



## FW-OWAT Natural Watermelon Flavor OS

Flavor West Manufacturing, LLC.

Version No: 1.1

Safety Data Sheet according to OSHA HazCom Standard (2012) requirements

Chemwatch Hazard Alert Code: 2

Issue Date: 05/25/2021  
Print Date: 05/25/2021

L.GHS.USA.EN

### SECTION 1 IDENTIFICATION

#### Product Identifier

Product name	FW-OWAT Natural Watermelon Flavor OS
Synonyms	Not Available
Proper shipping name	Extracts, flavoring, liquid
Other means of identification	Not Available

#### Recommended use of the chemical and restrictions on use

Relevant identified uses	Use according to manufacturer's directions.
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#### Name, address, and telephone number of the chemical manufacturer, importer, or other responsible party

Registered company name	Flavor West Manufacturing, LLC.
Address	29400 Hunco Way, Lake Elsinore CA 92530 United States
Telephone	(951) 893-5120
Fax	(714) 276-1621
Website	www.FlavorWest.com
Email	Flavor@FlavorWest.com

#### Emergency phone number

Association / Organisation	Chemwatch
Emergency telephone numbers	see below
Other emergency telephone numbers	see below

### CHEMWATCH EMERGENCY RESPONSE

Primary Number	Alternative Number 1	Alternative Number 2
877 715 9305	+61 2 9186 1132	Not Available

Once connected and if the message is not in your preferred language then please dial 01

Una vez conectado y si el mensaje no está en su idioma preferido, por favor marque 02

### SECTION 2 HAZARD(S) IDENTIFICATION

#### Classification of the substance or mixture

Continued...

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Note: The hazard category numbers found in GHS classification in section 2 of this SDSs are NOT to be used to fill in the NFPA 704 diamond. Blue = Health Red = Fire Yellow = Reactivity White = Special (Oxidizer or water reactive substances)

<b>Classification</b>	Flammable Liquid Category 3
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**Label elements**

<b>Hazard pictogram(s)</b>	
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<b>SIGNAL WORD</b>	<b>WARNING</b>
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**Hazard statement(s)**

<b>H226</b>	Flammable liquid and vapour.
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**Hazard(s) not otherwise specified**

Not Applicable

**Precautionary statement(s) General**

<b>P101</b>	If medical advice is needed, have product container or label at hand.
<b>P102</b>	Keep out of reach of children.
<b>P103</b>	Read label before use.

**Precautionary statement(s) Prevention**

<b>P210</b>	Keep away from heat/sparks/open flames/hot surfaces. - No smoking.
<b>P233</b>	Keep container tightly closed.
<b>P240</b>	Ground/bond container and receiving equipment.
<b>P241</b>	Use explosion-proof electrical/ventilating/lighting/intrinsically safe equipment.
<b>P242</b>	Use only non-sparking tools.
<b>P243</b>	Take precautionary measures against static discharge.
<b>P280</b>	Wear protective gloves/protective clothing/eye protection/face protection.

**Precautionary statement(s) Response**

<b>P370+P378</b>	In case of fire: Use alcohol resistant foam or normal protein foam for extinction.
<b>P303+P361+P353</b>	IF ON SKIN (or hair): Remove/Take off immediately all contaminated clothing. Rinse skin with water/shower.

**Precautionary statement(s) Storage**

<b>P403+P235</b>	Store in a well-ventilated place. Keep cool.
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**Precautionary statement(s) Disposal**

<b>P501</b>	Dispose of contents/container in accordance with local regulations.
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**SECTION 3 COMPOSITION / INFORMATION ON INGREDIENTS****Substances**

See section below for composition of Mixtures

**Mixtures**

CAS No	%[weight]	Name
73398-61-5	90-100	caprylic/ capric triglyceride

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The specific chemical identity and/or exact percentage (concentration) of composition has been withheld as a trade secret.

## SECTION 4 FIRST-AID MEASURES

### Description of first aid measures

<b>Eye Contact</b>	<p>If this product comes in contact with eyes:</p> <ul style="list-style-type: none"> <li>▶ Wash out immediately with water.</li> <li>▶ If irritation continues, seek medical attention.</li> <li>▶ Removal of contact lenses after an eye injury should only be undertaken by skilled personnel.</li> </ul>
<b>Skin Contact</b>	<p>If skin or hair contact occurs:</p> <ul style="list-style-type: none"> <li>▶ Flush skin and hair with running water (and soap if available).</li> <li>▶ Seek medical attention in event of irritation.</li> </ul>
<b>Inhalation</b>	<ul style="list-style-type: none"> <li>▶ If fumes, aerosols or combustion products are inhaled remove from contaminated area.</li> <li>▶ Other measures are usually unnecessary.</li> </ul>
<b>Ingestion</b>	<ul style="list-style-type: none"> <li>▶ Immediately give a glass of water.</li> <li>▶ First aid is not generally required. If in doubt, contact a Poisons Information Centre or a doctor.</li> </ul>

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

See Section 11

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

Treat symptomatically.

