

White Chocolate Flavour

ACCORDING TO EC-REGULATIONS 1907/2006 (REACH), 1272/2008 (CLP) & 2020/878

SECTION 1: IDENTIFICATION OF THE SUBSTANCE/MIXTURE AND OF THE COMPANY/UNDERTAKING

1.1 Product identifier

Product Name	White Chocolate Flavour
Product code	TF015064N
CAS No.	Not applicable.
EC No.	Not applicable.
REACH Registration No.	Not known.

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

Identified Use(s)	Not known.
Uses Advised Against	Not known.

1.3 Details of the supplier of the safety data sheet

Manufacturer

Company Identification	Plant-Ex
Address of Manufacturer	Unit 7d Access 18 Kings Weston Lane Avonmouth
Postal code	BS11 8HT
Telephone:	01173324740
Fax	Not known.
E-mail	customerservices@plant-ex.com
Office hours	08:00 - 17:00

Supplier

Company Identification	Plant-Ex
Address of Supplier	Unit 7d Access 18 Kings Weston Lane Avonmouth
Postal code	BS11 8HT
Telephone:	01173324740
Fax	Not known.
E-mail	customerservices@plant-ex.com
Office hours	08:00 - 17:00

1.4 Emergency telephone number

Emergency Phone No.	0044(0) 7702074825
Contact	Giles Drewett

SECTION 2: HAZARDS IDENTIFICATION

2.1 Classification of the substance or mixture

Regulation (EC) No. 1272/2008 (CLP) Not classified as dangerous for supply/use.

2.2 Label elements

White Chocolate Flavour

Product Name	According to Regulation (EC) No. 1272/2008 (CLP) White Chocolate Flavour
Hazard Pictogram(s)	None.
Signal Word(s)	None.
Hazard Statement(s)	None.
Precautionary Statement(s)	P235+P410: Keep cool. Protect from sunlight. P301+P312: IF SWALLOWED: Call a POISON CENTER/doctor if you feel unwell. P305+P351+P338: IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing.

2.3 Other hazards

None known.

2.4 Additional Information

None.

SECTION 3: COMPOSITION/INFORMATION ON INGREDIENTS
3.1 Substances

Not applicable.

3.2 Mixtures

HAZARDOUS INGREDIENT(S)	CAS No.	EC No. / REACH Registration No.	%W/W	Hazard Statement(s)	Hazard Pictogram(s)
Monopropylene Glycol	57-55-6	200-338-0	70-100	Not classified	None
Vanillin (Ex Feluric Acid) Natural	121-33-5	204-465-2	1-10	Eye Irrit. 2 H319	GHS07
Maltol Natural	118-71-8	204-271-8	1-10	Acute Tox. 4 H302	GHS07
Methyl Mercaptan Nat	74-93-1	200-822-1	<1	Flam. Gas 1 H220 Acute Tox. 3 H331 Aquatic Acute 1 H400 Aquatic Chronic 1 H410	GHS02 GHS06 GHS09
Dodecalactone Gamma NATural	2305-05-7	218-971-6	<1	Skin Irrit. 2 H315	GHS07
Diacetyl Natural	431-03-8	207-069-8	<1	Flam. Liq. 2 H225 Acute Tox. 4 H302 Skin Irrit. 2 H315 Skin Sens. 1 H317 Eye Dam. 1 H318 Acute Tox. 3 H331 STOT RE 2 H373	GHS02 GHS06 GHS05 GHS08 GHS07

For full text of H/P Statements see section 16.

SECTION 4: FIRST AID MEASURES
4.1 Description of first aid measures

White Chocolate Flavour

Inhalation	If breathing is difficult, remove victim to fresh air and keep at rest in a position comfortable for breathing.
Skin Contact	Wash skin with water.
Eye Contact	Flush eyes with water for at least 15 minutes.
Ingestion	Wash out mouth with water.

4.2 Most important symptoms and effects, both acute and delayed

None anticipated. Treat symptomatically.

4.3 Indication of any immediate medical attention and special treatment needed

Unlikely to be required but if necessary treat symptomatically.

SECTION 5: FIREFIGHTING MEASURES

5.1 Extinguishing media

Suitable Extinguishing media	As appropriate for surrounding fire.
Unsuitable extinguishing media	None.

5.2 Special hazards arising from the substance or mixture

None anticipated. Heating may cause decomposition.

5.3 Advice for firefighters

As appropriate for surrounding fire.

SECTION 6: ACCIDENTAL RELEASE MEASURES

6.1 Personal precautions, protective equipment and emergency procedures

Provide adequate ventilation. Wear suitable gloves if prolonged skin contact is likely.

6.2 Environmental precautions

Do not release large quantities into the surface water or into drains.

6.3 Methods and material for containment and cleaning up

Adsorb spillages onto sand, earth or any suitable adsorbent material.

