

# 14235 - Gingerbread Type Flavor, TTB Nat - Nat/Art

# Safety Data Sheet

according to Federal Register / Vol. 77, No. 58 / Monday, March 26, 2012 / Rules and Regulations

Date of issue: 11/04/2019 Version: 1

# SECTION 1: Identification of the substance/mixture and of the company/undertaking

#### 1.1. **Product identifier**

Product name : 14235 - Gingerbread Type Flavor, TTB Nat - Nat/Art

Product form : Mixture

#### 1.2. Relevant identified uses of the substance or mixture and uses advised against

Use of the substance/mixture : Food industry: component

#### 1.3. Details of the supplier of the safety data sheet

National Flavors, LLC 3680 Stadium Parkway Kalamazoo, MI 49009 Telephone: 1.800.525.2431 Fax: 1.269.344.1037

#### **Emergency telephone number**

: CHEMTREC: Within USA and Canada: 1.800.424.9300 Outside USA and Canada: +1 703 527 3887 **Emergency number** 

### **SECTION 2: Hazards identification**

#### Classification of the substance or mixture

#### **GHS-US classification**

Flam. Liq. 3 H226

Full text of H statements: see section 16

#### 2.2. Label elements

#### **GHS-US labeling**

Hazard pictograms (GHS-US)



GHS02

Signal word (GHS-US) : Warning

: Flammable liquid and vapor Hazard statements (GHS-US)

Precautionary statements (GHS-US) : Keep away from heat source and sparks . No smoking near container.

Keep container tightly closed

Ground/Bond container and receiving equipment Use explosion-proof manufacturing equipment

Use only non-sparking tools

Take precautionary measures against static discharge

Wear eye protection and protective gloves.

If on skin (or hair): Take off immediately all contaminated clothing. Rinse skin with

14235 - Gingerbread Type Flavor, TTB Nat - Nat/Art



water/shower

In case of fire: Use ABC-powder to extinguish Store in a well-ventilated place. Keep cool

Dispose of contents/container to an approved waste disposal plant

#### 2.3. Other hazards

No additional information available

## 2.4. Unknown acute toxicity (GHS US)

Not applicable

# SECTION 3: Composition/Information on ingredients

#### 3.1. Substances

Not applicable

#### 3.2. Mixtures

\*The specific chemical identities of the ingredients in this mixture, as well as, exact concentrations of any hazardous ingredients stated above, are considered trade secrets. This information is withheld in accordance with the provisions of 1910.1200 of the Code of Federal Regulations.

Full text of H-phrases: see section 16

# **SECTION 4: First aid measures**

#### 4.1. Description of first aid measures

First-aid measures general : Never give anything by mouth to an unconscious person. If you feel unwell, seek medical

advice (show the label where possible).

First-aid measures after inhalation : Allow victim to breathe fresh air. Allow the victim to rest.

First-aid measures after skin contact : Remove/Take off immediately all contaminated clothing. Rinse skin with water/shower.

First-aid measures after eye contact : Rinse immediately with plenty of water. Obtain medical attention if pain, blinking or

redness persists.

First-aid measures after ingestion : Rinse mouth. Do NOT induce vomiting. Obtain emergency medical attention.

### 4.2. Most important symptoms and effects, both acute and delayed

Symptoms/effects : Not expected to present a significant hazard under anticipated conditions of normal use.

# 4.3. Indication of any immediate medical attention and special treatment needed

No additional information available

# **SECTION 5: Firefighting measures**

### 5.1. Extinguishing media

Suitable extinguishing media : Foam. Dry powder. Carbon dioxide. Water spray. Sand.

Unsuitable extinguishing media : Do not use a heavy water stream.

### 5.2. Special hazards arising from the substance or mixture

Fire hazard : Flammable liquid and vapor.

Explosion hazard : May form flammable/explosive vapor-air mixture.

## 5.3. Advice for firefighters

Firefighting instructions : Use water spray or fog for cooling exposed containers. Exercise caution when fighting any

chemical fire. Prevent fire-fighting water from entering environment.



Protection during firefighting : Do not enter fire area without proper protective equipment, including respiratory

protection.

