



Cheddar Cheese Flavouring Natural ZY00380/1NE

Safety Data Sheet

according to the REACH Regulation (EC) 1907/2006 amended by Regulation (EU) 2020/878
Issue date: 01/11/2023 Revision date: 01/11/2023 Supersedes version of: 27/11/2021 Version: 2.0

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

1.1. Product identifier

Product form : Mixture
Trade name : Cheddar Cheese Flavouring Natural ZY00380/1NE
Product code : ZY00380/1NE

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

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]

Skin corrosion/irritation, Category 1, Sub-Category 1B H314
Full text of H- and EUH-statements: see section 16

Adverse physicochemical, human health and environmental effects

Causes severe skin burns and eye damage.

2.2. Label elements

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

Hazard pictograms (CLP) :



GHS05

Signal word (CLP) :

Danger

Contains :

butyric acid

Hazard statements (CLP) :

H314 - Causes severe skin burns and eye damage.

Precautionary statements (CLP) :

P260 - Do not breathe vapours.
P264 - Wash hands, forearms and face thoroughly after handling.
P280 - Wear protective clothing, eye protection, face protection.
P301+P330+P331 - IF SWALLOWED: Rinse mouth. Do NOT induce vomiting.
P303+P361+P353 - IF ON SKIN (or hair): Take off immediately all contaminated clothing. Rinse skin with water or shower.
P304+P340 - IF INHALED: Remove person to fresh air and keep comfortable for breathing.

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2.3. Other hazards

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

Component	
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
butyric acid (107-92-6)	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
hexanoic acid (142-62-1)	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

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]
butyric acid	CAS-No.: 107-92-6 EC-No.: 203-532-3 EC Index-No.: 607-135-00-X	5 – 10	Acute Tox. 4 (Oral), H302 Skin Corr. 1B, H314
hexanoic acid	CAS-No.: 142-62-1 EC-No.: 205-550-7	1 – 5	Skin Corr. 1C, H314 Eye Dam. 1, H318
Diacetyl	CAS-No.: 431-03-8 EC-No.: 207-069-8	< 1	Flam. Liq. 2, H225 Acute Tox. 4 (Oral), H302 Acute Tox. 3 (Inhalation:vapour), H331

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	: Call a physician immediately.
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. Take off immediately all contaminated clothing. Call a physician immediately.
First-aid measures after eye contact	: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. Call a physician immediately.
First-aid measures after ingestion	: Rinse mouth. Do not induce vomiting. Call a physician immediately.

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

Symptoms/effects after skin contact	: Burns.
Symptoms/effects after eye contact	: Serious damage to eyes.
Symptoms/effects after ingestion	: Burns.

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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.

5.2. Special hazards arising from the substance or mixture

Hazardous decomposition products in case of fire : Toxic fumes may be released.

5.3. Advice for firefighters

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. Do not breathe dust/fume/gas/mist/vapours/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. Do not breathe dust/fume/gas/mist/vapours/spray. Wear personal protective equipment.
Hygiene measures : Wash contaminated clothing before reuse. 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

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

7.3. Specific end use(s)

No additional information available

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SECTION 8: Exposure controls/personal protection

8.1. Control parameters

8.1.1 National occupational exposure and biological limit values

Propylene glycol (57-55-6)

United Kingdom - Occupational Exposure Limits

Local name	Propane-1,2-diol
WEL TWA (OEL TWA) [1]	474 mg/m ³ 10 mg/m ³
WEL TWA (OEL TWA) [2]	150 ppm
Regulatory reference	EH40/2005 (Fourth edition, 2020). HSE

Diacetyl (431-03-8)

United Kingdom - Occupational Exposure Limits

Local name	Diacetyl (Butanedione)
WEL TWA (OEL TWA) [1]	0.07 mg/m ³
WEL TWA (OEL TWA) [2]	0.02 ppm
WEL STEL (OEL STEL)	0.36 mg/m ³
WEL STEL (OEL STEL) [ppm]	0.1 ppm
Regulatory reference	EH40/2005 (Third edition, 2018). 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 symbol(s):



