



FW-OBLU Natural Blueberry Flavor OS

Flavor West Manufacturing, LLC.

Version No: 1.1

Safety Data Sheet according to OSHA HazCom Standard (2012) requirements

Chemwatch Hazard Alert Code: 0

Issue Date: 09/12/2018

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L.GHS.USA.EN

SECTION 1 IDENTIFICATION

Product Identifier

Product name	FW-OBLU Natural Blueberry Flavor OS
Synonyms	Not Available
Other means of identification	Not Available

Recommended use of the chemical and restrictions on use

Relevant identified uses	Use according to manufacturer's directions.
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Name, address, and telephone number of the chemical manufacturer, importer, or other responsible party

Registered company name	Flavor West Manufacturing, LLC.
Address	29400 Hunco Way, Lake Elsinore CA 92530 United States
Telephone	(951) 893-5120
Fax	(714) 276-1621
Website	www.FlavorWest.com
Email	Flavor@FlavorWest.com

Emergency phone number

Association / Organisation	Chemwatch
Emergency telephone numbers	see below
Other emergency telephone numbers	see below

CHEMWATCH EMERGENCY RESPONSE

Primary Number	Alternative Number 1	Alternative Number 2
877 715 9305	+61 2 9186 1132	Not Available

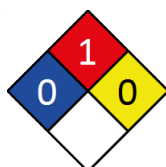
Once connected and if the message is not in your preferred language then please dial 01

Una vez conectado y si el mensaje no está en su idioma preferido, por favor marque 02

SECTION 2 HAZARD(S) IDENTIFICATION

Classification of the substance or mixture

Continued...



Note: The hazard category numbers found in GHS classification in section 2 of this SDSs are NOT to be used to fill in the NFPA 704 diamond. Blue = Health Red = Fire Yellow = Reactivity White = Special (Oxidizer or water reactive substances)

Classification	Not Applicable
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Label elements

Hazard pictogram(s)	Not Applicable
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SIGNAL WORD	NOT APPLICABLE
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Hazard statement(s)

Not Applicable

Hazard(s) not otherwise specified

Not Applicable

Precautionary statement(s) General

P101	If medical advice is needed, have product container or label at hand.
P102	Keep out of reach of children.
P103	Read label before use.

Precautionary statement(s) Prevention

Not Applicable

Precautionary statement(s) Response

Not Applicable

Precautionary statement(s) Storage

Not Applicable

Precautionary statement(s) Disposal

Not Applicable

SECTION 3 COMPOSITION / INFORMATION ON INGREDIENTS

Substances

See section below for composition of Mixtures

Mixtures

CAS No	%[weight]	Name
73398-61-5	90-100	caprylic/ capric triglyceride

The specific chemical identity and/or exact percentage (concentration) of composition has been withheld as a trade secret.

SECTION 4 FIRST-AID MEASURES

Description of first aid measures

Eye Contact	If this product comes in contact with eyes: <ul style="list-style-type: none"> ▶ Wash out immediately with water. ▶ If irritation continues, seek medical attention. ▶ Removal of contact lenses after an eye injury should only be undertaken by skilled personnel.
Skin Contact	If skin or hair contact occurs: <ul style="list-style-type: none"> ▶ Flush skin and hair with running water (and soap if available). ▶ Seek medical attention in event of irritation.
Inhalation	<ul style="list-style-type: none"> ▶ If fumes, aerosols or combustion products are inhaled remove from contaminated area. ▶ Other measures are usually unnecessary.

Ingestion

- ▶ Immediately give a glass of water.
- ▶ First aid is not generally required. If in doubt, contact a Poisons Information Centre or a doctor.

Most important symptoms and effects, both acute and delayed

See Section 11

Indication of any immediate medical attention and special treatment needed

Treat symptomatically.

SECTION 5 FIRE-FIGHTING MEASURES**Extinguishing media**

- ▶ Water spray or fog.
- ▶ Foam.
- ▶ Dry chemical powder.
- ▶ BCF (where regulations permit).

Special hazards arising from the substrate or mixture**Fire Incompatibility**

- ▶ Avoid contamination with oxidising agents i.e. nitrates, oxidising acids, chlorine bleaches, pool chlorine etc. as ignition may result

Special protective equipment and precautions for fire-fighters**Fire Fighting**

- ▶ Alert Fire Brigade and tell them location and nature of hazard.
- ▶ Wear full body protective clothing with breathing apparatus.
- ▶ Prevent, by any means available, spillage from entering drains or water course.
- ▶ Use water delivered as a fine spray to control fire and cool adjacent area.