## SECTION 5 FIRE-FIGHTING MEASURES

### Extinguishing media

- ▶ Foam.
- ▶ Dry chemical powder.
- ▶ BCF (where regulations permit).
- ▶ Carbon dioxide.

### Special hazards arising from the substrate or mixture

<b>Fire Incompatibility</b>	<ul style="list-style-type: none"> <li>▶ Avoid contamination with oxidising agents i.e. nitrates, oxidising acids, chlorine bleaches, pool chlorine etc. as ignition may result</li> </ul>
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### Special protective equipment and precautions for fire-fighters

<b>Fire Fighting</b>	<ul style="list-style-type: none"> <li>▶ Alert Fire Brigade and tell them location and nature of hazard.</li> <li>▶ May be violently or explosively reactive.</li> <li>▶ Wear breathing apparatus plus protective gloves.</li> <li>▶ Prevent, by any means available, spillage from entering drains or water course.</li> </ul>
<b>Fire/Explosion Hazard</b>	<ul style="list-style-type: none"> <li>▶ Liquid and vapour are flammable.</li> <li>▶ Moderate fire hazard when exposed to heat or flame.</li> <li>▶ Vapour forms an explosive mixture with air.</li> <li>▶ Moderate explosion hazard when exposed to heat or flame.</li> </ul> <p>Combustion products include: carbon monoxide (CO) carbon dioxide (CO<sub>2</sub>) acrolein other pyrolysis products typical of burning organic material.</p> <p><b>CARE:</b> Water in contact with hot liquid may cause foaming and a steam explosion with wide scattering of hot oil and possible severe burns. Foaming may cause overflow of containers and may result in possible fire.</p>

## SECTION 6 ACCIDENTAL RELEASE MEASURES

### Personal precautions, protective equipment and emergency procedures

See section 8

### Environmental precautions

See section 12

### Methods and material for containment and cleaning up

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<b>Minor Spills</b>	<ul style="list-style-type: none"> <li>▶ Remove all ignition sources.</li> <li>▶ Clean up all spills immediately.</li> <li>▶ Avoid breathing vapours and contact with skin and eyes.</li> <li>▶ Control personal contact with the substance, by using protective equipment.</li> </ul> <p>Slippery when spilt.</p>
<b>Major Spills</b>	<p>Slippery when spilt.</p> <p><b>CARE:</b> Absorbent materials wetted with occluded oil must be moistened with water as they may auto-oxidize, become self heating and ignite.</p> <p>Some oils slowly oxidise when spread in a film and oil on cloths, mops, absorbents may autoxidise and generate heat, smoulder, ignite and burn. In the workplace oily rags should be collected and immersed in water.</p> <ul style="list-style-type: none"> <li>▶ Clear area of personnel and move upwind.</li> <li>▶ Alert Fire Brigade and tell them location and nature of hazard.</li> <li>▶ May be violently or explosively reactive.</li> <li>▶ Wear breathing apparatus plus protective gloves.</li> </ul>

Personal Protective Equipment advice is contained in Section 8 of the SDS.

## SECTION 7 HANDLING AND STORAGE

### Precautions for safe handling

<b>Safe handling</b>	<ul style="list-style-type: none"> <li>▶ Containers, even those that have been emptied, may contain explosive vapours.</li> <li>▶ Do NOT cut, drill, grind, weld or perform similar operations on or near containers.</li> </ul> <p>Rags wet / soaked with unsaturated hydrocarbons / drying oils may auto-oxidise; generate heat and, in-time, smoulder and ignite. This is especially the case where oil-soaked materials are folded, bunched, compressed, or piled together - this allows the heat to accumulate or even accelerate the reaction</p> <p>Oily cleaning rags should be collected regularly and immersed in water, or spread to dry in safe-place away from direct sunlight or stored, immersed, in solvents in suitably closed containers.</p> <ul style="list-style-type: none"> <li>▶ Avoid all personal contact, including inhalation.</li> <li>▶ Wear protective clothing when risk of overexposure occurs.</li> <li>▶ Use in a well-ventilated area.</li> <li>▶ Prevent concentration in hollows and sumps.</li> </ul>
<b>Other information</b>	<p>Consider storage under inert gas.</p> <ul style="list-style-type: none"> <li>▶ Store in original containers in approved flammable liquid storage area.</li> <li>▶ Store away from incompatible materials in a cool, dry, well-ventilated area.</li> <li>▶ <b>DO NOT store in pits, depressions, basements or areas where vapours may be trapped.</b></li> <li>▶ No smoking, naked lights, heat or ignition sources.</li> </ul>

