



Vegetable Flavouring Natural ET.18342

Safety Data Sheet

according to the REACH Regulation (EC) 1907/2006 amended by Regulation (EU) 2020/878
Issue date: 21/03/2024 Version: 1.0

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

1.1. Product identifier

Product form : Mixture
Trade name : Vegetable Flavouring Natural ET.18342
Product code : ET.18342

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

1.2.1. Relevant identified uses

Use of the substance/mixture : Food and/or beverage Flavouring

1.2.2. Uses advised against

Restrictions on use : Not for direct consumption

1.3. Details of the supplier of the safety data sheet

Manufacturer

H E Stringer Flavours Ltd
Icknield Way Industrial Estate
HP23 4JZ Tring Hertfordshire
United Kingdom
T +44 (0)1442 822621 option 1
technical@stringer-flavour.com, www.stringer-flavour.com

1.4. Emergency telephone number

Emergency number : +44 (0)1442 822621

SECTION 2: Hazards identification

2.1. Classification of the substance or mixture

Classification according to Regulation (EC) No. 1272/2008 [CLP]

Hazardous to the aquatic environment – Chronic Hazard, Category 3 H412
Full text of H- and EUH-statements: see section 16

Adverse physicochemical, human health and environmental effects

Harmful to aquatic life with long lasting effects.

2.2. Label elements

Labelling according to Regulation (EC) No. 1272/2008 [CLP]

Signal word (CLP) : -
Hazard statements (CLP) : H412 - Harmful to aquatic life with long lasting effects.
Precautionary statements (CLP) : P273 - Avoid release to the environment.
P501 - Dispose of contents and container to an approved waste disposal plant.
EUH-statements : EUH208 - Contains Celery seed oil(89997-35-3). May produce an allergic reaction.

2.3. Other hazards

Contains no PBT/vPvB substances $\geq 0.1\%$ assessed in accordance with REACH Annex XIII

Component	
Triacetin (102-76-1)	This substance/mixture does not meet the PBT criteria of REACH regulation, annex XIII This substance/mixture does not meet the vPvB criteria of REACH regulation, annex XIII
Propylene glycol (57-55-6)	This substance/mixture does not meet the PBT criteria of REACH regulation, annex XIII This substance/mixture does not meet the vPvB criteria of REACH regulation, annex XIII

Vegetable Flavouring Natural ET.18342

Safety Data Sheet

according to the REACH Regulation (EC) 1907/2006 amended by Regulation (EU) 2020/878

The mixture does not contain substance(s) included in the list established in accordance with Article 59(1) of REACH for having endocrine disrupting properties, or is not identified as having endocrine disrupting properties in accordance with the criteria set out in Commission Delegated Regulation (EU) 2017/2100 or Commission Regulation (EU) 2018/605 at a concentration equal to or greater than 0,1 %

SECTION 3: Composition/information on ingredients

3.1. Substances

Not applicable

3.2. Mixtures

Name	Product identifier	%	Classification according to Regulation (EC) No. 1272/2008 [CLP]
Celery seed oil	CAS-No.: 89997-35-3 EC-No.: 289-668-4	< 1	Flam. Liq. 3, H226 Skin Irrit. 2, H315 Skin Sens. 1, H317 Aquatic Acute 1, H400 Aquatic Chronic 1, H410

Full text of H- and EUH-statements: see section 16

SECTION 4: First aid measures

4.1. Description of first aid measures

First-aid measures general	: If you feel unwell, seek medical advice.
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.
First-aid measures after eye contact	: Rinse eyes with water as a precaution.
First-aid measures after ingestion	: Call a poison center or a doctor if you feel unwell.

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

Symptoms/effects after inhalation	: Although no appropriate human or animal health effects data are known to exist, this material is expected to be an inhalation hazard.
Symptoms/effects after skin contact	: None under normal conditions.
Symptoms/effects after eye contact	: None under normal conditions.
Symptoms/effects after ingestion	: None under normal conditions.

4.3. Indication of any immediate medical attention and special treatment needed

Treat symptomatically.

