

SECTION 1: Identification

1.1. Identification

Product form : Mixture
Product name : NATURAL PUMPKIN SPICE FLAVOR - MCT
Product code : TBMCT113

1.2. Recommended use and restrictions on use

1.3. Supplier

EXTRACT CONSULTANTS, LLC.
TERPENES - FLAVORS - BASES
PO BOX 11433, DENVER, CO 80211
www.extractconsultants.com
INFORMATION: 1-888-541-9089

1.4. Emergency telephone number

Emergency number : CHEMTREC - USA: 800-424-9300 International: +1 703-527-3887 / 1-800-424-9300
CCN 13010

SECTION 2: Hazard(s) identification

2.1. Classification of the substance or mixture

GHS US classification

Skin sensitization, Category 1 May cause an allergic skin reaction

2.2. GHS Label elements, including precautionary statements

GHS US labeling

Hazard pictograms (GHS US) :



GHS07

Signal word (GHS US) : Warning
Hazard statements (GHS US) : May cause an allergic skin reaction
Precautionary statements (GHS US) : Avoid breathing dust/fume/gas/mist/vapors/spray.
Contaminated work clothing must not be allowed out of the workplace.
Wear protective gloves/protective clothing/eye protection/face protection.
If on skin: Wash with plenty of water.
Specific treatment (see supplemental first aid instruction on this label).
If skin irritation or rash occurs: Get medical advice/attention.
Wash contaminated clothing before reuse.
Dispose of contents/container to hazardous or special waste collection point, in accordance with local, regional, national and/or international regulation.

2.3. Other hazards which do not result in classification

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

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Name	Product identifier	%	GHS US classification
EUGENOL	(CAS-No.) 97-53-0	1 – 5	Eye Irrit. 2A, H319 Skin Sens. 1B, H317
PHENETHYL ALCOHOL	(CAS-No.) 60-12-8	1 – 5	Acute Tox. 4 (Oral), H302 Eye Irrit. 2A, H319
VANILLIN	(CAS-No.) 121-33-5	1 – 5	Eye Irrit. 2A, H319
Cinnamic aldehyde	(CAS-No.) 104-55-2	0.1 – 1	Acute Tox. 4 (Dermal), H312 Skin Irrit. 2, H315 Eye Irrit. 2A, H319 Skin Sens. 1A, H317

Full text of hazard classes and H-statements : see section 16

SECTION 4: First-aid measures

4.1. Description of first aid measures

- First-aid measures after inhalation : Remove person to fresh air and keep comfortable for breathing.
- First-aid measures after skin contact : Wash skin with plenty of water. Take off contaminated clothing. If skin irritation or rash occurs: Get medical advice/attention.
- First-aid measures after eye contact : Rinse eyes with water as a precaution.
- First-aid measures after ingestion : Call a poison center/doctor/physician if you feel unwell.

4.2. Most important symptoms and effects (acute and delayed)

- Symptoms/effects after skin contact : May cause an allergic skin reaction.

4.3. Immediate medical attention and special treatment, if necessary

Treat symptomatically.

SECTION 5: Fire-fighting measures

5.1. Suitable (and unsuitable) extinguishing media

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

5.2. Specific hazards arising from the chemical

- Reactivity : The product is non-reactive under normal conditions of use, storage and transport.

5.3. Special protective equipment and precautions for fire-fighters

- Protection during firefighting : Do not attempt to take action without suitable protective equipment. Self-contained breathing apparatus. Complete protective clothing.

SECTION 6: Accidental release measures

6.1. Personal precautions, protective equipment and emergency procedures

6.1.1. For non-emergency personnel

- Emergency procedures : Ventilate spillage area. Avoid contact with skin and eyes. Avoid breathing dust/fume/gas/mist/vapors/spray.

6.1.2. For emergency responders

- Protective equipment : Do not attempt to take action without suitable protective equipment. For further information refer to section 8: "Exposure controls/personal protection".

6.2. Environmental precautions

Avoid release to the environment.

6.3. Methods and material for containment and cleaning up

- Methods for cleaning up : Take up liquid spill into absorbent material.
- Other information : Dispose of materials or solid residues at an authorized site.

6.4. Reference to other sections

For further information refer to section 13.

SECTION 7: Handling and storage

7.1. Precautions for safe handling

- Precautions for safe handling : Ensure good ventilation of the work station. Avoid contact with skin and eyes. Avoid breathing dust/fume/gas/mist/vapors/spray. Wear personal protective equipment.
- Hygiene measures : Contaminated work clothing should not be allowed out of the workplace. Wash contaminated clothing before reuse. Do not eat, drink or smoke when using this product. Always wash hands after handling the product.

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7.2. Conditions for safe storage, including any incompatibilities

Storage conditions : Store in a well-ventilated place. Keep cool.