8.2.2.1. Eye and face protection

Eye protection:

Safety glasses

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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)

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	: Not available
Odour	: Characteristic. Conforms to Standard.
Odour threshold	: Not available
Melting point	: Not applicable
Freezing point	: Not available
Boiling point	: Not available
Flammability	: Not applicable
Explosive limits	: Not available
Lower explosion limit	: Not available
Upper explosion limit	: Not available
Flash point	: > 60 °C
Auto-ignition temperature	: Not available

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Decomposition temperature	: Not available
pH	: Not available
Viscosity, kinematic	: Not available
Solubility	: Not available
Partition coefficient n-octanol/water (Log Kow)	: Not available
Vapour pressure	: Not available
Vapour pressure at 50°C	: Not available
Density	: 1.025 (1.015 – 1.035) g/ml at 20°C
Relative density	: Not available
Relative vapour density at 20°C	: Not available
Particle characteristics	: Not applicable

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 : 1.42 – 1.44

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

Oleic acid (112-80-1)	
LD50 oral rat	> 19200 mg/kg (Rat, Oral)
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))

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Propylene glycol (57-55-6)	
ATE CLP (oral)	22000 mg/kg bodyweight
butyric acid (107-92-6)	
LD50 oral rat	1632 mg/kg bodyweight (Equivalent or similar to OECD 401, Rat, Male / female, Experimental value, Oral, 14 day(s))
LD50 oral	1630 mg/kg bodyweight
LD50 dermal rabbit	6096 mg/kg bodyweight (Equivalent or similar to OECD 402, 14 h, Rabbit, Male, Experimental value, Dermal, 14 day(s))
LC50 Inhalation - Rat	> 5.1 mg/l (Equivalent or similar to OECD 403, 4 h, Rat, Male / female, Experimental value, Inhalation (vapours), 7 day(s))
ATE CLP (oral)	1630 mg/kg bodyweight
ATE CLP (dermal)	6096 mg/kg bodyweight
hexanoic acid (142-62-1)	
LD50 oral rat	6440 mg/kg bodyweight (Rat, Male, Experimental value, Oral, 14 day(s))
LD50 oral	4000 mg/kg bodyweight
LD50 dermal rat	> 2000 mg/kg bodyweight (OECD 402: Acute Dermal Toxicity, 24 h, Rat, Male / female, Read-across, Dermal, 14 day(s))
LC50 Inhalation - Rat	> 1.368 mg/l (IRT (inhalation risk test), 8 h, Rat, Male, Experimental value, (maximum achievable concentration), Inhalation (vapours))
ATE CLP (oral)	6440 mg/kg bodyweight
Diacetyl (431-03-8)	
LD50 oral	1580 mg/kg bodyweight
LC50 Inhalation - Rat (Vapours)	3 mg/l/4h
ATE CLP (oral)	1580 mg/kg bodyweight
ATE CLP (vapours)	3 mg/l/4h
Skin corrosion/irritation	: Causes severe skin burns.
Propylene glycol (57-55-6)	
pH	6.5 – 7.5 (50 %)
butyric acid (107-92-6)	
pH	2 (50 %, 25 °C, DIN 19268)
hexanoic acid (142-62-1)	
pH	4 (1.2 %)
Serious eye damage/irritation	: Assumed to cause serious eye damage
Propylene glycol (57-55-6)	
pH	6.5 – 7.5 (50 %)
butyric acid (107-92-6)	
pH	2 (50 %, 25 °C, DIN 19268)
hexanoic acid (142-62-1)	
pH	4 (1.2 %)
Respiratory or skin sensitisation	: Not classified
Germ cell mutagenicity	: Not classified

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Carcinogenicity	: Not classified
Reproductive toxicity	: Not classified
STOT-single exposure	: Not classified
STOT-repeated exposure	: Not classified
Aspiration hazard	: Not classified

Oleic acid (112-80-1)

Viscosity, kinematic	29.213 mm ² /s
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Propylene glycol (57-55-6)

