



SAFETY DATA SHEET

NATURAL IPA TYPE FLAVOR FOR FOOD

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

1.1. Product identifier

Product name NATURAL IPA TYPE FLAVOR FOR FOOD

Product number 64443

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

Identified uses Food industry

1.3. Details of the supplier of the safety data sheet

Supplier Univar Solutions UK Ltd
Aquarius House
6 Mid Point Business Park
Bradford
BD3 7AY
+44 1274 267300
+44 1274 267306
SDS.EMEA@univarsolutions.com

1.4. Emergency telephone number

Emergency telephone SGS - +32 (0)3 575 55 55 (24h)

Sds No. 64443

SECTION 2: Hazards identification

2.1. Classification of the substance or mixture

Classification (EC 1272/2008)

Physical hazards Not Classified

Health hazards Not Classified

Environmental hazards Not Classified

2.2. Label elements

Hazard statements NC Not Classified

2.3. Other hazards

This product does not contain any substances classified as PBT or vPvB.

SECTION 3: Composition/information on ingredients

3.2. Mixtures

Composition comments The data shown are in accordance with the latest EC Directives.

SECTION 4: First aid measures

4.1. Description of first aid measures

NATURAL IPA TYPE FLAVOR FOR FOOD

Inhalation	Remove affected person from source of contamination. Move affected person to fresh air and keep warm and at rest in a position comfortable for breathing. Rinse nose and mouth with water. Get medical attention if any discomfort continues.
Ingestion	Do not induce vomiting. Rinse mouth thoroughly with water. Give plenty of water to drink. Get medical attention if any discomfort continues.
Skin contact	Remove affected person from source of contamination. Remove contaminated clothing. Wash skin thoroughly with soap and water. Get medical attention promptly if symptoms occur after washing.
Eye contact	Rinse immediately with plenty of water. Remove any contact lenses and open eyelids wide apart. Continue to rinse for at least 15 minutes. Get medical attention promptly if symptoms occur after washing.

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

Eye contact	May cause temporary eye irritation.
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4.3. Indication of any immediate medical attention and special treatment needed

Notes for the doctor	Treat symptomatically.
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SECTION 5: Firefighting measures

5.1. Extinguishing media

Suitable extinguishing media	Extinguish with alcohol-resistant foam, carbon dioxide, dry powder or water fog.
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Unsuitable extinguishing media	Do not use water jet as an extinguisher, as this will spread the fire.
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5.2. Special hazards arising from the substance or mixture

Hazardous combustion products	Oxides of carbon. Thermal decomposition or combustion may liberate carbon oxides and other toxic gases or vapours.
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5.3. Advice for firefighters

Special protective equipment for firefighters	Use protective equipment appropriate for surrounding materials.
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SECTION 6: Accidental release measures

6.1. Personal precautions, protective equipment and emergency procedures

Personal precautions	Follow precautions for safe handling described in this safety data sheet. Avoid inhalation of vapours and contact with skin and eyes. Provide adequate ventilation.
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6.2. Environmental precautions

Environmental precautions	Spillages or uncontrolled discharges into watercourses must be reported immediately to the Environmental Agency or other appropriate regulatory body.
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6.3. Methods and material for containment and cleaning up

Methods for cleaning up	Absorb spillage with non-combustible, absorbent material. Collect and place in suitable waste disposal containers and seal securely. For waste disposal, see Section 13. Flush contaminated area with plenty of water.
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6.4. Reference to other sections

Reference to other sections	For personal protection, see Section 8.
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SECTION 7: Handling and storage

7.1. Precautions for safe handling

NATURAL IPA TYPE FLAVOR FOR FOOD

Usage precautions Avoid spilling. Avoid contact with skin and eyes. Provide adequate ventilation.

7.2. Conditions for safe storage, including any incompatibilities

Storage precautions Store in tightly-closed, original container in a dry, cool and well-ventilated place. Store at temperatures above 8°C.

7.3. Specific end use(s)

Specific end use(s) The identified uses for this product are detailed in Section 1.2.

SECTION 8: Exposure controls/Personal protection

8.1. Control parameters

8.2. Exposure controls

Protective equipment



Appropriate engineering controls Provide adequate ventilation.

Eye/face protection Eyewear complying with an approved standard should be worn if a risk assessment indicates eye contact is possible. Tight-fitting safety glasses. Personal protective equipment for eye and face protection should comply with European Standard EN166.