SECTION 8: Exposure controls/personal protection

8.1. Control parameters

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No additional information available
VANILLIN (121-33-5)
No additional information available
PHENETHYL ALCOHOL (60-12-8)
No additional information available
Cinnamic aldehyde (104-55-2)
No additional information available
EUGENOL (97-53-0)
No additional information available

8.2. Appropriate engineering controls

Appropriate engineering controls : Ensure good ventilation of the work station.
Environmental exposure controls : Avoid release to the environment.

8.3. Individual protection measures/Personal protective equipment

Hand protection:

Protective gloves

Eye protection:

Safety glasses

Skin and body protection:

Wear suitable protective clothing

Respiratory protection:

In case of insufficient ventilation, wear suitable respiratory equipment



SECTION 9: Physical and chemical properties

9.1. Information on basic physical and chemical properties

Physical state	: Liquid
Color	: COLORLESS TO YELLOW
Odor	: CHARACTERISTIC, MATCHING RETAINER SAMPLE
Odor threshold	: No data available
pH	: No data available
Melting point	: Not applicable
Freezing point	: No data available
Boiling point	: No data available
Flash point	: 100 °C
Relative evaporation rate (butyl acetate=1)	: No data available
Flammability (solid, gas)	: Not applicable.
Vapor pressure	: No data available

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Relative vapor density at 20 °C	: No data available
Relative density	: 0.9555 (0.9455 – 0.9655)
Solubility	: Insoluble.
Partition coefficient n-octanol/water (Log Pow)	: No data available
Auto-ignition temperature	: No data available
Decomposition temperature	: No data available
Viscosity, kinematic	: No data available
Viscosity, dynamic	: No data available
Explosion limits	: No data available
Explosive properties	: No data available
Oxidizing properties	: No data available

9.2. Other information

Refractive index	: 1.45927 (1.44927 – 1.46927)
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SECTION 10: Stability and reactivity

10.1. Reactivity

The product is non-reactive under normal conditions of use, storage and transport.

10.2. Chemical stability

Stable under normal conditions.

10.3. Possibility of hazardous reactions

No dangerous reactions known under normal conditions of use.

10.4. Conditions to avoid

None under recommended storage and handling conditions (see section 7).

10.5. Incompatible materials

No additional information available

10.6. Hazardous decomposition products

Under normal conditions of storage and use, hazardous decomposition products should not be produced.

SECTION 11: Toxicological information

11.1. Information on toxicological effects

Acute toxicity (oral)	: Not classified
Acute toxicity (dermal)	: Not classified
Acute toxicity (inhalation)	: Not classified

VANILLIN (121-33-5)	
LD50 oral rat	3300 mg/kg body weight (Equivalent or similar to OECD 401, Rat, Male / female, Experimental value, Oral, 14 day(s))
LD50 dermal rat	> 2000 mg/kg body weight (OECD 402: Acute Dermal Toxicity, 24 h, Rat, Male / female, Experimental value, Dermal, 14 day(s))
ATE US (oral)	3300 mg/kg body weight

PHENETHYL ALCOHOL (60-12-8)	
ATE US (oral)	1610 mg/kg body weight
ATE US (dermal)	2500 mg/kg body weight

Cinnamic aldehyde (104-55-2)	
ATE US (oral)	2200 mg/kg body weight
ATE US (dermal)	1100 mg/kg body weight

EUGENOL (97-53-0)	
LD50 oral rat	> 2000 mg/kg body weight (Equivalent or similar to OECD 423, Rat, Male / female, Experimental value, Oral)
LC50 Inhalation - Rat	> 2.6 mg/l air (Equivalent or similar to OECD 403, 4 h, Rat, Male / female, Experimental value, Inhalation (aerosol))

Skin corrosion/irritation	: Not classified
Serious eye damage/irritation	: Not classified

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Respiratory or skin sensitization	: May cause an allergic skin reaction.
Germ cell mutagenicity	: Not classified
Carcinogenicity	: Not classified

EUGENOL (97-53-0)	
IARC group	3 - Not classifiable
Reproductive toxicity	: Not classified
STOT-single exposure	: Not classified
STOT-repeated exposure	: Not classified
Aspiration hazard	: Not classified
Viscosity, kinematic	: No data available
Symptoms/effects after skin contact	: May cause an allergic skin reaction.