Viscosity, kinematic	41.426 mm ² /s
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butyric acid (107-92-6)

Viscosity, kinematic	1.74 mm ² /s
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hexanoic acid (142-62-1)

Viscosity, kinematic	10.003 mm ² /s (20 °C)
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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	: Before neutralisation, the product may represent a danger to aquatic organisms.
Hazardous to the aquatic environment, short-term (acute)	: Not classified
Hazardous to the aquatic environment, long-term (chronic)	: Not classified

Oleic acid (112-80-1)

LC50 - Fish [1]	205 mg/l (96 h, Pimephales promelas, Static system)
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Propylene glycol (57-55-6)

LC50 - Fish [1]	40613 mg/l (96 h, Oncorhynchus mykiss, Static system, Fresh water, Experimental value)
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ErC50 algae	24200 mg/l (OECD 201: Alga, Growth Inhibition Test, 72 h, Pseudokirchneriella subcapitata, Static system, Fresh water, Experimental value, GLP)
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butyric acid (107-92-6)

LC50 - Fish [1]	77 mg/l (Equivalent or similar to OECD 203, 96 h, Pimephales promelas, Static system, Fresh water, Experimental value, Nominal concentration)
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EC50 - Crustacea [1]	51.25 mg/l (DIN 38412-11, 48 h, Daphnia magna, Static system, Fresh water, Experimental value, Locomotor effect)
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EC50 72h - Algae [1]	45.1 mg/l (DIN 38412-9, Desmodesmus subspicatus, Static system, Fresh water, Read-across, Biomass)
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hexanoic acid (142-62-1)

LC50 - Fish [1]	88 mg/l (96 h, Pimephales promelas, Static system, Fresh water, Experimental value, Nominal concentration)
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hexanoic acid (142-62-1)	
EC50 - Crustacea [1]	72 mg/l (OECD 202: Daphnia sp. Acute Immobilisation Test, 48 h, Daphnia magna, Semi-static system, Fresh water, Read-across, GLP)
EC50 72h - Algae [1]	52.3 mg/l Test organisms (species): Pseudokirchneriella subcapitata (previous names: Raphidocelis subcapitata, Selenastrum capricornutum)
EC50 72h - Algae [2]	56.4 mg/l Test organisms (species): Pseudokirchneriella subcapitata (previous names: Raphidocelis subcapitata, Selenastrum capricornutum)
ErC50 algae	56.4 mg/l (OECD 201: Alga, Growth Inhibition Test, 72 h, Pseudokirchneriella subcapitata, Static system, Fresh water, Read-across, GLP)
LOEC (chronic)	40.3 mg/l Test organisms (species): Daphnia magna Duration: '21 d'
NOEC (chronic)	17.9 mg/l Test organisms (species): Daphnia magna Duration: '21 d'

12.2. Persistence and degradability

Oleic acid (112-80-1)	
Persistence and degradability	Biodegradable in the soil. Readily biodegradable in water.
Chemical oxygen demand (COD)	2.25 g O ₂ /g substance
ThOD	2.89 g O ₂ /g substance
BOD (% of ThOD)	> 0.5 (5 day(s), Literature study)

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

butyric acid (107-92-6)	
Persistence and degradability	Biodegradable in the soil. Readily biodegradable in water.
Chemical oxygen demand (COD)	1.95 g O ₂ /g substance
ThOD	1.818 g O ₂ /g substance

hexanoic acid (142-62-1)	
Persistence and degradability	Readily biodegradable in water.

12.3. Bioaccumulative potential

Oleic acid (112-80-1)	
Partition coefficient n-octanol/water (Log Pow)	5.24 – 7.18 (QSAR)

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.

butyric acid (107-92-6)	
BCF - Other aquatic organisms [1]	3.162 (BCFBAF v3.00, Calculated value)
Partition coefficient n-octanol/water (Log Pow)	1.1 (Experimental value, OECD 117: Partition Coefficient (n-octanol/water), HPLC method, 25 °C)
Bioaccumulative potential	Low potential for bioaccumulation (Log Kow < 4).