### Conditions for safe storage, including any incompatibilities

<b>Suitable container</b>	<ul style="list-style-type: none"> <li>▶ Packing as supplied by manufacturer.</li> <li>▶ Plastic containers may only be used if approved for flammable liquid.</li> <li>▶ Check that containers are clearly labelled and free from leaks.</li> <li>▶ For low viscosity materials (i) : Drums and jerry cans must be of the non-removable head type. (ii) : Where a can is to be used as an inner package, the can must have a screwed enclosure.</li> <li>▶ For materials with a viscosity of at least 2680 cSt. (23 deg. C)</li> <li>▶ For manufactured product having a viscosity of at least 250 cSt.</li> </ul>
<b>Storage incompatibility</b>	<ul style="list-style-type: none"> <li>· Materials soaked with plant/ vegetable derived (and rarely, animal) oils may undergo spontaneous combustion</li> <li>· Many vegetable and animal oils absorb oxygen from the air to form oxidation products. This oxidation process produces heat and the resultant increase in temperature accelerates the oxidation process.</li> <li>· Drying oils such as linseed, tung, poppy and sunflower oils and semi-drying oils such as soya bean, tall oil, corn, cotton and castor oils all absorb oxygen readily and thus experience the self-heating process.</li> <li>· Cotton fibres are readily ignited and if contaminated with an oxidisable oil, may ignite unless heat can be dissipated</li> </ul> <p>▶ Avoid reaction with oxidising agents</p>

## SECTION 8 EXPOSURE CONTROLS / PERSONAL PROTECTION

### Control parameters

#### OCCUPATIONAL EXPOSURE LIMITS (OEL)

#### INGREDIENT DATA

Not Available

#### EMERGENCY LIMITS

Ingredient	Material name	TEEL-1	TEEL-2	TEEL-3
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CI-WA-21839 Natural Watermelon Flavor OS	Not Available	Not Available	Not Available	Not Available
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Ingredient	Original IDLH	Revised IDLH
caprylic/ capric triglyceride	Not Available	Not Available

## MATERIAL DATA

## Exposure controls

<b>Appropriate engineering controls</b>	<p><b>Care:</b> Atmospheres in bulk storages and even apparently empty tanks may be hazardous by oxygen depletion. Atmosphere must be checked before entry.</p> <p>Requirements of State Authorities concerning conditions for tank entry must be met. Particularly with regard to training of crews for tank entry; work permits; sampling of atmosphere; provision of rescue harness and protective gear as needed. Engineering controls are used to remove a hazard or place a barrier between the worker and the hazard. Well-designed engineering controls can be highly effective in protecting workers and will typically be independent of worker interactions to provide this high level of protection.</p> <p>The basic types of engineering controls are:</p> <p>Process controls which involve changing the way a job activity or process is done to reduce the risk.</p> <p>Enclosure and/or isolation of emission source which keeps a selected hazard "physically" away from the worker and ventilation that strategically "adds" and "removes" air in the work environment.</p>
<b>Personal protection</b>	
<b>Eye and face protection</b>	<ul style="list-style-type: none"> <li>▶ Safety glasses with side shields</li> <li>▶ Chemical goggles.</li> <li>▶ Contact lenses may pose a special hazard; soft contact lenses may absorb and concentrate irritants. A written policy document, describing the wearing of lenses or restrictions on use, should be created for each workplace or task. This should include a review of lens absorption and adsorption for the class of chemicals in use and an account of injury experience.</li> </ul>
<b>Skin protection</b>	See Hand protection below
<b>Hands/feet protection</b>	<p>Wear general protective gloves, eg. light weight rubber gloves.</p> <p>The selection of suitable gloves does not only depend on the material, but also on further marks of quality which vary from manufacturer to manufacturer. Where the chemical is a preparation of several substances, the resistance of the glove material can not be calculated in advance and has therefore to be checked prior to the application.</p> <p>The exact break through time for substances has to be obtained from the manufacturer of the protective gloves and has to be observed when making a final choice.</p> <p>Personal hygiene is a key element of effective hand care.</p>
<b>Body protection</b>	See Other protection below
<b>Other protection</b>	<ul style="list-style-type: none"> <li>▶ Overalls.</li> <li>▶ PVC Apron.</li> <li>▶ PVC protective suit may be required if exposure severe.</li> <li>▶ Eyewash unit.</li> <li>▶ Some plastic personal protective equipment (PPE) (e.g. gloves, aprons, overshoes) are not recommended as they may produce static electricity.</li> <li>▶ For large scale or continuous use wear tight-weave non-static clothing (no metallic fasteners, cuffs or pockets).</li> <li>▶ Non sparking safety or conductive footwear should be considered. Conductive footwear describes a boot or shoe with a sole made from a conductive compound chemically bound to the bottom components, for permanent control to electrically ground the foot and shall dissipate static electricity from the body to reduce the possibility of ignition of volatile compounds.</li> </ul>