6.4 Reference to other sections

See Also Section 8, 13.

SECTION 7: HANDLING AND STORAGE

7.1 Precautions for safe handling

Not known.

7.2 Conditions for safe storage, including any incompatibilities

Storage temperature	Ambient.
Storage life	Stable under normal conditions.
Incompatible materials	None known.

7.3 Specific end use(s)

Not known.

SECTION 8: EXPOSURE CONTROLS/PERSONAL PROTECTION

White Chocolate Flavour

8.1 Control parameters

8.1.1 Occupational Exposure Limits

Occupational Exposure Limits						
SUBSTANCE.	CAS No.	LTEL (8 hr TWA ppm)	LTEL (8 hr TWA mg/m ³)	STEL (ppm)	STEL (mg/m ³)	Note
Diacetyl	431-03-8	0.02	0.07	0.1	0.36	
Diacetyl; Butanedione	431-03-8	0.02	0.07	0.1	0.36	IOELV
Propane-1,2-diol total vapour and particulates	57-55-6	150	474			
Propane-1,2-diol particulates	57-55-6		10			
Methanethiol	74-93-1	0.5	1			

Region	Source
EU	EU Occupational Exposure Limits
United Kingdom	UK Workplace Exposure Limits EH40/2005 (Fourth edition, published 2020)

Remark	Notes
IOELV	Indicative Occupational Exposure Limit Values.

8.2 Exposure controls

8.2.1. Appropriate engineering controls Ensure adequate ventilation.

8.2.2. Personal protection equipment



Eye Protection

Wear eye protection with side protection (EN166).



Skin protection

Not normally required.



Respiratory protection

Normally no personal respiratory protection is necessary.



Thermal hazards

None known.

8.2.3. Environmental Exposure Controls Do not release large quantities into the surface water or into drains.

SECTION 9: PHYSICAL AND CHEMICAL PROPERTIES

9.1 Information on basic physical and chemical properties

Appearance	Liquid. Colour : Not known.
Odour	Not known.
Odour threshold	Not known.

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pH	Not known.
Melting point/freezing point	Not known.
Initial boiling point and boiling range	Not known.
Flash Point	Not known.
Evaporation rate	Not known.
Flammability (solid, gas)	Not known.
Upper/lower flammability or explosive limits	Not known.
Vapour pressure	Not known.
Vapour density	Not known.
Density (g/ml)	Not known.
Relative density	Not known.
Solubility(ies)	Solubility (Water) : Not known. Solubility (Other) : Not known.
Partition coefficient: n-octanol/water	Not known.
Auto-ignition temperature	Not known.
Decomposition Temperature (°C)	Not known.
Viscosity	Not known.
Explosive properties	Not known.
Oxidising properties	Not known.

9.2 Other information

None.

SECTION 10: STABILITY AND REACTIVITY

10.1 Reactivity

None anticipated.

10.2 Chemical Stability

Stable under normal conditions.

10.3 Possibility of hazardous reactions

No hazardous reactions known if used for its intended purpose.

10.4 Conditions to avoid

None anticipated.

10.5 Incompatible materials

Not known.

10.6 Hazardous decomposition products

No hazardous decomposition products known.

SECTION 11: TOXICOLOGICAL INFORMATION

11.1 Information on toxicological effects

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Acute toxicity - Ingestion	Not classified. Calculated acute toxicity estimate (ATE) Calc ATE - 41666.67000
Acute toxicity - Skin Contact	Not classified.
Acute toxicity - Inhalation	Not classified. Calculated acute toxicity estimate (ATE) Calc ATE - 1250.00000
Skin corrosion/irritation	Not classified.
Serious eye damage/irritation	Not classified.
Skin sensitization data	Not classified.
Respiratory sensitization data	Not classified.
Germ cell mutagenicity	Not classified.
Carcinogenicity	Not classified.
Reproductive toxicity	Not classified.
Lactation	Not classified.
STOT - single exposure	Not classified.
STOT - repeated exposure	Not classified.
Aspiration hazard	Not classified.

11.2 Other information

Not known.

SECTION 12: ECOLOGICAL INFORMATION

12.1 Toxicity

Toxicity - Aquatic invertebrates	Low toxicity to invertebrates.
Toxicity - Fish	Low toxicity to fish.
Toxicity - Algae	Low toxicity to algae.
Toxicity - Sediment Compartment	Not classified.
Toxicity - Terrestrial Compartment	Not classified.

12.2 Persistence and degradability

Not known.

12.3 Bioaccumulative potential

Not known.

12.4 Mobility in soil

Not known.

12.5 Results of PBT and vPvB assessment

Not known.

12.6 Other adverse effects

Not known.

SECTION 13: DISPOSAL CONSIDERATIONS

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13.1 Waste treatment methods

Dispose at suitable refuse site.