Fire/Explosion Hazard

- ▶ Combustible.
- ▶ Slight fire hazard when exposed to heat or flame.
- ▶ Heating may cause expansion or decomposition leading to violent rupture of containers.
- ▶ On combustion, may emit toxic fumes of carbon monoxide (CO).

Combustion products include:

carbon dioxide (CO₂)

acrolein

other pyrolysis products typical of burning organic material.

CARE: Water in contact with hot liquid may cause foaming and a steam explosion with wide scattering of hot oil and possible severe burns. Foaming may cause overflow of containers and may result in possible fire.

SECTION 6 ACCIDENTAL RELEASE MEASURES**Personal precautions, protective equipment and emergency procedures**

See section 8

Environmental precautions

See section 12

Methods and material for containment and cleaning up**Minor Spills**

- Slippery when spilt.
- ▶ Remove all ignition sources.
 - ▶ Clean up all spills immediately.
 - ▶ Avoid breathing vapours and contact with skin and eyes.
 - ▶ Control personal contact with the substance, by using protective equipment.

Major Spills

- Slippery when spilt.
- CARE:** Absorbent materials wetted with occluded oil must be moistened with water as they may auto-oxidize, become self heating and ignite.
- Some oils slowly oxidise when spread in a film and oil on cloths, mops, absorbents may autoxidise and generate heat, smoulder, ignite and burn. In the workplace oily rags should be collected and immersed in water.
- Moderate hazard.
- ▶ Clear area of personnel and move upwind.
 - ▶ Alert Fire Brigade and tell them location and nature of hazard.
 - ▶ Wear breathing apparatus plus protective gloves.

Personal Protective Equipment advice is contained in Section 8 of the SDS.

SECTION 7 HANDLING AND STORAGE

Precautions for safe handling

Safe handling	<p>Rags wet / soaked with unsaturated hydrocarbons / drying oils may auto-oxidise; generate heat and, in-time, smoulder and ignite. This is especially the case where oil-soaked materials are folded, bunched, compressed, or piled together - this allows the heat to accumulate or even accelerate the reaction</p> <p>Oily cleaning rags should be collected regularly and immersed in water, or spread to dry in safe-place away from direct sunlight or stored, immersed, in solvents in suitably closed containers.</p> <ul style="list-style-type: none"> ▶ Avoid all personal contact, including inhalation. ▶ Wear protective clothing when risk of exposure occurs. ▶ Use in a well-ventilated area. ▶ Prevent concentration in hollows and sumps.
Other information	<p>Consider storage under inert gas.</p> <ul style="list-style-type: none"> ▶ Store in original containers. ▶ Keep containers securely sealed. ▶ No smoking, naked lights or ignition sources. ▶ Store in a cool, dry, well-ventilated area.

Conditions for safe storage, including any incompatibilities

Suitable container	<ul style="list-style-type: none"> ▶ Metal can or drum ▶ Packaging as recommended by manufacturer. ▶ Check all containers are clearly labelled and free from leaks.
Storage incompatibility	<p>Avoid contamination of water, foodstuffs, feed or seed.</p> <ul style="list-style-type: none"> · Materials soaked with plant/ vegetable derived (and rarely, animal) oils may undergo spontaneous combustion · Many vegetable and animal oils absorb oxygen from the air to form oxidation products. This oxidation process produces heat and the resultant increase in temperature accelerates the oxidation process. · Drying oils such as linseed, tung, poppy and sunflower oils and semi-drying oils such as soya bean, tall oil, corn, cotton and castor oils all absorb oxygen readily and thus experience the self-heating process. · Cotton fibres are readily ignited and if contaminated with an oxidisable oil, may ignite unless heat can be dissipated <ul style="list-style-type: none"> ▶ Avoid reaction with oxidising agents

SECTION 8 EXPOSURE CONTROLS / PERSONAL PROTECTION

Control parameters

OCCUPATIONAL EXPOSURE LIMITS (OEL)

INGREDIENT DATA

Not Available

EMERGENCY LIMITS


Ingredient	Material name	TEEL-1	TEEL-2	TEEL-3
FW-OBLU Natural Blueberry Flavor OS	Not Available	Not Available	Not Available	Not Available