## Respiratory protection

Cartridge respirators should never be used for emergency ingress or in areas of unknown vapour concentrations or oxygen content. The wearer must be warned to leave the contaminated area immediately on detecting any odours through the respirator. The odour may indicate that the mask is not functioning properly, that the vapour concentration is too high, or that the mask is not properly fitted. Because of these limitations, only restricted use of cartridge respirators is considered appropriate.

## SECTION 9 PHYSICAL AND CHEMICAL PROPERTIES

## Information on basic physical and chemical properties

<b>Appearance</b>	Clearish/Yellow		
<b>Physical state</b>	Liquid	<b>Relative density (Water =</b>	0.94

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		1)	
<b>Odour</b>	Characteristic	<b>Partition coefficient n-octanol / water</b>	Not Available
<b>Odour threshold</b>	Not Available	<b>Auto-ignition temperature (°C)</b>	Not Available
<b>pH (as supplied)</b>	Not Available	<b>Decomposition temperature</b>	Not Available
<b>Melting point / freezing point (°C)</b>	Not Available	<b>Viscosity (cSt)</b>	Not Available
<b>Initial boiling point and boiling range (°C)</b>	Not Available	<b>Molecular weight (g/mol)</b>	Not Available
<b>Flash point (°C)</b>	57.5	<b>Taste</b>	Watermelon
<b>Evaporation rate</b>	Not Available	<b>Explosive properties</b>	Not Available
<b>Flammability</b>	Flammable.	<b>Oxidising properties</b>	Not Available
<b>Upper Explosive Limit (%)</b>	Not Available	<b>Surface Tension (dyn/cm or mN/m)</b>	Not Available
<b>Lower Explosive Limit (%)</b>	Not Available	<b>Volatile Component (%vol)</b>	Not Available
<b>Vapour pressure (kPa)</b>	Not Available	<b>Gas group</b>	Not Available
<b>Solubility in water (g/L)</b>	Miscible	<b>pH as a solution (1%)</b>	Not Available
<b>Vapour density (Air = 1)</b>	Not Available	<b>VOC g/L</b>	Not Available

## SECTION 10 STABILITY AND REACTIVITY

<b>Reactivity</b>	See section 7
<b>Chemical stability</b>	<ul style="list-style-type: none"> <li>▶ Unstable in the presence of incompatible materials.</li> <li>▶ Product is considered stable.</li> <li>▶ Hazardous polymerisation will not occur.</li> </ul>
<b>Possibility of hazardous reactions</b>	See section 7
<b>Conditions to avoid</b>	See section 7
<b>Incompatible materials</b>	See section 7
<b>Hazardous decomposition products</b>	See section 5

## SECTION 11 TOXICOLOGICAL INFORMATION

## Information on toxicological effects

<b>Inhaled</b>	<p>The material is not thought to produce adverse health effects or irritation of the respiratory tract (as classified by EC Directives using animal models). Nevertheless, good hygiene practice requires that exposure be kept to a minimum and that suitable control measures be used in an occupational setting.</p> <p>Not normally a hazard due to non-volatile nature of product</p> <p>Inhalation of oil droplets/ aerosols may cause discomfort and may produce chemical pneumonitis.</p> <p>Fine mists generated from plant/ vegetable (or more rarely from animal) oils may be hazardous. Extreme heating for prolonged periods, at high temperatures, may generate breakdown products which include acrolein and acrolein-like substances.</p>
<b>Ingestion</b>	<p>The material has <b>NOT</b> been classified by EC Directives or other classification systems as "harmful by ingestion". This is because of the lack of corroborating animal or human evidence. The material may still be damaging to the health of the individual, following ingestion, especially where pre-existing organ (e.g liver, kidney) damage is evident. Present definitions of harmful or toxic substances are generally based on doses producing mortality rather than those producing morbidity (disease, ill-health).</p>
<b>Skin Contact</b>	<p>The material is not thought to produce adverse health effects or skin irritation following contact (as classified by EC Directives using animal models). Nevertheless, good hygiene practice requires that exposure be kept to a minimum and that suitable gloves be used in an occupational setting.</p> <p>Open cuts, abraded or irritated skin should not be exposed to this material</p> <p>Entry into the blood-stream through, for example, cuts, abrasions, puncture wounds or lesions, may produce systemic injury with harmful effects. Examine the skin prior to the use of the material and ensure that any external damage is suitably protected.</p>
<b>Eye</b>	<p>Although the liquid is not thought to be an irritant (as classified by EC Directives), direct contact with the eye may produce transient discomfort characterised by tearing or conjunctival redness (as with windburn).</p>