SECTION 12: Ecological information

12.1. Toxicity

Ecology - general	: The product is not considered harmful to aquatic organisms or to cause long-term adverse effects in the environment.
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VANILLIN (121-33-5)	
LC50 - Fish [1]	57 mg/l (Equivalent or similar to OECD 203, 96 h, Pimephales promelas, Flow-through system, Fresh water, Experimental value)
EC50 - Crustacea [1]	36.79 mg/l (OECD 202: Daphnia sp. Acute Immobilisation Test, 48 h, Daphnia magna, Static system, Fresh water, Experimental value, GLP)
LC50 - Fish [2]	123 mg/l Test organisms (species): Pimephales promelas
ErC50 algae	120 mg/l (OECD 201: Alga, Growth Inhibition Test, 72 h, Pseudokirchneriella subcapitata, Static system, Fresh water, Experimental value, GLP)
LOEC (chronic)	10 mg/l Test organisms (species): Daphnia magna Duration: '21 d'
NOEC (chronic)	5.9 mg/l Test organisms (species): Daphnia magna Duration: '21 d'

EUGENOL (97-53-0)	
LC50 - Fish [1]	13 mg/l (OECD 203: Fish, Acute Toxicity Test, 96 h, Danio rerio, Semi-static system, Fresh water, Experimental value, GLP)
EC50 - Crustacea [1]	1.13 mg/l (OECD 202: Daphnia sp. Acute Immobilisation Test, 48 h, Daphnia magna, Static system, Fresh water, Experimental value, GLP)
ErC50 algae	24 mg/l (OECD 201: Alga, Growth Inhibition Test, 72 h, Desmodesmus subspicatus, Static system, Fresh water, Experimental value, GLP)

12.2. Persistence and degradability

VANILLIN (121-33-5)	
Persistence and degradability	Readily biodegradable in water.

EUGENOL (97-53-0)	
Persistence and degradability	Readily biodegradable in water.

12.3. Bioaccumulative potential

VANILLIN (121-33-5)	
Partition coefficient n-octanol/water (Log Pow)	1.17 (Experimental value, OECD 107: Partition Coefficient (n-octanol/water): Shake Flask Method, 25 °C)
Bioaccumulative potential	Low potential for bioaccumulation (Log Kow < 4).

EUGENOL (97-53-0)	
Partition coefficient n-octanol/water (Log Pow)	1.83 (Experimental value, OECD 117: Partition Coefficient (n-octanol/water), HPLC method, 30 °C)
Bioaccumulative potential	Low potential for bioaccumulation (Log Kow < 4).

12.4. Mobility in soil

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VANILLIN (121-33-5)	
Organic Carbon Normalized Adsorption Coefficient (Log Koc)	3.438 (log Koc, Experimental value)
Ecology - soil	Low potential for mobility in soil.

EUGENOL (97-53-0)	
Ecology - soil	No (test)data on mobility of the substance available.

12.5. Other adverse effects

No additional information available

SECTION 13: Disposal considerations

13.1. Disposal methods

Waste treatment methods : Dispose of contents/container in accordance with licensed collector's sorting instructions.

SECTION 14: Transport information

Department of Transportation (DOT)

In accordance with DOT

Not regulated

Transportation of Dangerous Goods

Not applicable

Transport by sea

Not applicable

Air transport

Not applicable

SECTION 15: Regulatory information

15.1. US Federal regulations

No additional information available

15.2. International regulations

CANADA

VANILLIN (121-33-5)	
Listed on the Canadian DSL (Domestic Substances List)	
PHENETHYL ALCOHOL (60-12-8)	
Listed on the Canadian DSL (Domestic Substances List)	
Cinnamic aldehyde (104-55-2)	
Listed on the Canadian DSL (Domestic Substances List)	
EUGENOL (97-53-0)	
Listed on the Canadian DSL (Domestic Substances List)	

EU-Regulations

No additional information available

National regulations

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VANILLIN (121-33-5)

Listed on the United States TSCA (Toxic Substances Control Act) inventory - Status: Active
Listed on INSQ (Mexican National Inventory of Chemical Substances)

PHENETHYL ALCOHOL (60-12-8)

Listed on the United States TSCA (Toxic Substances Control Act) inventory - Status: Active
Listed on INSQ (Mexican National Inventory of Chemical Substances)

Cinnamic aldehyde (104-55-2)


Listed on the United States TSCA (Toxic Substances Control Act) inventory - Status: Active
Listed on INSQ (Mexican National Inventory of Chemical Substances)

EUGENOL (97-53-0)

Listed on the United States TSCA (Toxic Substances Control Act) inventory - Status: Active
Listed on INSQ (Mexican National Inventory of Chemical Substances)

15.3. US State regulations

This product can expose you to eugenyl methyl ether, which is known to the State of California to cause cancer. For more information go to www.P65Warnings.ca.gov.

 **WARNING:** This product can expose you to safrole, which is known to the State of California to cause cancer. For more information go to www.P65Warnings.ca.gov.

This product can expose you to myrcene, which is known to the State of California to cause cancer. For more information go to www.P65Warnings.ca.gov.

SECTION 16: Other information

Full text of H-phrases:

H302	Harmful if swallowed
H312	Harmful in contact with skin
H315	Causes skin irritation
H317	May cause an allergic skin reaction
H319	Causes serious eye irritation

SDS US (GHS HazCom 2012)

This information is based on our current knowledge and is intended to describe the product for the purposes of health, safety and environmental requirements only. It should not therefore be construed as guaranteeing any specific property of the product.