Hand protection The most suitable glove should be chosen in consultation with the glove supplier/manufacturer, who can provide information about the breakthrough time of the glove material. Chemical-resistant, impervious gloves complying with an approved standard should be worn if a risk assessment indicates skin contact is possible. To protect hands from chemicals, gloves should comply with European Standard EN374.

Other skin and body protection Wear suitable protective clothing as protection against splashing or contamination.

Hygiene measures Wash at the end of each work shift and before eating, smoking and using the toilet. When using do not eat, drink or smoke.

Respiratory protection No specific recommendations. Respiratory protection may be required if excessive airborne contamination occurs. EN 136/140/141/145/143/149

SECTION 9: Physical and chemical properties

9.1. Information on basic physical and chemical properties

Appearance	Liquid.
Odour	Characteristic.
Odour threshold	No information available.
pH	No information available.
Melting point	No information available.
Pour Point	No information available.
Freezing Point	No information available.
Initial boiling point and range	No information available.
Flash point	80°C

NATURAL IPA TYPE FLAVOR FOR FOOD

Evaporation rate	No information available.
Evaporation factor	No information available.
Flammability (solid, gas)	No information available.
Upper/lower flammability or explosive limits	No information available.
Other flammability	No information available.
Vapour pressure	No information available.
Vapour density	No information available.
Relative density	0.878 - 0.978 @ 25°C
Bulk density	No information available.
Solubility(ies)	No information available.
Partition coefficient	No information available.
Auto-ignition temperature	No information available.
Decomposition Temperature	No information available.
Viscosity	No information available.
Explosive properties	No information available.
Explosive under the influence of a flame	No information available.
Oxidising properties	No information available.

9.2. Other information

Other information	Not determined.
Refractive index	No information available.
Particle size	No information available.
Molecular weight	No information available.
Volatility	No information available.
Saturation concentration	No information available.
Critical temperature	No information available.
Volatile organic compound	No information available.

SECTION 10: Stability and reactivity

10.1. Reactivity

Reactivity	There are no known reactivity hazards associated with this product.
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10.2. Chemical stability

Stability	Stable at normal ambient temperatures.
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10.3. Possibility of hazardous reactions

Possibility of hazardous reactions	Not determined.
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10.4. Conditions to avoid

NATURAL IPA TYPE FLAVOR FOR FOOD

Conditions to avoid Avoid excessive heat for prolonged periods of time.

10.5. Incompatible materials

Materials to avoid Not determined.

10.6. Hazardous decomposition products

Hazardous decomposition products Oxides of carbon. Thermal decomposition or combustion may liberate carbon oxides and other toxic gases or vapours.

SECTION 11: Toxicological information

11.1. Information on toxicological effects

Skin corrosion/irritation

Skin corrosion/irritation No information available.

Serious eye damage/irritation

Serious eye damage/irritation No information available.

Respiratory sensitisation

Respiratory sensitisation No information available.

Skin sensitisation

Skin sensitisation No information available.

Germ cell mutagenicity

Genotoxicity - in vitro No information available.

Carcinogenicity

Carcinogenicity No information available.

Reproductive toxicity

Reproductive toxicity - fertility No information available.

Specific target organ toxicity - single exposure

STOT - single exposure No information available.

Specific target organ toxicity - repeated exposure

STOT - repeated exposure No information available.

Aspiration hazard

Aspiration hazard No information available.

Inhalation

May cause respiratory irritation.

Ingestion

Ingestion may cause severe irritation of the mouth, the oesophagus and the gastrointestinal tract.

Skin contact

May be slightly irritating to skin.

Eye contact

May cause temporary eye irritation.

SECTION 12: Ecological information

Ecotoxicity

The product components are not classified as environmentally hazardous. However, this does not exclude the possibility that large or frequent spills can have a harmful or damaging effect on the environment.

12.1. Toxicity

NATURAL IPA TYPE FLAVOR FOR FOOD

Toxicity Not considered toxic to fish.

12.2. Persistence and degradability

Persistence and degradability There are no data on the degradability of this product.

12.3. Bioaccumulative potential

Bioaccumulative potential No data available on bioaccumulation.

Partition coefficient No information available.

12.4. Mobility in soil

Mobility Not determined.

12.5. Results of PBT and vPvB assessment

Results of PBT and vPvB assessment This product does not contain any substances classified as PBT or vPvB.