SECTION 5: Firefighting measures

5.1. Extinguishing media

Suitable extinguishing media	: Water spray. Dry powder. Foam. Carbon dioxide.
Unsuitable extinguishing media	: Do not use a heavy water stream.

5.2. Special hazards arising from the substance or mixture

Fire hazard	: No fire hazard.
Explosion hazard	: No direct explosion hazard.
Hazardous decomposition products in case of fire	: Toxic fumes may be released.

Vegetable Flavouring Natural ET.18342

Safety Data Sheet

according to the REACH Regulation (EC) 1907/2006 amended by Regulation (EU) 2020/878

5.3. Advice for firefighters

- Firefighting instructions : Fight fire from safe distance and protected location. Do not enter fire area without proper protective equipment, including respiratory protection.
- 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

- General measures : Stop leak if safe to do so. Notify authorities if product enters sewers or public waters. Absorb spillage to prevent material damage.

6.1.1. For non-emergency personnel

- Protective equipment : Wear recommended personal protective equipment.
- Emergency procedures : Ventilate spillage area.

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".
- Emergency procedures : Evacuate unnecessary personnel. Stop leak if safe to do so.

6.2. Environmental precautions

Avoid release to the environment.

6.3. Methods and material for containment and cleaning up

- For containment : Absorb spilled material with sand or earth. Contain any spills with dikes or absorbents to prevent migration and entry into sewers or streams. Stop leak without risks if possible.
- 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

- Additional hazards when processed : Not expected to present a significant hazard under anticipated conditions of normal use.
- Precautions for safe handling : Ensure good ventilation of the work station. 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 : Keep in a cool, well-ventilated place away from heat.
- Storage conditions : Store in cool, dry conditions in the original unopened containers, between 5-20°C. Reseal container tightly once opened.
- Packaging materials : Store always product in container of same material as original container.

7.3. Specific end use(s)

For food and beverages applications; not for direct human consumption.

SECTION 8: Exposure controls/personal protection

8.1. Control parameters

8.1.1 National occupational exposure and biological limit values

Vegetable Flavouring Natural ET.18342

Safety Data Sheet

according to the REACH Regulation (EC) 1907/2006 amended by Regulation (EU) 2020/878

Propylene glycol (57-55-6)	
United Kingdom - Occupational Exposure Limits	
Local name	Propane-1,2-diol
WEL TWA (OEL TWA)	474 mg/m ³ 10 mg/m ³
	150 ppm
Regulatory reference	EH40/2005 (Fourth edition, 2020). HSE

8.1.2. Recommended monitoring procedures

No additional information available

8.1.3. Air contaminants formed

No additional information available

8.1.4. DNEL and PNEC

No additional information available

8.1.5. Control banding

No additional information available

8.2. Exposure controls

8.2.1. Appropriate engineering controls

Appropriate engineering controls:

Ensure good ventilation of the work station.

8.2.2. Personal protection equipment

Personal protective equipment:

Wear recommended personal protective equipment.

Personal protective equipment symbol(s):



8.2.2.1. Eye and face protection

Eye protection:

Safety glasses

Eye protection			
Type	Field of application	Characteristics	Standard
Safety goggles	Droplet, Dust	clear, Plastic	EN 166 1B3

8.2.2.2. Skin protection

Skin and body protection	
Type	Standard
Lab coat	ASTM F903

Hand protection:

Protective gloves against chemicals (EN 374)

Vegetable Flavouring Natural ET.18342

Safety Data Sheet

according to the REACH Regulation (EC) 1907/2006 amended by Regulation (EU) 2020/878

Hand protection					
Type	Material	Permeation	Thickness (mm)	Penetration	Standard
Disposable gloves	Nitrile rubber (NBR)	5 (> 240 minutes)	0.20-0.30	2 (< 1.5)	EN 420, EN 16523-1, EN ISO 374-1, EN 374-2, EN 374-4, EN ISO 374-5

8.2.2.3. Respiratory protection

Respiratory protection:

In case of insufficient ventilation, wear suitable respiratory equipment

Respiratory protection			
Device	Filter type	Condition	Standard
Powered Air-Purifying Respirator (PAPR)	Filter AX (brown), Filter P (white), Type A - High-boiling (>65 °C) organic compounds	Protection for Liquid particles, Protection for Solid particles, Short term exposure	EN 12941

8.2.2.4. Thermal hazards

No additional information available

8.2.3. Environmental exposure controls

Environmental exposure controls:

Avoid release to the environment.

