



# Peppermint Oil 140

Natural Flavouring

Product Information

28 October 2020

## Basic product specification

<b>Description</b>	Pale yellow mobile liquid from the named source. CAS No: 8006-94-4
<b>Odour &amp; Flavour</b>	Characteristic. Conforms to Standard.
<b>Storage</b>	Store in cool, dry conditions in original, unopened containers. Securely reseal containers after opening.
<b>Density (g/ml) at 20°C</b>	0.890 – 0.910
<b>Refractive Index at 20°C</b>	1.445 – 1.465
<b>Flashpoint °C (Closed cup)</b>	65
<b>Labelling according to Regulation (EC) No. 1334/2008</b>	NATURAL PEPPERMINT FLAVOURING
<b>Hazards</b>	Harmful, Irritant, Dangerous to the Environment. See Material Safety data sheet for further information.

## This product is suitable for the following diets:

<b>Suitable for coeliac</b>	✓ YES
<b>Suitable for ovo-lacto vegetarians</b>	✓ YES
<b>Suitable for vegans</b>	✓ YES
<b>Suitable for Halal</b>	✓ YES
<b>Suitable for Kosher</b>	✓ YES

**Foodie Flavours Ltd.**

Icknield Way Industrial Estate, Icknield Way, Tring, Hertfordshire HP23 4JZ  
Tel: 0333 222 5968 Email: sales@foodieflavours.com Web: www.foodieflavours.com

### Allergen information

For labelling as required by EU Directive 2007/68/EC.

Free From	Yes/No
Cereals containing gluten and products thereof	✓ YES
Crustaceans and products thereof	✓ YES
Eggs and products thereof	✓ YES
Fish and products thereof	✓ YES
Peanuts and products thereof	✓ YES
Soyabeans and products thereof	✓ YES
Milk and dairy products (including lactose)	✓ YES
Nuts and nut products	✓ YES
Celery and products thereof	✓ YES
Mustard and products thereof	✓ YES
Sesame seeds and products thereof	✓ YES
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10 ml/litre	✓ YES
Molluscs and products thereof	✓ YES
Lupins and Products thereof	✓ YES

### Nutritional Information

When used at normal dosage, nutritional contribution is negligible. For calorific value calculations use 400kcal/100g.

### GM Status

Free from ingredients produced from GMOs so does not require labelling in the EU, as far as it is reasonably possible for us to determine.

## 1. Identification of Product / Company

The factory producing this product has a GFSI compliant quality standard (BRCGS Standard) Certificate No. GB04/63499.

<b>Product</b>	Peppermint Oil
<b>Product Code(s)</b>	F00140, FF1537, FF1557, FF1654, FF1687
<b>Supplier</b>	Foodie Flavours Ltd Icknield Way Industrial Estate Icknield Way Tring, Hertfordshire HP23 4JZ, United Kingdom
<b>Telephone</b>	+44 (0)333 222 5968
<b>Emergency</b>	+44 (0)7971 166101

## 2. Hazards Identification

### Classification (EC1272/2008)

<b>Physical</b>	Flam. Liquid 4
<b>Health</b>	Asp Haz.1 Acute Tox.5 Skin Irrit.2 Skin Sens.1
<b>Environmental</b>	Aquatic Acute 2 Aquatic Chronic 2

### Label in accordance with EC 1272/2008

<b>Signal Word</b>	
	Warning      Warning      Danger

### Hazard Statements

<b>H303</b>	May be harmful if swallowed
<b>H304</b>	May be fatal if swallowed and enters airways
<b>H315</b>	Causes skin irritation
<b>H317</b>	May cause an allergic skin reaction
<b>H319</b>	Causes serious eye irritation
<b>H411</b>	Very toxic to wildlife with long lasting effects



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## Precautionary Statements

P332 + 313	If skin irritation occurs: Get medical advice/attention
P362	Take off contaminated clothing and wash before reuse
P261	Avoid breathing dust/fume/gas/mist/vapours/spray
P272	Contaminated work clothing should not be allowed out of the workplace
P302 + 352	IF ON SKIN: Wash with soap and water
P273	Avoid release to the environment
P301 + 312	IF SWALLOWED: Call a POISON CENTER or doctor/physician if you feel unwell

## 3. Composition and Information on Ingredients

Name	EINECS	CAS No.	Content	GHS Classification ((EC) 1272/2008)
Peppermint Oil	84082-70-2	8006-90-4	100%	H303,H304,H315,H317,H319,H411

## 4. First Aid Measures

Inhalation	Remove to fresh air and keep at rest. Obtain medical advice if breathing becomes difficult.
Ingestion	Do not induce vomiting. Rinse mouth with water and obtain medical advice immediately.
Skin contact	Remove contaminated clothing. Wash skin with plenty of soap and water.
Eye contact	Flush immediately with water for at least 15 minutes then seek medical attention.

## 5. Fire Fighting Measures

Extinguishing media	Suitable: Carbon dioxide, foam, or dry powder. Unsuitable: Water
Combustion products	Carbon dioxide, carbon monoxide, and unidentified organic compounds.
For fire fighters	Wear protective clothing and self contained breathing apparatus.

## 6. Accidental Release Measures

Remove all sources of ignition – no smoking. Ensure proper ventilation and avoid inhalation, skin and eye contact. Isolate spillage from water drainage systems then soak up with sand or other dry absorbent. Transfer used material to a suitable waste container and dispose in accordance with local and national regulations. Wash affected area with detergent and water.

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## 7. Handling and Storage

Handling	Maintain good occupational and personal hygiene. Avoid inhalation and contact with skin and eyes.
Storage	Store in full sealed containers protected from heat, direct sunlight and sources of ignition. It is preferable to store in conditions between 5 and 20°C.

## 8. Exposure Controls and Personal Protection

Respiratory protection	Not generally required in well ventilated areas. Do not inhale vapour.
Eye protection	Wear goggles/ safety glasses.
Skin protection	Wear overalls and chemically resistant disposable gloves.

## 9. Physical and Chemical Properties

Appearance	mobile liquid
Colour	pale yellow
Odour	minty, fresh
pH	n/a
Boiling point	n/a
Flashpoint°C(closedcup)	65
Flammability	n/a
Explosive properties	n/a
Oxidising properties	non oxidising
Vapour pressure	n/a
Density (g/ml) at 20°C	0.900
Refractive Index at 20°C	1.455
Solubility	insoluble in water, soluble in oil
Viscosity	n/a
Vapour density	n/a
Evaporation rate	n/a

## 10. Stability and Reactivity

Stability	Presents no significant reactivity hazard by itself or in contact with water.
Conditions to avoid	Sources of ignition.
Materials to avoid	Strong acids and oxidising agents.
Hazardous decomposition products	Oxides of carbon.

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## 11. Toxicology Information

LD50	1240 mg/kg (rat)
Dermal	no data

## 12. Ecological Information

None available
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## 13. Disposal Considerations

Dispose in accordance with national and local regulations. Do not dispose through water or drainage systems.
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## 14. Transport Information

ADR	
Proper Shipping name	ENVIRONMENTALLY HAZARDOUS SUBSTANCE, LIQUID, N.O.S
Hazard Class	9
Packing Group	III
UN No.	3082

## 15. Regulatory Information

This datasheet has been prepared in accordance with Regulation (EU) 2015/380.
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## 16. Other Information

The information contained in this data sheet is accurate to the best of our knowledge. The data is provided without any guarantee regarding its accuracy. It cannot be assumed that all possible safety measures are contained in this data sheet. Additional measures may be required under varying conditions and circumstances.
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