13.2 Additional Information

No special precautions are required for this product.

SECTION 14: TRANSPORT INFORMATION

Not classified as hazardous for transport.

14.1 UN number

Not applicable

14.2 UN proper shipping name

Not applicable

14.3 Transport hazard class(es)

Not applicable

14.4 Packing group

Not applicable

14.5 Environmental hazards

Not classified as a Marine Pollutant.

14.6 Special precautions for user

Not known

14.7 Transport in bulk according to Annex II of Marpol and the IBC Code

Not known

SECTION 15: REGULATORY INFORMATION

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

European Regulations - Authorisations and/or Restrictions On Use

Candidate List of Substances of Very High Concern for Authorisation Not listed

REACH: ANNEX XIV list of substances subject to authorisation Not listed

REACH: Annex XVII Restrictions on the manufacture, placing on the market and use of certain dangerous substances, mixtures and articles Vanillin (Ex Feluric Acid) Natural (121-33-5), Maltol Natural (118-71-8), Butyric Acid Natural (107-92-6), Diacetyl Natural (431-03-8), Decalactone Delta Natural (705-86-2), Furaneol Natural (3658-77-3), Dodecalactone Gamma Natural (2305-05-7), Methyl Mercaptan Nat (74-93-1), Nonanoic Acid Natural (112-05-0)

Community Rolling Action Plan (CoRAP) Not listed

Regulation (EC) N° 850/2004 of the European Parliament and of the Council on persistent organic pollutants Not listed

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Regulation (EC) N° 1005/2009 on substances that deplete the ozone layer Not listed

Regulation (EU) N° 649/2012 of the European Parliament and of the Council concerning the export and import of hazardous chemicals Not listed

National regulations

Other Not known.

15.2 Chemical Safety Assessment

A REACH chemical safety assessment has not been carried out.

SECTION 16: OTHER INFORMATION

The following sections contain revisions or new statements:

LEGEND

Hazard Pictogram(s)	<p>None.</p> <p>GHS02: GHS: Flame</p> <p>GHS05: GHS: Corrosion</p> <p>GHS06: GHS: Skull and crossbones</p> <p>GHS07: GHS: Exclamation mark</p> <p>GHS08: GHS: Health hazard</p> <p>GHS09: GHS: Environment</p>
Hazard classification	<p>Flam. Gas 1 : Flammable gas, Category 1</p> <p>Flam. Liq. 2 : Flammable liquid, Category 2</p> <p>Acute Tox. 4 : Acute toxicity, Category 4</p> <p>Skin Irrit. 2 : Skin corrosion/irritation, Category 2</p> <p>Skin Sens. 1 : Skin sensitization, Category 1</p> <p>Eye Dam. 1 : Serious eye damage/irritation, Category 1</p> <p>Eye Irrit. 2 : Serious eye damage/irritation, Category 2</p> <p>Acute Tox. 3 : Acute toxicity, Category 3</p> <p>STOT RE 2 : Specific target organ toxicity — repeated exposure, Category 2</p> <p>Aquatic Acute 1 : Hazardous to the aquatic environment, Acute, Category 1</p> <p>Aquatic Chronic 1 : Hazardous to the aquatic environment, Chronic, Category 1</p>
Hazard Statement(s)	<p>H220: Extremely flammable gas.</p> <p>H225: Highly flammable liquid and vapour.</p> <p>H302: Harmful if swallowed.</p> <p>H315: Causes skin irritation.</p> <p>H317: May cause an allergic skin reaction.</p> <p>H318: Causes serious eye damage.</p> <p>H319: Causes serious eye irritation.</p> <p>H331: Toxic if inhaled.</p> <p>H373: May cause damage to organs through prolonged or repeated exposure.</p>

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	H400: Very toxic to aquatic life. H410: Very toxic to aquatic life with long lasting effects.
Precautionary Statement(s)	P235+P410: Keep cool. Protect from sunlight. P301+P312: IF SWALLOWED: Call a POISON CENTER/doctor if you feel unwell. P305+P351+P338: IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing.
Acronyms	CAS : Chemical Abstracts Service CLP : Regulation (EC) No 1272/2008 on classification, labelling and packaging of substances and mixtures DNEL : Derived No Effect Level EC : European Community EINECS : European Inventory of Existing Commercial Chemical Substances LTEL : Long term exposure limit PBT : Persistent, Bioaccumulative and Toxic PNEC : Predicted No Effect Concentration REACH : Registration, Evaluation, Authorisation and Restriction of Chemicals STEL : Short term exposure limit STOT : Specific Target Organ Toxicity vPvB : very Persistent and very Bioaccumulative
Key literature references and sources for data used to compile the SDS	Regulation (EC) No. 1272/2008 (CLP)
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