Ingredient	Original IDLH	Revised IDLH
caprylic/ capric triglyceride	Not Available	Not Available

MATERIAL DATA

Exposure controls

Appropriate engineering controls	<p>Engineering controls are used to remove a hazard or place a barrier between the worker and the hazard. Well-designed engineering controls can be highly effective in protecting workers and will typically be independent of worker interactions to provide this high level of protection.</p> <p>The basic types of engineering controls are:</p> <p>Process controls which involve changing the way a job activity or process is done to reduce the risk.</p> <p>Enclosure and/or isolation of emission source which keeps a selected hazard "physically" away from the worker and ventilation that strategically "adds" and "removes" air in the work environment.</p> <p>Care: Atmospheres in bulk storages and even apparently empty tanks may be hazardous by oxygen depletion. Atmosphere must be checked before entry.</p> <p>Requirements of State Authorities concerning conditions for tank entry must be met. Particularly with regard to training of crews for tank entry; work permits; sampling of atmosphere; provision of rescue harness and protective gear as needed</p>
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Personal protection	
Eye and face protection	<ul style="list-style-type: none"> ▶ Safety glasses with side shields ▶ Chemical goggles. ▶ Contact lenses may pose a special hazard; soft contact lenses may absorb and concentrate irritants. A written policy document, describing the wearing of lenses or restrictions on use, should be created for each workplace or task. This should include a review of lens absorption and adsorption for the class of chemicals in use and an account of injury experience.
Skin protection	See Hand protection below
Hands/feet protection	<p>Wear general protective gloves, eg. light weight rubber gloves.</p> <p>The selection of suitable gloves does not only depend on the material, but also on further marks of quality which vary from manufacturer to manufacturer. Where the chemical is a preparation of several substances, the resistance of the glove material can not be calculated in advance and has therefore to be checked prior to the application.</p> <p>The exact break through time for substances has to be obtained from the manufacturer of the protective gloves and has to be observed when making a final choice.</p> <p>Personal hygiene is a key element of effective hand care.</p>
Body protection	See Other protection below
Other protection	<p>No special equipment needed when handling small quantities.</p> <p>OTHERWISE:</p> <ul style="list-style-type: none"> ▶ Overalls. ▶ Barrier cream. ▶ Eyewash unit.

Respiratory protection

Cartridge respirators should never be used for emergency ingress or in areas of unknown vapour concentrations or oxygen content. The wearer must be warned to leave the contaminated area immediately on detecting any odours through the respirator. The odour may indicate that the mask is not functioning properly, that the vapour concentration is too high, or that the mask is not properly fitted. Because of these limitations, only restricted use of cartridge respirators is considered appropriate.

SECTION 9 PHYSICAL AND CHEMICAL PROPERTIES

Information on basic physical and chemical properties

Appearance	Clear		
Physical state	Liquid	Relative density (Water = 1)	0.95
Odour	Characteristic	Partition coefficient n-octanol / water	Not Available
Odour threshold	Not Available	Auto-ignition temperature (°C)	Not Available
pH (as supplied)	Not Available	Decomposition temperature	Not Available
Melting point / freezing point (°C)	Not Available	Viscosity (cSt)	Not Available
Initial boiling point and boiling range (°C)	Not Available	Molecular weight (g/mol)	Not Available
Flash point (°C)	>93	Taste	Blueberry
Evaporation rate	Not Available	Explosive properties	Not Available
Flammability	Not Applicable	Oxidising properties	Not Available
Upper Explosive Limit (%)	Not Available	Surface Tension (dyn/cm or mN/m)	Not Available
Lower Explosive Limit (%)	Not Available	Volatile Component (%vol)	Not Available
Vapour pressure (kPa)	Not Available	Gas group	Not Available
Solubility in water (g/L)	Miscible	pH as a solution (1%)	Not Available
Vapour density (Air = 1)	Not Available	VOC g/L	Not Available

SECTION 10 STABILITY AND REACTIVITY

FW-OBLU Natural Blueberry Flavor OS

Reactivity	See section 7
Chemical stability	Product is considered stable and hazardous polymerisation will not occur.
Possibility of hazardous reactions	See section 7
Conditions to avoid	See section 7
Incompatible materials	See section 7
Hazardous decomposition products	See section 5