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hexanoic acid (142-62-1)	
BCF - Fish [1]	234 – 288 (OECD 305: Bioconcentration: Flow-Through Fish Test, 28 day(s), Danio rerio, Flow-through system, Fresh water, Read-across, Fresh weight)
Partition coefficient n-octanol/water (Log Pow)	1.75 (Weight of evidence approach, Equivalent or similar to OECD 107, 25 °C)
Bioaccumulative potential	Low potential for bioaccumulation (BCF < 500).

12.4. Mobility in soil

Oleic acid (112-80-1)	
Surface tension	0.033 N/m (20 °C)
Ecology - soil	Adsorbs into the 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.

butyric acid (107-92-6)	
Surface tension	68.5 mN/m (20 °C, 1 g/l, OECD 115: Surface Tension of Aqueous Solutions)
Organic Carbon Normalized Adsorption Coefficient (Log Koc)	0.419 (log Koc, SRC PCKOCWIN v2.0, QSAR)
Ecology - soil	Highly mobile in soil.

hexanoic acid (142-62-1)	
Surface tension	23.4 N/m (70 °C)
Organic Carbon Normalized Adsorption Coefficient (Log Koc)	1.22 (log Koc, SRC PCKOCWIN v2.0, Calculated value)
Ecology - soil	Highly mobile in soil.

12.5. Results of PBT and vPvB assessment

Component	
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
butyric acid (107-92-6)	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
hexanoic acid (142-62-1)	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

12.6. Endocrine disrupting properties

No additional information available

12.7. Other adverse effects

No additional information available

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SECTION 13: Disposal considerations

13.1. Waste treatment methods

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

SECTION 14: Transport information

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

14.1. UN number or ID number

UN-No. (ADR) : UN 3265
UN-No. (IMDG) : UN 3265
UN-No. (IATA) : UN 3265
UN-No. (ADN) : UN 3265
UN-No. (RID) : UN 3265

14.2. UN proper shipping name

Proper Shipping Name (ADR) : CORROSIVE LIQUID, ACIDIC, ORGANIC, N.O.S. (butyric acid ; hexanoic acid)
Proper Shipping Name (IMDG) : CORROSIVE LIQUID, ACIDIC, ORGANIC, N.O.S. (butyric acid ; hexanoic acid)
Proper Shipping Name (IATA) : Corrosive liquid, acidic, organic, n.o.s. (butyric acid ; hexanoic acid)
Proper Shipping Name (ADN) : CORROSIVE LIQUID, ACIDIC, ORGANIC, N.O.S. (butyric acid ; hexanoic acid)
Proper Shipping Name (RID) : CORROSIVE LIQUID, ACIDIC, ORGANIC, N.O.S. (butyric acid ; hexanoic acid)
Transport document description (ADR) : UN 3265 CORROSIVE LIQUID, ACIDIC, ORGANIC, N.O.S. (butyric acid ; hexanoic acid), 8, II, (E)
Transport document description (IMDG) : UN 3265 CORROSIVE LIQUID, ACIDIC, ORGANIC, N.O.S. (butyric acid ; hexanoic acid), 8, II
Transport document description (IATA) : UN 3265 Corrosive liquid, acidic, organic, n.o.s. (butyric acid ; hexanoic acid), 8, II
Transport document description (ADN) : UN 3265 CORROSIVE LIQUID, ACIDIC, ORGANIC, N.O.S. (butyric acid ; hexanoic acid), 8, II
Transport document description (RID) : UN 3265 CORROSIVE LIQUID, ACIDIC, ORGANIC, N.O.S. (butyric acid ; hexanoic acid), 8, II

14.3. Transport hazard class(es)

ADR

Transport hazard class(es) (ADR) : 8
Danger labels (ADR) : 8



IMDG

Transport hazard class(es) (IMDG) : 8
Danger labels (IMDG) : 8



IATA

Transport hazard class(es) (IATA) : 8
Danger labels (IATA) : 8



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ADN

Transport hazard class(es) (ADN) : 8
Danger labels (ADN) : 8



RID

Transport hazard class(es) (RID) : 8
Danger labels (RID) : 8



14.4. Packing group

Packing group (ADR) : II
Packing group (IMDG) : II
Packing group (IATA) : II
Packing group (ADN) : II
Packing group (RID) : II