### SECTION 6: Accidental release measures

### 6.1. Personal precautions, protective equipment and emergency procedures

General measures : Remove ignition sources. Use special care to avoid static electric charges. No open flames.

No smoking.

6.1.1. For non-emergency personnel

Emergency procedures : Evacuate unnecessary personnel.

6.1.2. For emergency responders

Protective equipment : Equip cleanup crew with proper protection.

Emergency procedures : Ventilate area.

#### 6.2. Environmental precautions

Prevent entry to sewers and public waters. Notify authorities if liquid enters sewers or public waters.

#### 6.3. Methods and material for containment and cleaning up

Methods for cleaning up : Soak up spills with inert solids, such as clay or diatomaceous earth as soon as possible.

Collect spillage. Store away from other materials.

# 6.4. Reference to other sections

See Heading 8. Exposure controls and personal protection.

# SECTION 7: Handling and storage

#### 7.1. Precautions for safe handling

Additional hazards when processed

: Handle empty containers with care because residual vapors are flammable.

Precautions for safe handling

: Wash hands and other exposed areas with mild soap and water before eating, drinking or smoking and when leaving work. Provide good ventilation in process area to prevent formation of vapor. No open flames. No smoking. Take precautionary measures against static discharge. Use only non-sparking tools.

# 7.2. Conditions for safe storage, including any incompatibilities

Technical measures : Proper grounding procedures to avoid static electricity should be followed. Ground/bond

container and receiving equipment. Use explosion-proof manufacturing equipment.

Storage conditions : Keep only in the original container in a cool, well ventilated place away from : Keep

container tightly closed.

Incompatible products : Strong bases. Strong acids.

Incompatible materials : Sources of ignition. Direct sunlight. Heat sources.

# 7.3. Specific end use(s)

No additional information available

# SECTION 8: Exposure controls/personal protection

### 8.1. Control parameters

14235 - Gingerbread Type Flavor, TTB Nat - Nat/Art	
ACGIH	Not applicable
OSHA	Not applicable



8.2. Exposure controls

Personal protective equipment : Avoid all unnecessary exposure.

Hand protection : Wear eye protection and protective gloves. protective gloves.

Eye protection : Chemical goggles or safety glasses.

Respiratory protection : Wear appropriate mask.

Other information : Do not eat, drink or smoke during use.

# SECTION 9: Physical and chemical properties

# 9.1. Information on basic physical and chemical properties

Physical state : Liquid

Color : Refer to specification sheet

Odor : characteristic
Odor threshold : No data available
pH : No data available
Relative evaporation rate (butyl acetate=1) : No data available
Melting point : No data available
Freezing point : No data available

Boiling point :  $> 100 \, ^{\circ} F$ Flash point :  $85.8 \, ^{\circ} F$ 

Auto-ignition temperature : No data available
Decomposition temperature : No data available
Flammability (solid, gas) : No data available
Vapor pressure : No data available
Relative vapor density at 20 °C : No data available
Relative density : No data available

Specific gravity / density : 0.9734

Solubility : Miscible with water.

Water: N/A

Log Pow : No data available
Log Kow : No data available
Viscosity, kinematic : No data available
Viscosity, dynamic : No data available
Explosive properties : No data available
Oxidizing properties : No data available
Explosion limits : No data available

#### 9.2. Other information

No additional information available



# SECTION 10: Stability and reactivity

#### 10.1. Reactivity

No additional information available

#### 10.2. Chemical stability

Flammable liquid and vapor. May form flammable/explosive vapor-air mixture.

### 10.3. Possibility of hazardous reactions

Not established.

#### 10.4. Conditions to avoid

Direct sunlight. Extremely high or low temperatures. Open flame. Overheating. Heat. Sparks.

### 10.5. Incompatible materials

Strong acids. Strong bases.

### 10.6. Hazardous decomposition products

fume. Carbon monoxide. Carbon dioxide. May release flammable gases.