SECTION 9: Physical and chemical properties

9.1. Information on basic physical and chemical properties

Physical state	: Liquid
Colour	: Colourless.
Appearance	: Mobile liquid.
Odour	: Characteristic. Conforms to Standard.
Odour threshold	: Not available
Melting point	: Not applicable
Freezing point	: Not available
Boiling point	: Not available
Flammability	: Non flammable.
Explosive limits	: Not available
Lower explosion limit	: Not available
Upper explosion limit	: Not available
Flash point	: > 60 °C
Auto-ignition temperature	: Not available
Decomposition temperature	: Not available
pH	: Not available
Viscosity, kinematic	: Not available
Solubility	: Soluble in water.
Partition coefficient n-octanol/water (Log Kow)	: Not available
Vapour pressure	: Not available
Vapour pressure at 50°C	: Not available
Density	: 1.033 – 1.053 g/ml
Relative density	: Not available
Relative vapour density at 20°C	: Not available
Particle characteristics	: Not applicable

Vegetable Flavouring Natural ET.18342

Safety Data Sheet

according to the REACH Regulation (EC) 1907/2006 amended by Regulation (EU) 2020/878

9.2. Other information

9.2.1. Information with regard to physical hazard classes

No additional information available

9.2.2. Other safety characteristics

Refractive index : 1.423 – 1.443
Other properties : 100% Passes through 560 micron filter

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 hazard classes as defined in Regulation (EC) No 1272/2008

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

Triacetin (102-76-1)	
LD50 oral rat	> 2000 mg/kg bodyweight (OECD 401: Acute Oral Toxicity, Rat, Male / female, Experimental value, Oral, 14 day(s))
LD50 dermal rabbit	> 5000 mg/kg bodyweight (Equivalent or similar to OECD 402, Rabbit, Experimental value, Dermal)
LC50 Inhalation - Rat	> 1.721 mg/l (Equivalent or similar to OECD 403, 4 h, Rat, Male / female, Experimental value, Inhalation (aerosol), 14 day(s))

Propylene glycol (57-55-6)	
LD50 oral rat	22000 mg/kg (Rat, Male / female, Experimental value, Oral)
LD50 dermal rabbit	> 2000 mg/kg bodyweight (24 h, Rabbit, Experimental value, Dermal, 14 day(s))
LC50 Inhalation - Rat	> 44.9 mg/l (4 h, Rat, Male / female, Experimental value, Inhalation (aerosol), 7 day(s))
ATE CLP (oral)	22000 mg/kg bodyweight

Skin corrosion/irritation : Not classified

Vegetable Flavouring Natural ET.18342

Safety Data Sheet

according to the REACH Regulation (EC) 1907/2006 amended by Regulation (EU) 2020/878

Triacetin (102-76-1)	
pH	5 – 6 (5 %)
Propylene glycol (57-55-6)	
pH	6.5 – 7.5 (50 %)
Serious eye damage/irritation	: Not classified
Triacetin (102-76-1)	
pH	5 – 6 (5 %)
Propylene glycol (57-55-6)	
pH	6.5 – 7.5 (50 %)
Respiratory or skin sensitisation	: Not classified
Germ cell mutagenicity	: Not classified
Carcinogenicity	: Not classified
Reproductive toxicity	: Not classified
STOT-single exposure	: Not classified
STOT-repeated exposure	: Not classified
Aspiration hazard	: Not classified
Propylene glycol (57-55-6)	
Viscosity, kinematic	41.426 mm ² /s

11.2. Information on other hazards

11.2.1. Endocrine disrupting properties

No additional information available

11.2.2. Other information

Other information : H.E. Stringer Flavours do not test on animals, this is historical information

SECTION 12: Ecological information

12.1. Toxicity

Ecology - general : Harmful to aquatic life with long lasting effects.
Hazardous to the aquatic environment, short-term (acute) : Not classified
Hazardous to the aquatic environment, long-term (chronic) : Harmful to aquatic life with long lasting effects.

