

SECTION 1: Identification

1.1. Identification

Product form : Mixture
Product name : Natural Chocolate Flavor
CAS-No. : N/A
Product code : TBMCT15

1.2. Recommended use and restrictions on use

No additional information available

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: 703-527-3887

SECTION 2: Hazard(s) identification

2.1. Classification of the substance or mixture

GHS-US classification

Flammable liquids Category 3

Flammable liquid and vapour

2.2. GHS Label elements, including precautionary statements

GHS-US labeling

Hazard pictograms (GHS-US) :



GHS02

Signal word (GHS-US) : Warning
Hazard statements (GHS-US) : Flammable liquid and vapour
Precautionary statements (GHS-US) : Keep away from heat, hot surfaces, sparks, open flames and other ignition sources. No smoking.
Keep container tightly closed.
Ground/Bond container and receiving equipment
Use explosion-proof electrical/ventilating/lighting equipment
Use only non-sparking tools.
Take precautionary measures against static discharge.
Wear protective gloves/protective clothing/eye protection/face protection.
If on skin (or hair): Take off immediately all contaminated clothing. Rinse skin with water/shower
In case of fire: Use media other than water to extinguish.
Store in a well-ventilated place. Keep cool.
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

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3.2. Mixtures

Name	Product identifier	%	GHS-US classification
VANILLIN	(CAS-No.) 121-33-5	1 - 5	Eye Irrit. 2, H319

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 : Rinse skin with water/shower. Remove/Take off immediately all contaminated clothing.
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)

No additional information available

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

- Fire hazard : Flammable liquid and vapour.
Reactivity : Flammable liquid and vapour.

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. No open flames, no sparks, and no smoking.

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. Notify authorities if product enters sewers or public waters.
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. Keep away from heat, hot surfaces, sparks, open flames and other ignition sources. No smoking. Ground/bond container and receiving equipment. Use only non-sparking tools. Take precautionary measures against static discharge. Flammable vapors may accumulate in the container. Use explosion-proof equipment. Wear personal protective equipment.
Hygiene measures : Do not eat, drink or smoke when using this product. Always wash hands after handling the product.

7.2. Conditions for safe storage, including any incompatibilities

- Technical measures : Ground/bond container and receiving equipment.
Storage conditions : Store in a well-ventilated place. Keep cool. Keep container tightly closed.

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SECTION 8: Exposure controls/personal protection

8.1. Control parameters

VANILLIN (121-33-5)

Not applicable

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	: PALE YELLOW TO YELLOW
Odor	: CHARACTERISTIC, MATCHING THE 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	: 54 °C
Relative evaporation rate (butyl acetate=1)	: No data available
Flammability (solid, gas)	: Not applicable.
Vapor pressure	: No data available
Relative vapor density at 20 °C	: No data available
Relative density	: 0.9498 (0.940 - 0.960)
Solubility	: Insoluble.
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 : 1.45 (1.440 - 1.460)

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SECTION 10: Stability and reactivity

10.1. Reactivity

Flammable liquid and vapour.

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

Avoid contact with hot surfaces. Heat. No flames, no sparks. Eliminate all sources of ignition.

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 : 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

Skin corrosion/irritation : Not classified

Serious eye damage/irritation : Not classified

Respiratory or skin sensitization : Not classified

Germ cell mutagenicity : Not classified

Carcinogenicity : Not classified

Reproductive toxicity : Not classified

Specific target organ toxicity – single exposure : Not classified

Specific target organ toxicity – repeated exposure : Not classified

Aspiration hazard : Not classified

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.

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 Daphnia 1	36.79 mg/l (OECD 202: Daphnia sp. Acute Immobilisation Test, 48 h, Daphnia magna, Static system, Fresh water, Experimental value, GLP)
ErC50 (algae)	120 mg/l (OECD 201: Alga, Growth Inhibition Test, 72 h, Pseudokirchneriella subcapitata, Static system, Fresh water, Experimental value, GLP)

12.2. Persistence and degradability

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

12.3. Bioaccumulative potential

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VANILLIN (121-33-5)	
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).

12.4. Mobility in soil

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

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.
Additional information : Flammable vapors may accumulate in the container.

SECTION 14: Transport information

Department of Transportation (DOT)

In accordance with DOT
Not regulated

Transportation of Dangerous Goods

Not applicable

Transport by sea

Transport document description (IMDG) : UN 1266 PERFUMERY PRODUCTS, 3, III
UN-No. (IMDG) : 1266
Proper Shipping Name (IMDG) : PERFUMERY PRODUCTS
Class (IMDG) : 3 - Flammable liquids
Packing group (IMDG) : III - substances presenting low danger
Limited quantities (IMDG) : 5 L

Air transport

Transport document description (IATA) : UN 1266 Perfumery products, 3, III
UN-No. (IATA) : 1266
Proper Shipping Name (IATA) : Perfumery products
Class (IATA) : 3 - Flammable Liquids
Packing group (IATA) : III - Minor Danger

SECTION 15: Regulatory information

15.1. US Federal regulations

VANILLIN (121-33-5)	
Listed on the United States TSCA (Toxic Substances Control Act) inventory	

15.2. International regulations

CANADA

VANILLIN (121-33-5)	
Listed on the Canadian DSL (Domestic Substances List)	

EU-Regulations

No additional information available

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National regulations

No additional information available

15.3. US State regulations

California Proposition 65 - This product does not contain any substances known to the state of California to cause cancer, developmental and/or reproductive harm

SECTION 16: Other information

Revision date : 01/30/2019

Full text of H-phrases:

H319	Causes serious eye irritation
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SDS US (GHS HazCom 2012) - Extract Consultants

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