# SECTION 11: Toxicological information

# 11.1. Information on toxicological effects

Acute toxicity : Not classified

Proprietary Flavor Ingredient - p322	
LD50 oral rat	20000 mg/kg (Rat; Experimental value)
LD50 dermal rat	22500 mg/kg (Rat; Experimental value)
LD50 dermal rabbit	20800 mg/kg (Rabbit; Experimental value)
ATE US (oral)	20000 mg/kg body weight
ATE US (dermal)	20800 mg/kg body weight

Proprietary Flavor Ingredient - p324	
LD50 oral rat	10740 mg/kg body weight (Rat; OECD 401: Acute Oral Toxicity; Experimental value)
LD50 dermal rabbit	> 16000 mg/kg (Rabbit; Literature study)
ATE US (oral)	10740 mg/kg body weight

Skin corrosion/irritation: Not classifiedSerious eye damage/irritation: Not classifiedRespiratory or skin sensitization: Not classifiedGerm cell mutagenicity: Not classifiedCarcinogenicity: Not classified

Reproductive toxicity : Not classified Specific target organ toxicity – single exposure : Not classified

Specific target organ toxicity – repeated : Not classified

exposure



Aspiration hazard : Not classified

Potential Adverse human health effects and : Base

symptoms

: Based on available data, the classification criteria are not met.

# SECTION 12: Ecological information

# 12.1. Toxicity

Proprietary Flavor Ingredient - p322	
EC50 Daphnia 1	34400 mg/l (EC50; 48 h)
LC50 fish 2	51600 mg/l (LC50; OECD 203: Fish, Acute Toxicity Test; 96 h; Oncorhynchus mykiss)
Proprietary Flavor Ingredient - p324	
LC50 fish 1	14200 mg/l (LC50; US EPA; 96 h; Pimephales promelas; Flow-through system; Fresh water; Experimental value)

# 12.2. Persistence and degradability

14235 - Gingerbread Type Flavor, TTB Nat - Nat/Art	
Persistence and degradability	Not established.
Proprietary Flavor Ingredient - p322	

Trophically havor ingredient pozz	
Persistence and degradability	Readily biodegradable in water. Biodegradable in the soil.
Biochemical oxygen demand (BOD)	0.96 - 1.08 g O₂/g substance
Chemical oxygen demand (COD)	1.63 g O₂/g substance
ThOD	1.69 g O₂/g substance
BOD (% of ThOD)	0.57

Proprietary Flavor Ingredient - p324	
Persistence and degradability	Readily biodegradable in water. Biodegradable in the soil. Highly mobile in soil.
Biochemical oxygen demand (BOD)	0.8 - 0.967 g O <sub>2</sub> /g substance
Chemical oxygen demand (COD)	1.7 g O₂/g substance
ThOD	2.1 g O <sub>2</sub> /g substance
BOD (% of ThOD)	0.43

# 12.3. Bioaccumulative potential

Proprietary Flavor Ingredient - p322

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Bioaccumulative potential	Not established.

Log Pow	-1.410.30 (-0.92; Experimental value; -1.07; Experimental value; Equivalent or similar to OECD 107; 20.5 $^{\circ}$ C)
Bioaccumulative potential	Not bioaccumulative.
Proprietary Flavor Ingredient - p324	
BCF fish 1	1 (BCF; Other; 72 h; Cyprinus carpio; Static system; Fresh water; Read-across)
Log Pow	-0.31 (Experimental value)
Bioaccumulative potential	Low potential for bioaccumulation (Log Kow < 4).

# 12.4. Mobility in soil



Proprietary Flavor Ingredient - p322		
Surface tension	0.036 N/m (25 °C)	
Proprietary Flavor Ingredient - p324		
Surface tension	0.022 N/m (20 °C)	
Log Koc	Koc,PCKOCWIN v1.66; 1; Read-across	

#### 12.5. Other adverse effects

Effect on ozone layer : No additional information available

Effect on the global warming : No known effects from this product.

Other information : Avoid release to the environment.

### **SECTION 13: Disposal considerations**

### 13.1. Waste treatment methods

Product/Packaging disposal

recommendations

: Dispose in a safe manner in accordance with local/national regulations. Dispose of

contents/container to an approved waste disposal plant.