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<b>Chronic</b>	Long-term exposure to the product is not thought to produce chronic effects adverse to health (as classified by EC Directives using animal models); nevertheless exposure by all routes should be minimised as a matter of course. Glyceryl triesters (triglycerides), following ingestion, are metabolised to monoglycerides, free fatty acids and glycerol, all of which are absorbed in the intestinal mucosa and undergo further metabolism. Medium chain triglycerides (C8-C10) appear to have relatively rapid metabolism and elimination from blood and tissues compared to long chain triglycerides (C16-C18). Little or no acute, subchronic or chronic oral toxicity was seen in animal studies unless levels approached a significant percentage of calorific intake. Subcutaneous injections of tricaprylin in rats over a five-week period caused granulomatous reaction characterised by oil deposits surrounded by macrophages.	
<b>CI-WA-21839 Natural Watermelon Flavor OS</b>	<b>TOXICITY</b> Not Available	<b>IRRITATION</b> Not Available
<b>caprylic/ capric triglyceride</b>	<b>TOXICITY</b> Oral (rat) LD50: >2000 mg/kg <sup>[2]</sup>	<b>IRRITATION</b> Eye (rabbit): 100 mg/24 h - mild
<b>Legend:</b>	1. Value obtained from Europe ECHA Registered Substances - Acute toxicity 2.* Value obtained from manufacturer's SDS. Unless otherwise specified data extracted from RTECS - Register of Toxic Effect of chemical Substances	

<b>CAPRYLIC/ CAPRIC TRIGLYCERIDE</b>	<p>The material may be irritating to the eye, with prolonged contact causing inflammation. Repeated or prolonged exposure to irritants may produce conjunctivitis.</p> <p>The material may cause skin irritation after prolonged or repeated exposure and may produce a contact dermatitis (nonallergic). This form of dermatitis is often characterised by skin redness (erythema) and swelling the epidermis. Histologically there may be intercellular oedema of the spongy layer (spongiosis) and intracellular oedema of the epidermis.</p> <p>Not sensitising in guinea pig assay * IUCLID [Henkel]* Medium chain triglycerides (MCTs) exhibit very low levels of toxicity in a variety of laboratory animals and in humans when administered orally, parenterally or by the dermal route. There is no evidence that MCTs are sensitizers and they show little evidence that they are ocular or dermal irritants. The data strongly suggest that MCTs would pose little or no risk from toxicity when consumed as a supplement in a balanced diet at levels up to 15% of the dietary calories or about 50% of the dietary fat. MCTs are essentially non-toxic in the acute toxicity tests conducted in several species of animals. In ocular and dermal irritation testing, MCTs exhibited virtually no potential as ocular or dermal irritants, even with prolonged eye or skin exposure. MCTs exhibit no capacity for induction of hyper-sensitivity. 90-day toxicity tests did not result in notable toxicity, whether the product was administered in the diet up to 9375 mg/kg body weight/day in rats or by intramuscular injection (up to 0.5 ml/kg/day, rabbits). The toxicity NOAELs for two 3-month feeding studies in rats were, respectively, equal to or greater than 3125 mg/kg body weight/ day and equal to or greater than 9375 mg/kg body weight/day in the diet. There was no evidence that dietary administration of MCTs adversely affected the reproductive performance of rats or resulted in maternal toxicity, foetal toxicity or teratogenic effects at doses up to 4.28 g/kg body weight/day (iv). Another study, in rats, using a caprylic capric triglyceride, confirmed that MCTs would not pose a concern with regard to potential developmental or reproductive effects at dietary levels up to 12,500 mg/kg body weight/day. There was no evidence that dietary administration of MCTs adversely affected the reproductive performance of pigs or resulted in maternal toxicity, foetal toxicity or teratogenic effects at doses up to 9375 mg/kg body weight/day in the diet. In rabbits following iv administration, the maternal and foetal NOAELs were between 1.0 and 4.28 g/kg body weight/day, with toxicity being associated with nutritional deficit in the dams. A 2-yr study in rats, conducted with a closely related compound (tricaprylin, a triglyceride with C8 fatty acids), provided no evidence of a carcinogenic effect when the material was administered by oral gavage at levels up to 10 ml/kg (9.54 g/kg) per day. MCTs have been used as `Foods For Special Dietary Use in a number of MCT-containing products used for total parenteral nutrition contain approximately 20% MCTs, and depending on patient size and needs, are given in quantities of 1000 to 3000 ml/day. Thus, under maximum exposure conditions, a patient would receive 200-600 ml MCTs per day for up to several months. This would translate to 3.0 to 9.0 g/kg body weight/day (assume 70 kg body weight). Proposed uses in food would include MCTs at over a range of 4 to 67% of the food (for example granola bars -4%, muffins 8.3%, cheese 12-23%, mayonnaise -35% or margarine - 67% based on product preparation needs While there is an increase in the alveolar acetone levels in diabetic patients fed MCTs, there is no evidence to suggest that consumption of moderate levels of MCTs would contribute to ketosis in these patients. Studies in rats support the evidence for the absence of the ri</p>
<b>CI-WA-21839 Natural Watermelon Flavor OS &amp; CAPRYLIC/ CAPRIC TRIGLYCERIDE</b>	<p>For Group E aliphatic esters (polyol esters):</p> <p>According to a classification scheme described by the American Chemistry Council' Aliphatic Esters Panel, Group E substances are esters of monoacids, mainly common fatty acids, and trihydroxy or polyhydroxyalcohols or polyols, such as pentaerythritol (PE), 2-ethyl-2-(hydroxymethyl)- 1,3-propanediol or trimethylolpropane (TMP), and dipentaerythritol (diPE). The Group E substances often are referred to as "polyol esters" The polyol esters are unique in their chemical characteristics since they lack beta-tertiary hydrogen atoms, thus leading to stability against oxidation and elimination. The fatty acids often range from C5-C10 to as high as C18 (e.g., oleic, stearic, isostearic, tall oil fatty acids) in carbon number and generally are derived from naturally occurring sources. Group E esters may have multiple ester linkages and may include mixed esters derived from different carbon-length fatty acid mixtures.</p>