Triacetin (102-76-1)	
LC50 - Fish [1]	> 100 mg/l (OECD 203: Fish, Acute Toxicity Test, 96 h, Oryzias latipes, Semi-static system, Fresh water, Experimental value, GLP)
EC50 - Crustacea [1]	380 mg/l (EU Method C.2, 48 h, Daphnia magna, Static system, Fresh water, Experimental value, GLP)
ErC50 algae	> 940 mg/l (OECD 201: Alga, Growth Inhibition Test, 72 h, Pseudokirchneriella subcapitata, Static system, Fresh water, Experimental value, GLP)
Propylene glycol (57-55-6)	
LC50 - Fish [1]	40613 mg/l (96 h, Oncorhynchus mykiss, Static system, Fresh water, Experimental value)
ErC50 algae	24200 mg/l (OECD 201: Alga, Growth Inhibition Test, 72 h, Pseudokirchneriella subcapitata, Static system, Fresh water, Experimental value, GLP)

Vegetable Flavouring Natural ET.18342

Safety Data Sheet

according to the REACH Regulation (EC) 1907/2006 amended by Regulation (EU) 2020/878

12.2. Persistence and degradability

Triacetin (102-76-1)

Persistence and degradability	Readily biodegradable in water.
-------------------------------	---------------------------------

Propylene glycol (57-55-6)

Persistence and degradability	Biodegradable in the soil. Readily biodegradable in water.
-------------------------------	--

Biochemical oxygen demand (BOD)	0.96 – 1.08 g O ₂ /g substance
---------------------------------	---

Chemical oxygen demand (COD)	1.63 g O ₂ /g substance
------------------------------	------------------------------------

ThOD	1.69 g O ₂ /g substance
------	------------------------------------

12.3. Bioaccumulative potential

Triacetin (102-76-1)

BCF - Fish [1]	3.162 l/kg (BCFBAF v3.01, Estimated value, Fresh weight)
----------------	--

Partition coefficient n-octanol/water (Log Pow)	0.25 (Experimental value)
---	---------------------------

Bioaccumulative potential	Low potential for bioaccumulation (BCF < 500).
---------------------------	--

Propylene glycol (57-55-6)

Partition coefficient n-octanol/water (Log Pow)	-1.07 (Experimental value, EU Method A.8: Partition Coefficient, 20.5 °C)
---	---

Bioaccumulative potential	Not bioaccumulative.
---------------------------	----------------------

12.4. Mobility in soil

Triacetin (102-76-1)

Organic Carbon Normalized Adsorption Coefficient (Log Koc)	1.61 (log Koc, SRC PCKOCWIN v2.0, Calculated value)
--	---

Ecology - soil	Highly mobile in soil.
----------------	------------------------

Propylene glycol (57-55-6)

Surface tension	71.6 mN/m (21.5 °C, 1.01 g/l, EU Method A.5: Surface tension)
-----------------	---

Organic Carbon Normalized Adsorption Coefficient (Log Koc)	0.46 (log Koc, Calculated value)
--	----------------------------------

Ecology - soil	Highly mobile in soil.
----------------	------------------------

12.5. Results of PBT and vPvB assessment

Component

Triacetin (102-76-1)	This substance/mixture does not meet the PBT criteria of REACH regulation, annex XIII This substance/mixture does not meet the vPvB criteria of REACH regulation, annex XIII
----------------------	---

Propylene glycol (57-55-6)	This substance/mixture does not meet the PBT criteria of REACH regulation, annex XIII This substance/mixture does not meet the vPvB criteria of REACH regulation, annex XIII
----------------------------	---