SECTION 11 TOXICOLOGICAL INFORMATION

Information on toxicological effects

Inhaled	<p>The material is not thought to produce adverse health effects or irritation of the respiratory tract (as classified by EC Directives using animal models). Nevertheless, good hygiene practice requires that exposure be kept to a minimum and that suitable control measures be used in an occupational setting.</p> <p>Not normally a hazard due to non-volatile nature of product</p> <p>Inhalation of oil droplets/ aerosols may cause discomfort and may produce chemical pneumonitis.</p> <p>Fine mists generated from plant/ vegetable (or more rarely from animal) oils may be hazardous. Extreme heating for prolonged periods, at high temperatures, may generate breakdown products which include acrolein and acrolein-like substances.</p>
Ingestion	<p>The material has NOT been classified by EC Directives or other classification systems as "harmful by ingestion". This is because of the lack of corroborating animal or human evidence. The material may still be damaging to the health of the individual, following ingestion, especially where pre-existing organ (e.g liver, kidney) damage is evident. Present definitions of harmful or toxic substances are generally based on doses producing mortality rather than those producing morbidity (disease, ill-health).</p>
Skin Contact	<p>The material is not thought to produce adverse health effects or skin irritation following contact (as classified by EC Directives using animal models). Nevertheless, good hygiene practice requires that exposure be kept to a minimum and that suitable gloves be used in an occupational setting.</p> <p>Open cuts, abraded or irritated skin should not be exposed to this material</p> <p>Entry into the blood-stream through, for example, cuts, abrasions, puncture wounds or lesions, may produce systemic injury with harmful effects. Examine the skin prior to the use of the material and ensure that any external damage is suitably protected.</p>
Eye	<p>Although the liquid is not thought to be an irritant (as classified by EC Directives), direct contact with the eye may produce transient discomfort characterised by tearing or conjunctival redness (as with windburn).</p>
Chronic	<p>Long-term exposure to the product is not thought to produce chronic effects adverse to health (as classified by EC Directives using animal models); nevertheless exposure by all routes should be minimised as a matter of course.</p> <p>Glyceryl triesters (triglycerides), following ingestion, are metabolised to monoglycerides, free fatty acids and glycerol, all of which are absorbed in the intestinal mucosa and undergo further metabolism. Medium chain triglycerides (C8-C10) appear to have relatively rapid metabolism and elimination from blood and tissues compared to long chain triglycerides (C16-C18). Little or no acute, subchronic or chronic oral toxicity was seen in animal studies unless levels approached a significant percentage of calorific intake. Subcutaneous injections of tricaprylin in rats over a five-week period caused granulomatous reaction characterised by oil deposits surrounded by macrophages.</p>

FW-OBLU Natural Blueberry Flavor OS	TOXICITY	IRRITATION
	Not Available	Not Available
caprylic/ capric triglyceride	TOXICITY	IRRITATION
	Oral (rat) LD50: >2000 mg/kg ^[2]	Eye (rabbit): 100 mg/24 h - mild
Legend:	1. Value obtained from Europe ECHA Registered Substances - Acute toxicity 2. * Value obtained from manufacturer's SDS. Unless otherwise specified data extracted from RTECS - Register of Toxic Effect of chemical Substances	