<b>Acute Toxicity</b>	⊖	<b>Carcinogenicity</b>	⊖
<b>Skin Irritation/Corrosion</b>	⊖	<b>Reproductivity</b>	⊖

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Serious Eye Damage/Irritation	⊖	STOT - Single Exposure	⊖
Respiratory or Skin sensitisation	⊖	STOT - Repeated Exposure	⊖
Mutagenicity	⊖	Aspiration Hazard	⊖

**Legend:** ✘ – Data available but does not fill the criteria for classification

✔ – Data available to make classification

⊖ – Data Not Available to make classification

## SECTION 12 ECOLOGICAL INFORMATION

## Toxicity

CI-WA-21839 Natural Watermelon Flavor OS	ENDPOINT	TEST DURATION (HR)	SPECIES	VALUE	SOURCE
	Not Available	Not Available	Not Available	Not Available	Not Available

caprylic/ capric triglyceride	ENDPOINT	TEST DURATION (HR)	SPECIES	VALUE	SOURCE
	LC50	96	Fish	>=53mg/L	1
	EC50	48	Crustacea	>0.01mg/L	2
	EC50	72	Algae or other aquatic plants	>0.449mg/L	2
	EC0	24	Crustacea	>=2.2mg/L	1
	NOEC	504	Crustacea	>=0.01mg/L	2

**Legend:** *Extracted from 1. IUCLID Toxicity Data 2. Europe ECHA Registered Substances - Ecotoxicological Information - Aquatic Toxicity 3. EPIWIN Suite V3.12 (QSAR) - Aquatic Toxicity Data (Estimated) 4. US EPA, Ecotox database - Aquatic Toxicity Data 5. ECETOC Aquatic Hazard Assessment Data 6. NITE (Japan) - Bioconcentration Data 7. METI (Japan) - Bioconcentration Data 8. Vendor Data*

For aliphatic fatty acids and alcohols:

Environmental fate:

Saturated fatty acids are very stable in air, whereas unsaturated (C=C bonds) fatty acids are susceptible to oxidation.

Unsaturation increases the rate of metabolism although the degree of unsaturation and positioning of double bonds is not highly significant.

The available data indicate all fatty acid salt chain lengths up to and including C18 can be metabolised under aerobic conditions and can be considered to be readily biodegradable

All tests showed that fatty acids and lipids are readily biodegradable

The aliphatic acids are of similar very weak acid strength (approximately pKa 5), i.e., partially dissociate in aqueous solution; the salts of the aliphatic acids are highly dissociated in water solution such that the anion is the same for homologous salts and acids.

Slight (although inconsistent) effects on the trend for decreasing vapour pressure are also observed with the mono-, di- and tri-unsaturated substances as compared to the corresponding saturated substances.

For Group E aliphatic esters (polyol esters):

**Environmental fate:**

In general, the polyol esters have molecular weights of greater than 400, have high boiling points greater than >400 C and are expected to be relatively non-volatile, lipophilic (log P > 7) and are relatively water-insoluble.