12.6. Other adverse effects

Other adverse effects Not determined.

SECTION 13: Disposal considerations

13.1. Waste treatment methods

General information Do not puncture or incinerate, even when empty. Waste should be treated as controlled waste.

Disposal methods Dispose of waste to licensed waste disposal site in accordance with the requirements of the local Waste Disposal Authority.

SECTION 14: Transport information

General The product is not covered by international regulations on the transport of dangerous goods (IMDG, IATA, ADR/RID).

14.1. UN number

Not applicable.

14.2. UN proper shipping name

Not applicable.

14.3. Transport hazard class(es)

No transport warning sign required.

14.4. Packing group

Not applicable.

14.5. Environmental hazards

Environmentally hazardous substance/marine pollutant
No.

14.6. Special precautions for user

Not applicable.

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

NATURAL IPA TYPE FLAVOR FOR FOOD

Transport in bulk according to Annex II of MARPOL 73/78 and the IBC Code Not applicable.

SECTION 15: Regulatory information

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

EU legislation

Regulation (EC) No 1907/2006 of the European Parliament and of the Council of 18 December 2006 concerning the Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH) (as amended).

Regulation (EC) No 1272/2008 of the European Parliament and of the Council of 16 December 2008 on classification, labelling and packaging of substances and mixtures (as amended).

Commission Regulation (EU) No 2015/830 of 28 May 2015.

15.2. Chemical safety assessment

No chemical safety assessment has been carried out.

SECTION 16: Other information

NATURAL IPA TYPE FLAVOR FOR FOOD

Abbreviations and acronyms used in the safety data sheet

ATE: Acute Toxicity Estimate.
 ADR: European Agreement concerning the International Carriage of Dangerous Goods by Road.
 ADN: European Agreement concerning the International Carriage of Dangerous Goods by Inland Waterways.
 CAS: Chemical Abstracts Service.
 DNEL: Derived No Effect Level.
 IATA: International Air Transport Association.
 IMDG: International Maritime Dangerous Goods.
 Kow: Octanol-water partition coefficient.
 LC₅₀: Lethal Concentration to 50 % of a test population.
 LD₅₀: Lethal Dose to 50% of a test population (Median Lethal Dose).
 PBT: Persistent, Bioaccumulative and Toxic substance.
 PNEC: Predicted No Effect Concentration.
 REACH: Registration, Evaluation, Authorisation and Restriction of Chemicals Regulation (EC) No 1907/2006.
 RID: European Agreement concerning the International Carriage of Dangerous Goods by Rail.
 vPvB: Very Persistent and Very Bioaccumulative.
 IARC: International Agency for Research on Cancer.
 MARPOL 73/78: International Convention for the Prevention of Pollution From Ships, 1973 as modified by the Protocol of 1978.
 cATpE: Converted Acute Toxicity Point Estimate.
 BCF: Bioconcentration Factor.
 BOD: Biochemical Oxygen Demand.
 EC₅₀: 50% of maximal Effective Concentration.
 LOAEC: Lowest Observed Adverse Effect Concentration.
 LOAEL: Lowest Observed Adverse Effect Level.
 NOAEC: No Observed Adverse Effect Concentration.
 NOAEL: No Observed Adverse Effect Level.
 NOEC: No Observed Effect Concentration.
 LOEC: Lowest Observed Effect Concentration.
 DMEL: Derived Minimal Effect Level.
 EL50: Exposure Limit 50
 hPa: Hectopascal
 LL50: Lethal Loading fifty
 OECD: Organisation for Economic Co-operation and Development
 POW: Octanol-water partition coefficient
 SCBA: self-contained breathing apparatus
 STP: Sewage Treatment Plant
 VOC: Volatile Organic Compounds

Classification abbreviations and acronyms

Acute Tox. = Acute toxicity
 Aquatic Acute = Hazardous to the aquatic environment (acute)
 Aquatic Chronic = Hazardous to the aquatic environment (chronic)

Key literature references and sources for data

Supplier's information.

Classification procedures according to Regulation (EC) 1272/2008

NC: Calculation method.

Revision comments

NOTE: Lines within the margin indicate significant changes from the previous revision.

Revision date

12/01/2022

NATURAL IPA TYPE FLAVOR FOR FOOD

Version number	1.000
SDS number	64443
SDS status	Approved.
Signature	Jitendra Panchal

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