CAPRYLIC/ CAPRIC TRIGLYCERIDE	<p>The material may be irritating to the eye, with prolonged contact causing inflammation. Repeated or prolonged exposure to irritants may produce conjunctivitis.</p> <p>The material may cause skin irritation after prolonged or repeated exposure and may produce a contact dermatitis (nonallergic). This form of dermatitis is often characterised by skin redness (erythema) and swelling the epidermis. Histologically there may be intercellular oedema of the spongy layer (spongiosis) and intracellular oedema of the epidermis.</p> <p>Not sensitising in guinea pig assay * IUCLID [Henkel]* Medium chain triglycerides (MCTs) exhibit very low levels of toxicity in a variety of laboratory animals and in humans when administered orally, parenterally or by the dermal route. There is no evidence that MCTs are sensitizers and they show little evidence that they are ocular or dermal irritants. The</p>
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	<p>data strongly suggest that MCTs would pose little or no risk from toxicity when consumed as a supplement in a balanced diet at levels up to 15% of the dietary calories or about 50% of the dietary fat. MCTs are essentially non-toxic in the acute toxicity tests conducted in several species of animals. In ocular and dermal irritation testing, MCTs exhibited virtually no potential as ocular or dermal irritants, even with prolonged eye or skin exposure. MCTs exhibit no capacity for induction of hyper-sensitivity. 90-day toxicity tests did not result in notable toxicity, whether the product was administered in the diet up to 9375 mg/kg body weight/day in rats or by intramuscular injection (up to 0.5 ml/kg/day, rabbits). The toxicity NOAELs for two 3-month feeding studies in rats were, respectively, equal to or greater than 3125 mg/kg body weight/ day and equal to or greater than 9375 mg/kg body weight/day in the diet. There was no evidence that dietary administration of MCTs adversely affected the reproductive performance of rats or resulted in maternal toxicity, foetal toxicity or teratogenic effects at doses up to 4.28 g/kg body weight/day (iv). Another study, in rats, using a caprylic capric triglyceride, confirmed that MCTs would not pose a concern with regard to potential developmental or reproductive effects at dietary levels up to 12,500 mg/kg body weight/day. There was no evidence that dietary administration of MCTs adversely affected the reproductive performance of pigs or resulted in maternal toxicity, foetal toxicity or teratogenic effects at doses up to 9375 mg/kg body weight/day in the diet. In rabbits following iv administration, the maternal and foetal NOAELs were between 1.0 and 4.28 g/kg body weight/day, with toxicity being associated with nutritional deficit in the dams. A 2-yr study in rats, conducted with a closely related compound (tricaprylin, a triglyceride with C8 fatty acids), provided no evidence of a carcinogenic effect when the material was administered by oral gavage at levels up to 10 ml/kg (9.54 g/kg) per day. MCTs have been used as `Foods For Special Dietary Use in a number of MCT-containing products used for total parenteral nutrition contain approximately 20% MCTs, and depending on patient size and needs, are given in quantities of 1000 to 3000 ml/day. Thus, under maximum exposure conditions, a patient would receive 200-600 ml MCTs per day for up to several months. This would translate to 3.0 to 9.0 g/kg body weight/day (assume 70 kg body weight). Proposed uses in food would include MCTs at over a range of 4 to 67% of the food (for example granola bars -4%, muffins 8.3%, cheese 12-23%, mayonnaise -35% or margarine - 67% based on product preparation needs While there is an increase in the alveolar acetone levels in diabetic patients fed MCTs, there is no evidence to suggest that consumption of moderate levels of MCTs would contribute to ketosis in these patients. Studies in rats support the evidence for the absence of the ri</p>
FW-OBLU Natural Blueberry Flavor OS & CAPRYLIC/ CAPRIC TRIGLYCERIDE	<p>For Group E aliphatic esters (polyol esters): According to a classification scheme described by the American Chemistry Council' Aliphatic Esters Panel, Group E substances are esters of monoacids, mainly common fatty acids, and trihydroxy or polyhydroxyalcohols or polyols, such as pentaerythritol (PE), 2-ethyl-2-(hydroxymethyl)- 1,3-propanediol or trimethylolpropane (TMP), and dipentaerythritol (diPE). The Group E substances often are referred to as "polyol esters" The polyol esters are unique in their chemical characteristics since they lack beta-tertiary hydrogen atoms, thus leading to stability against oxidation and elimination. The fatty acids often range from C5-C10 to as high as C18 (e.g., oleic, stearic, isostearic, tall oil fatty acids) in carbon number and generally are derived from naturally occurring sources. Group E esters may have multiple ester linkages and may include mixed esters derived from different carbon-length fatty acid mixtures.</p>

Acute Toxicity	☉	Carcinogenicity	☉
Skin Irritation/Corrosion	☉	Reproductivity	☉
Serious Eye Damage/Irritation	☉	STOT - Single Exposure	☉
Respiratory or Skin sensitisation	☉	STOT - Repeated Exposure	☉
Mutagenicity	☉	Aspiration Hazard	☉

Legend: ✘ – Data available but does not fill the criteria for classification
✔ – Data available to make classification
☉ – Data Not Available to make classification