**Biodegradability:**

All of the tested polyol esters showed extensive biodegradation in the standard 28-day test and these findings indicate that polyol esters are capable of undergoing metabolic ester cleavage, which leads to the generation of the corresponding fatty acids as well as the polyol alcohols.

The "readily" biodegradability findings observed for some polyol esters (especially pentaerythritol esters and those with natural fatty acids such as oleic acid) indicate that enzymatic cleavage of the ester linkage(s) must be occurring significantly, in order to achieve the high level of biodegradation observed. This would be consistent with the fact that fatty acids (e.g., oleic acids), arising from enzymatic cleavage of the polyol esters, are rapidly biodegraded.

## Persistence and degradability

Ingredient	Persistence: Water/Soil	Persistence: Air
	No Data available for all ingredients	No Data available for all ingredients

## Bioaccumulative potential

Ingredient	Bioaccumulation
	No Data available for all ingredients

## Mobility in soil

Ingredient	Mobility

Continued...



## FW-OWAT Natural Watermelon Flavor OS

No Data available for all ingredients

## SECTION 13 DISPOSAL CONSIDERATIONS

## Waste treatment methods

<b>Product / Packaging disposal</b>	<p>Legislation addressing waste disposal requirements may differ by country, state and/ or territory. Each user must refer to laws operating in their area. In some areas, certain wastes must be tracked.</p> <p>A Hierarchy of Controls seems to be common - the user should investigate:</p> <ul style="list-style-type: none"> <li>▶ Reduction</li> <li>▶ Reuse</li> <li>▶ Recycling</li> <li>▶ Disposal (if all else fails)</li> </ul> <p>This material may be recycled if unused, or if it has not been contaminated so as to make it unsuitable for its intended use.</p> <ul style="list-style-type: none"> <li>▶ <b>DO NOT allow wash water from cleaning or process equipment to enter drains.</b></li> <li>▶ It may be necessary to collect all wash water for treatment before disposal.</li> <li>▶ In all cases disposal to sewer may be subject to local laws and regulations and these should be considered first.</li> <li>▶ Where in doubt contact the responsible authority.</li> <li>▶ Recycle wherever possible.</li> <li>▶ Consult manufacturer for recycling options or consult local or regional waste management authority for disposal if no suitable treatment or disposal facility can be identified.</li> <li>▶ Dispose of by: burial in a land-fill specifically licensed to accept chemical and / or pharmaceutical wastes or Incineration in a licensed apparatus (after admixture with suitable combustible material).</li> <li>▶ Decontaminate empty containers.</li> </ul>
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## SECTION 14 TRANSPORT INFORMATION

## Labels Required

	
<b>Marine Pollutant</b>	NO

## Land transport (DOT)

<b>UN number</b>	1197				
<b>UN proper shipping name</b>	Extracts, flavoring, liquid				
<b>Transport hazard class(es)</b>	<table border="0"> <tr> <td>Class</td> <td>3</td> </tr> <tr> <td>Subrisk</td> <td>Not Applicable</td> </tr> </table>	Class	3	Subrisk	Not Applicable
Class	3				
Subrisk	Not Applicable				
<b>Packing group</b>	III				
<b>Environmental hazard</b>	Not Applicable				
<b>Special precautions for user</b>	<table border="0"> <tr> <td>Hazard Label</td> <td>3</td> </tr> <tr> <td>Special provisions</td> <td>B1, IB3, T2, TP1</td> </tr> </table>	Hazard Label	3	Special provisions	B1, IB3, T2, TP1
Hazard Label	3				
Special provisions	B1, IB3, T2, TP1				

## Air transport (ICAO-IATA / DGR)

<b>UN number</b>	1197						
<b>UN proper shipping name</b>	Extracts, flavouring, liquid						
<b>Transport hazard class(es)</b>	<table border="0"> <tr> <td>ICAO/IATA Class</td> <td>3</td> </tr> <tr> <td>ICAO / IATA Subrisk</td> <td>Not Applicable</td> </tr> <tr> <td>ERG Code</td> <td>3L</td> </tr> </table>	ICAO/IATA Class	3	ICAO / IATA Subrisk	Not Applicable	ERG Code	3L
ICAO/IATA Class	3						
ICAO / IATA Subrisk	Not Applicable						
ERG Code	3L						
<b>Packing group</b>	III						
<b>Environmental hazard</b>	Not Applicable						

Continued...