12.6. Endocrine disrupting properties

No additional information available

12.7. Other adverse effects

No additional information available

Vegetable Flavouring Natural ET.18342

Safety Data Sheet

according to the REACH Regulation (EC) 1907/2006 amended by Regulation (EU) 2020/878

SECTION 13: Disposal considerations

13.1. Waste treatment methods

Regional legislation (waste)	: Disposal must be done according to official regulations.
Waste treatment methods	: Dispose of contents/container in accordance with licensed collector's sorting instructions.
Sewage disposal recommendations	: Disposal must be done according to official regulations.
Product/Packaging disposal recommendations	: Disposal must be done according to official regulations.
Additional information	: Do not re-use empty containers.

SECTION 14: Transport information

In accordance with ADR / IMDG / IATA / ADN / RID

14.1. UN number or ID number

UN-No. (ADR)	: Not applicable
UN-No. (IMDG)	: Not applicable
UN-No. (IATA)	: Not applicable
UN-No. (ADN)	: Not applicable
UN-No. (RID)	: Not applicable

14.2. UN proper shipping name

Proper Shipping Name (ADR)	: Not applicable
Proper Shipping Name (IMDG)	: Not applicable
Proper Shipping Name (IATA)	: Not applicable
Proper Shipping Name (ADN)	: Not applicable
Proper Shipping Name (RID)	: Not applicable

14.3. Transport hazard class(es)

ADR

Transport hazard class(es) (ADR)	: Not applicable
----------------------------------	------------------

IMDG

Transport hazard class(es) (IMDG)	: Not applicable
-----------------------------------	------------------

IATA

Transport hazard class(es) (IATA)	: Not applicable
-----------------------------------	------------------

ADN

Transport hazard class(es) (ADN)	: Not applicable
----------------------------------	------------------

RID

Transport hazard class(es) (RID)	: Not applicable
----------------------------------	------------------

14.4. Packing group

Packing group (ADR)	: Not applicable
Packing group (IMDG)	: Not applicable
Packing group (IATA)	: Not applicable
Packing group (ADN)	: Not applicable
Packing group (RID)	: Not applicable

14.5. Environmental hazards

Dangerous for the environment	: No
Marine pollutant	: No
Other information	: No supplementary information available

Vegetable Flavouring Natural ET.18342

Safety Data Sheet

according to the REACH Regulation (EC) 1907/2006 amended by Regulation (EU) 2020/878

14.6. Special precautions for user

Overland transport

Not applicable

Transport by sea

Not applicable

Air transport

Not applicable

Inland waterway transport

Not applicable

Rail transport

Not applicable

14.7. Maritime transport in bulk according to IMO instruments

Not applicable

SECTION 15: Regulatory information

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

15.1.1. EU-Regulations

REACH Annex XVII (Restriction List)

Contains no substance(s) listed on REACH Annex XVII (Restriction Conditions)

REACH Annex XIV (Authorisation List)

Contains no substance(s) listed on REACH Annex XIV (Authorisation List)

REACH Candidate List (SVHC)

Contains no substance(s) listed on the REACH Candidate List

PIC Regulation (Prior Informed Consent)

Contains no substance(s) listed on the PIC list (Regulation EU 649/2012 concerning the export and import of hazardous chemicals)

POP Regulation (Persistent Organic Pollutants)

Contains no substance(s) listed on the POP list (Regulation EU 2019/1021 on persistent organic pollutants)

Ozone Regulation (1005/2009)

Contains no substance(s) listed on the Ozone Depletion list (Regulation EU 1005/2009 on substances that deplete the ozone layer)

Explosives Precursors Regulation (2019/1148)

Contains no substance(s) listed on the Explosives Precursors list (Regulation EU 2019/1148 on the marketing and use of explosives precursors)

Drug Precursors Regulation (273/2004)

Contains no substance(s) listed on the Drug Precursors list (Regulation EC 273/2004 on the manufacture and the placing on market of certain substances used in the illicit manufacture of narcotic drugs and psychotropic substances)

15.1.2. National regulations

Germany

Water hazard class (WGK) : Not classified according to Regulation Governing Systems for Handling Substances Hazardous to Waters (AwSV).