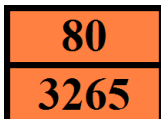
14.5. Environmental hazards

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

14.6. Special precautions for user

Overland transport

Classification code (ADR) : C3
Special provisions (ADR) : 274
Limited quantities (ADR) : 1I
Excepted quantities (ADR) : E2
Packing instructions (ADR) : P001, IBC02
Mixed packing provisions (ADR) : MP15
Portable tank and bulk container instructions (ADR) : T11
Portable tank and bulk container special provisions (ADR) : TP2, TP27
Tank code (ADR) : L4BN
Vehicle for tank carriage : AT
Transport category (ADR) : 2
Hazard identification number (Kemler No.) : 80
Orange plates :



Tunnel restriction code (ADR) : E
EAC code : 2X
APP code : B

Transport by sea

Special provisions (IMDG) : 274
Limited quantities (IMDG) : 1 L
Excepted quantities (IMDG) : E2
Packing instructions (IMDG) : P001
IBC packing instructions (IMDG) : IBC02

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Tank instructions (IMDG)	: T11
Tank special provisions (IMDG)	: TP2, TP27
EmS-No. (Fire)	: F-A
EmS-No. (Spillage)	: S-B
Stowage category (IMDG)	: B
Stowage and handling (IMDG)	: SW2
Segregation (IMDG)	: SG36, SG49
Properties and observations (IMDG)	: Causes burns to skin, eyes and mucous membranes.

Air transport

PCA Excepted quantities (IATA)	: E2
PCA Limited quantities (IATA)	: Y840
PCA limited quantity max net quantity (IATA)	: 0.5L
PCA packing instructions (IATA)	: 851
PCA max net quantity (IATA)	: 1L
CAO packing instructions (IATA)	: 855
CAO max net quantity (IATA)	: 30L
Special provisions (IATA)	: A3, A803
ERG code (IATA)	: 8L

Inland waterway transport

Classification code (ADN)	: C3
Special provisions (ADN)	: 274
Limited quantities (ADN)	: 1 L
Excepted quantities (ADN)	: E2
Equipment required (ADN)	: PP, EP
Number of blue cones/lights (ADN)	: 0

Rail transport

Classification code (RID)	: C3
Special provisions (RID)	: 274
Limited quantities (RID)	: 1L
Excepted quantities (RID)	: E2
Packing instructions (RID)	: P001, IBC02
Mixed packing provisions (RID)	: MP15
Portable tank and bulk container instructions (RID)	: T11
Portable tank and bulk container special provisions (RID)	: TP2, TP27
Tank codes for RID tanks (RID)	: L4BN
Transport category (RID)	: 2
Colis express (express parcels) (RID)	: CE6
Hazard identification number (RID)	: 80

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

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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 : None of the components are listed
- SZW-lijst van mutagene stoffen : None of the components are listed
- SZW-lijst van reprotoxische stoffen – Borstvoeding : None of the components are listed
- 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 : Young people below the age of 18 years are not allowed to use the product
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

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Abbreviations and acronyms:	
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)
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:	
Acute Tox. 3 (Inhalation:vapour)	Acute toxicity (inhalation:vapour) Category 3
Acute Tox. 4 (Oral)	Acute toxicity (oral), Category 4
Eye Dam. 1	Serious eye damage/eye irritation, Category 1
Flam. Liq. 2	Flammable liquids, Category 2
H225	Highly flammable liquid and vapour.
H302	Harmful if swallowed.
H314	Causes severe skin burns and eye damage.
H318	Causes serious eye damage.
H331	Toxic if inhaled.
Skin Corr. 1B	Skin corrosion/irritation, Category 1, Sub-Category 1B
Skin Corr. 1C	Skin corrosion/irritation, Category 1, Sub-Category 1C