SECTION 12 ECOLOGICAL INFORMATION

Toxicity

FW-OBLU Natural Blueberry Flavor OS	ENDPOINT	TEST DURATION (HR)	SPECIES	VALUE	SOURCE
	Not Available	Not Available	Not Available	Not Available	Not Available
caprylic/ capric triglyceride	ENDPOINT	TEST DURATION (HR)	SPECIES	VALUE	SOURCE
	LC50	96	Fish	>=53mg/L	1
	EC50	48	Crustacea	>0.01mg/L	2
	EC50	72	Algae or other aquatic plants	>0.449mg/L	2
	EC0	24	Crustacea	>=2.2mg/L	1
	NOEC	504	Crustacea	>=0.01mg/L	2
Legend:	<p>Extracted from 1. IUCLID Toxicity Data 2. Europe ECHA Registered Substances - Ecotoxicological Information - Aquatic Toxicity 3. EPIWIN Suite V3.12 (QSAR) - Aquatic Toxicity Data (Estimated) 4. US EPA, Ecotox database - Aquatic Toxicity Data 5. ECETOC Aquatic Hazard Assessment Data 6. NITE (Japan) - Bioconcentration Data 7. METI (Japan) -</p>				

Bioconcentration Data 8. Vendor Data

For aliphatic fatty acids and alcohols:

Environmental fate:

Saturated fatty acids are very stable in air, whereas unsaturated (C=C bonds) fatty acids are susceptible to oxidation.

Unsaturation increases the rate of metabolism although the degree of unsaturation and positioning of double bonds is not highly significant.

The available data indicate all fatty acid salt chain lengths up to and including C18 can be metabolised under aerobic conditions and can be considered to be readily biodegradable

All tests showed that fatty acids and lipids are readily biodegradable

The aliphatic acids are of similar very weak acid strength (approximately pKa 5), i.e., partially dissociate in aqueous solution; the salts of the aliphatic acids are highly dissociated in water solution such that the anion is the same for homologous salts and acids.

Slight (although inconsistent) effects on the trend for decreasing vapour pressure are also observed with the mono-, di- and tri-unsaturated substances as compared to the corresponding saturated substances.

For Group E aliphatic esters (polyol esters):

Environmental fate:

In general, the polyol esters have molecular weights of greater than 400, have high boiling points greater than >400 C and are expected to be relatively non-volatile, lipophilic (log P > 7) and are relatively water-insoluble.

Biodegradability:

All of the tested polyol esters showed extensive biodegradation in the standard 28-day test and these findings indicate that polyol esters are capable of undergoing metabolic ester cleavage, which leads to the generation of the corresponding fatty acids as well as the polyol alcohols.

The "readily" biodegradability findings observed for some polyol esters (especially pentaerythritol esters and those with natural fatty acids such as oleic acid) indicate that enzymatic cleavage of the ester linkage(s) must be occurring significantly, in order to achieve the high level of biodegradation observed. This would be consistent with the fact that fatty acids (e.g., oleic acids), arising from enzymatic cleavage of the polyol esters, are rapidly biodegraded.

Persistence and degradability

Ingredient	Persistence: Water/Soil	Persistence: Air
	No Data available for all ingredients	No Data available for all ingredients

Bioaccumulative potential

Ingredient	Bioaccumulation
	No Data available for all ingredients

Mobility in soil

Ingredient	Mobility
	No Data available for all ingredients

SECTION 13 DISPOSAL CONSIDERATIONS

Waste treatment methods

Product / Packaging disposal	<p>Legislation addressing waste disposal requirements may differ by country, state and/ or territory. Each user must refer to laws operating in their area. In some areas, certain wastes must be tracked.</p> <p>A Hierarchy of Controls seems to be common - the user should investigate:</p> <ul style="list-style-type: none"> ▶ Reduction ▶ Reuse ▶ Recycling ▶ Disposal (if all else fails) <p>This material may be recycled if unused, or if it has not been contaminated so as to make it unsuitable for its intended use.</p> <ul style="list-style-type: none"> ▶ DO NOT allow wash water from cleaning or process equipment to enter drains. ▶ It may be necessary to collect all wash water for treatment before disposal. ▶ In all cases disposal to sewer may be subject to local laws and regulations and these should be considered first. ▶ Where in doubt contact the responsible authority. ▶ Recycle wherever possible or consult manufacturer for recycling options. ▶ Consult State Land Waste Authority for disposal. ▶ Bury or incinerate residue at an approved site. ▶ Recycle containers if possible, or dispose of in an authorised landfill.
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SECTION 14 TRANSPORT INFORMATION