Hazardous Incident Ordinance (12. BImSchV) : Is not subject of the Hazardous Incident Ordinance (12. BImSchV)

Netherlands

SZW-lijst van kankerverwekkende stoffen : Celery seed oil is listed

SZW-lijst van mutagene stoffen : Celery seed oil is listed

SZW-lijst van reprotoxische stoffen – Borstvoeding : None of the components are listed

Vegetable Flavouring Natural ET.18342

Safety Data Sheet

according to the REACH Regulation (EC) 1907/2006 amended by Regulation (EU) 2020/878

SZW-lijst van reprotoxische stoffen – Vruchtbaarheid : None of the components are listed

SZW-lijst van reprotoxische stoffen – Ontwikkeling : None of the components are listed

Denmark

Classification remarks : Emergency management guidelines for the storage of flammable liquids must be followed
Danish National Regulations : Pregnant/breastfeeding women working with the product must not be in direct contact with the product

15.2. Chemical safety assessment

No chemical safety assessment has been carried out

SECTION 16: Other information

Abbreviations and acronyms:	
ADN	European Agreement concerning the International Carriage of Dangerous Goods by Inland Waterways
ADR	European Agreement concerning the International Carriage of Dangerous Goods by Road
ATE	Acute Toxicity Estimate
BCF	Bioconcentration factor
BLV	Biological limit value
BOD	Biochemical oxygen demand (BOD)
COD	Chemical oxygen demand (COD)
DMEL	Derived Minimal Effect level
DNEL	Derived-No Effect Level
EC-No.	European Community number
EC50	Median effective concentration
EN	European Standard
IARC	International Agency for Research on Cancer
IATA	International Air Transport Association
IMDG	International Maritime Dangerous Goods
LC50	Median lethal concentration
LD50	Median lethal dose
LOAEL	Lowest Observed Adverse Effect Level
NOAEC	No-Observed Adverse Effect Concentration
NOAEL	No-Observed Adverse Effect Level
NOEC	No-Observed Effect Concentration
OECD	Organisation for Economic Co-operation and Development
OEL	Occupational Exposure Limit
PBT	Persistent Bioaccumulative Toxic
PNEC	Predicted No-Effect Concentration
RID	Regulations concerning the International Carriage of Dangerous Goods by Rail
SDS	Safety Data Sheet
STP	Sewage treatment plant
ThOD	Theoretical oxygen demand (ThOD)

Vegetable Flavouring Natural ET.18342

Safety Data Sheet

according to the REACH Regulation (EC) 1907/2006 amended by Regulation (EU) 2020/878

Abbreviations and acronyms:

TLM	Median Tolerance Limit
VOC	Volatile Organic Compounds
CAS-No.	Chemical Abstract Service number
N.O.S.	Not Otherwise Specified
vPvB	Very Persistent and Very Bioaccumulative
ED	Endocrine disrupting properties

Full text of H- and EUH-statements:

Aquatic Acute 1	Hazardous to the aquatic environment – Acute Hazard, Category 1
Aquatic Chronic 1	Hazardous to the aquatic environment – Chronic Hazard, Category 1
Aquatic Chronic 3	Hazardous to the aquatic environment – Chronic Hazard, Category 3
EUH208	Contains Celery seed oil(89997-35-3). May produce an allergic reaction.
Flam. Liq. 3	Flammable liquids, Category 3
H226	Flammable liquid and vapour.
H315	Causes skin irritation.
H317	May cause an allergic skin reaction.
H400	Very toxic to aquatic life.
H410	Very toxic to aquatic life with long lasting effects.
H412	Harmful to aquatic life with long lasting effects.
Skin Irrit. 2	Skin corrosion/irritation, Category 2
Skin Sens. 1	Skin sensitisation, Category 1