Additional information : Handle empty containers with care because residual vapors are flammable.

Ecology - waste materials : Avoid release to the environment.

# SECTION 14: Transport information

In accordance with DOT

Transport document description : UN1197 Extracts, flavoring, liquid, 3, III

UN-No.(DOT) : UN1197

Proper Shipping Name (DOT) : Extracts, flavoring, liquid

Class (DOT) : 3 - Class 3 - Flammable and combustible liquid 49 CFR 173.120

Hazard labels (DOT) : 3 - Flammable liquid



Packing group (DOT) : III - Minor Danger

DOT Special Provisions (49 CFR 172.102) : B1 - If the material has a flash point at or above 38 C (100 F) and below 93 C (200 F), then

the bulk packaging requirements of 173.241 of this subchapter are applicable. If the material has a flash point of less than 38 C (100 F), then the bulk packaging requirements

of 173.242 of this subchapter are applicable.

IB3 - Authorized IBCs: Metal (31A, 31B and 31N); Rigid plastics (31H1 and 31H2); Composite (31HZ1 and 31HA2, 31HB2, 31HN2, 31HD2 and 31HH2). Additional Requirement: Only liquids with a vapor pressure less than or equal to 110 kPa at 50 C (1.1 bar at 122 F), or 130 kPa at 55 C (1.3 bar at 131 F) are authorized, except for UN2672 (also see Special Provision

IP8 in Table 2 for UN2672).

T2 - 1.5 178.274(d)(2) Normal..... 178.275(d)(3)

TP1 - The maximum degree of filling must not exceed the degree of filling determined by the following: Degree of filling = 97 / 1 + a (tr - tf) Where: tr is the maximum mean bulk temperature during transport, and tf is the temperature in degrees celsius of the liquid

during filling.



DOT Packaging Exceptions (49 CFR 173.xxx) : 150

DOT Packaging Non Bulk (49 CFR 173.xxx) : 203

DOT Packaging Bulk (49 CFR 173.xxx) : 242

DOT Quantity Limitations Passenger : 60 L

aircraft/rail (49 CFR 173.27)

DOT Quantity Limitations Cargo aircraft only

(49 CFR 175.75)

: 220 L

DOT Vessel Stowage Location : A - The material may be stowed "on deck" or "under deck" on a cargo vessel and on a

passenger vessel.

**Additional information** 

Emergency Response Guide (ERG) Number : 127

Other information : No supplementary information available.

**ADR** 

No additional information available

Transport by sea

UN-No. (IMDG) : 1197

Proper Shipping Name (IMDG) : EXTRACTS, FLAVORING, LIQUID

Class (IMDG) : 3 - Flammable liquids

Packing group (IMDG) : III - substances presenting low danger

Air transport

UN-No. (IATA) : 1197

Proper Shipping Name (IATA) : Extracts, flavouring, liquid Class (IATA) : 3 - Flammable Liquids Packing group (IATA) : III - Minor Danger

# **SECTION 15: Regulatory information**

### 15.1. US Federal regulations

# Proprietary Flavor Ingredient - p322

Listed on the United States TSCA (Toxic Substances Control Act) inventory

#### Proprietary Flavor Ingredient - p324

Listed on the United States TSCA (Toxic Substances Control Act) inventory

### Proprietary Flavor Ingredient - 1580

Listed on the United States TSCA (Toxic Substances Control Act) inventory

### 15.2. International regulations

# CANADA

No additional information available

## **EU-Regulations**

No additional information available



Classification according to Regulation (EC) No. 1272/2008 [CLP]

Classification according to Directive 67/548/EEC [DSD] or 1999/45/EC [DPD]

Not classified

15.2.2. National regulations

15.3. US State regulations

#### Proprietary Flavor Ingredient - p322

U.S. - New Jersey - Right to Know Hazardous Substance List

### Proprietary Flavor Ingredient - p324

U.S. - New Jersey - Right to Know Hazardous Substance List

# SECTION 16: Other information

Other information

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Full text of H-phrases:

11226	
	Flammable liquid and vapor
Ι ΠΖΖΌ	FIGITITIADIE IIUUIU ATIU VADOI