Labels Required

Marine Pollutant	NO
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Land transport (DOT): NOT REGULATED FOR TRANSPORT OF DANGEROUS GOODS

Air transport (ICAO-IATA / DGR): NOT REGULATED FOR TRANSPORT OF DANGEROUS GOODS

Sea transport (IMDG-Code / GGVSee): NOT REGULATED FOR TRANSPORT OF DANGEROUS GOODS

Transport in bulk according to Annex II of MARPOL and the IBC code

SOURCE	PRODUCT NAME	POLLUTION CATEGORY	SHIP TYPE
	Poly(5+)propylene	Y	3

SECTION 15 REGULATORY INFORMATION

Safety, health and environmental regulations / legislation specific for the substance or mixture

CAPRYLIC/ CAPRIC TRIGLYCERIDE(73398-61-5) IS FOUND ON THE FOLLOWING REGULATORY LISTS

US Toxic Substances Control Act (TSCA) - Chemical Substance Inventory	US TSCA Chemical Substance Inventory - Interim List of Active Substances
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Federal Regulations

Superfund Amendments and Reauthorization Act of 1986 (SARA)

SECTION 311/312 HAZARD CATEGORIES

Flammable (Gases, Aerosols, Liquids, or Solids)	No
Gas under pressure	No
Explosive	No
Self-heating	No
Pyrophoric (Liquid or Solid)	No
Pyrophoric Gas	No
Corrosive to metal	No
Oxidizer (Liquid, Solid or Gas)	No
Organic Peroxide	No
Self-reactive	No
In contact with water emits flammable gas	No
Combustible Dust	No
Carcinogenicity	No
Acute toxicity (any route of exposure)	No
Reproductive toxicity	No
Skin Corrosion or Irritation	No
Respiratory or Skin Sensitization	No
Serious eye damage or eye irritation	No
Specific target organ toxicity (single or repeated exposure)	No
Aspiration Hazard	No
Germ cell mutagenicity	No
Simple Asphyxiant	No

US. EPA CERCLA HAZARDOUS SUBSTANCES AND REPORTABLE QUANTITIES (40 CFR 302.4)

None Reported

State Regulations

US. CALIFORNIA PROPOSITION 65

None Reported

National Inventory Status

National Inventory	Status
Australia - AICS	Y
Canada - DSL	Y

Canada - NDSL	N (caprylic/ capric triglyceride)
China - IECSC	Y
Europe - EINEC / ELINCS / NLP	Y
Japan - ENCS	Y
Korea - KECI	Y
New Zealand - NZIoC	Y
Philippines - PICCS	Y
USA - TSCA	Y
Legend:	Y = All ingredients are on the inventory N = Not determined or one or more ingredients are not on the inventory and are not exempt from listing(see specific ingredients in brackets)

SECTION 16 OTHER INFORMATION

Revision Date	09/12/2018
Initial Date	09/12/2018

Other information

Ingredients with multiple cas numbers

Name	CAS No
caprylic/ capric triglyceride	52622-27-2, 73398-61-5, 85409-09-2, 123465-33-8

Classification of the preparation and its individual components has drawn on official and authoritative sources as well as independent review by the Chemwatch Classification committee using available literature references.

The SDS is a Hazard Communication tool and should be used to assist in the Risk Assessment. Many factors determine whether the reported Hazards are Risks in the workplace or other settings. Risks may be determined by reference to Exposures Scenarios. Scale of use, frequency of use and current or available engineering controls must be considered.

Definitions and abbreviations

PC—TWA: Permissible Concentration-Time Weighted Average
 PC—STEL: Permissible Concentration-Short Term Exposure Limit
 IARC: International Agency for Research on Cancer
 ACGIH: American Conference of Governmental Industrial Hygienists
 STEL: Short Term Exposure Limit
 TEEL: Temporary Emergency Exposure Limit.
 IDLH: Immediately Dangerous to Life or Health Concentrations
 OSF: Odour Safety Factor
 NOAEL :No Observed Adverse Effect Level
 LOAEL: Lowest Observed Adverse Effect Level
 TLV: Threshold Limit Value
 LOD: Limit Of Detection
 OTV: Odour Threshold Value
 BCF: BioConcentration Factors
 BEI: Biological Exposure Index

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