## FW-OWAT Natural Watermelon Flavor OS

Special precautions for user	Special provisions	A3
	Cargo Only Packing Instructions	366
	Cargo Only Maximum Qty / Pack	220 L
	Passenger and Cargo Packing Instructions	355
	Passenger and Cargo Maximum Qty / Pack	60 L
	Passenger and Cargo Limited Quantity Packing Instructions	Y344
	Passenger and Cargo Limited Maximum Qty / Pack	10 L

## Sea transport (IMDG-Code / GGVSee)

UN number	1197
UN proper shipping name	EXTRACTS, FLAVOURING, LIQUID
Transport hazard class(es)	IMDG Class 3
	IMDG Subrisk Not Applicable
Packing group	III
Environmental hazard	Not Applicable
Special precautions for user	EMS Number F-E , S-D
	Special provisions 223 955
	Limited Quantities 5 L

## Transport in bulk according to Annex II of MARPOL and the IBC code

SOURCE	PRODUCT NAME	POLLUTION CATEGORY	SHIP TYPE
	Poly(5+)propylene	Y	3

## SECTION 15 REGULATORY INFORMATION

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

## CAPRYLIC/ CAPRIC TRIGLYCERIDE(73398-61-5) IS FOUND ON THE FOLLOWING REGULATORY LISTS

US Toxic Substances Control Act (TSCA) - Chemical Substance Inventory	US TSCA Chemical Substance Inventory - Interim List of Active Substances
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## Federal Regulations

## Superfund Amendments and Reauthorization Act of 1986 (SARA)

## SECTION 311/312 HAZARD CATEGORIES

Flammable (Gases, Aerosols, Liquids, or Solids)	Yes
Gas under pressure	No
Explosive	No
Self-heating	No
Pyrophoric (Liquid or Solid)	No
Pyrophoric Gas	No
Corrosive to metal	No
Oxidizer (Liquid, Solid or Gas)	No
Organic Peroxide	No
Self-reactive	No
In contact with water emits flammable gas	No
Combustible Dust	No
Carcinogenicity	No
Acute toxicity (any route of exposure)	No
Reproductive toxicity	No
Skin Corrosion or Irritation	No

Continued...

## FW-OWAT Natural Watermelon Flavor OS

Respiratory or Skin Sensitization	No
Serious eye damage or eye irritation	No
Specific target organ toxicity (single or repeated exposure)	No
Aspiration Hazard	No
Germ cell mutagenicity	No
Simple Asphyxiant	No

**US. EPA CERCLA HAZARDOUS SUBSTANCES AND REPORTABLE QUANTITIES (40 CFR 302.4)**

None Reported

**State Regulations****US. CALIFORNIA PROPOSITION 65**

None Reported

**National Inventory Status**

National Inventory	Status
Australia - AICS	Y
Canada - DSL	Y
Canada - NDSL	N (caprylic/ capric triglyceride)
China - IECSC	Y
Europe - EINEC / ELINCS / NLP	Y
Japan - ENCS	Y
Korea - KECI	Y
New Zealand - NZIoC	Y
Philippines - PICCS	Y
USA - TSCA	Y
<b>Legend:</b>	Y = All ingredients are on the inventory N = Not determined or one or more ingredients are not on the inventory and are not exempt from listing(see specific ingredients in brackets)

**SECTION 16 OTHER INFORMATION**

<b>Revision Date</b>	09/12/2018
<b>Initial Date</b>	09/12/2018

**Other information****Ingredients with multiple cas numbers**

Name	CAS No
caprylic/ capric triglyceride	52622-27-2, 73398-61-5, 85409-09-2, 123465-33-8

Classification of the preparation and its individual components has drawn on official and authoritative sources as well as independent review by the Chemwatch Classification committee using available literature references.

The SDS is a Hazard Communication tool and should be used to assist in the Risk Assessment. Many factors determine whether the reported Hazards are Risks in the workplace or other settings. Risks may be determined by reference to Exposures Scenarios. Scale of use, frequency of use and current or available engineering controls must be considered.

**Definitions and abbreviations**

PC—TWA: Permissible Concentration-Time Weighted Average  
 PC—STEL: Permissible Concentration-Short Term Exposure Limit  
 IARC: International Agency for Research on Cancer  
 ACGIH: American Conference of Governmental Industrial Hygienists  
 STEL: Short Term Exposure Limit  
 TEEL: Temporary Emergency Exposure Limit.  
 IDLH: Immediately Dangerous to Life or Health Concentrations  
 OSF: Odour Safety Factor  
 NOAEL :No Observed Adverse Effect Level  
 LOAEL: Lowest Observed Adverse Effect Level  
 TLV: Threshold Limit Value

Continued...

**FW-OWAT Natural Watermelon Flavor OS**

LOD: Limit Of Detection

OTV: Odour Threshold Value

BCF: BioConcentration Factors

BEI: Biological Exposure Index

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