



Caramel FS 17183

Natural Flavouring

Product Information

03 July 2019

Basic product specification

| | |
|---|---|
| Description | Yellow mobile liquid composed of Natural Flavouring substances, Flavouring preparations, triacetin (E1518). |
| Addition rate | Maximum use in foodstuff 0.37% and beverages 0.12% |
| Odour & Flavour | Characteristic. Conforms to Standard. |
| Storage | Store in cool, dry conditions in original, unopened containers. Securely reseal containers after opening. |
| Shelf Life | 12 month if stored as above and unopened. |
| Density (g/ml) at 20°C | 1.160 – 1.180 |
| Refractive Index at 20°C | 1.445 – 1.465 |
| Flashpoint °C (Closed cup) | >60 |
| Labelling according to Regulation (EC) No. 1334/2008 | NATURAL FLAVOURING |
| Hazards | Non hazardous |

This product is suitable for the following diets:

| | |
|---|-------|
| Suitable for coeliac | ✓ YES |
| Suitable for ovo-lacto vegetarians | ✓ YES |
| Suitable for vegans | ✓ YES |
| Suitable for Halal | ✓ YES |
| Suitable for Kosher | ✓ 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



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Allergen information

| 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.

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Material Safety Data Sheet

(MSDS)

03 July 2019

General

The factory producing this product has a GFSI compliant quality standard (The British Retail Consortium Global Food Safety Standard) Certificate No. GB04/63499.

1. Identification of Product / Company

| | |
|--------------|--|
| Product | Natural Flavouring Caramel FS (Fat Soluble) |
| Product Code | F17183, FF1669 |
| Supplier | Foodie Flavours Ltd Icknield Way Industrial Estate Icknield Way Tring, Hertfordshire HP23 4JZ, United Kingdom |
| Telephone | +44 (0)333 222 5968 |
| Emergency | +44 (0)7971 166101 |

2. Hazards Identification

2.1 Classification of the substance or mixture

Classification under Regulation (EC) No. 1272/2008

Non hazardous

2.2 Label Elements

Signal Word : Non hazardous

3. Composition and Information on Ingredients

Does not contain substances in concentrations equal to or greater than the limits specified in Regulation (EC) 1272/2008.

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. |

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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.

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 cool 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 chemically resistant disposable gloves and overalls. |

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9. Physical and Chemical Properties

| | |
|--------------------------|-------------------|
| Appearance | mobile liquid |
| Colour | Almost colourless |
| Odour | characteristic |
| pH | n/a |
| Boiling point | n/a |
| Flashpoint°C(closedcup) | >60 |
| Flammability | n/a |
| Explosive properties | n/a |
| Oxidising properties | non oxidising |
| Vapour pressure | n/a |
| Density (g/ml) at 20°C | 1.168 |
| Refractive Index at 20°C | 1.456 |
| Solubility | n/a |
| 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. |

11. Toxicology Information

| |
|----------------|
| None available |
|----------------|

12. Ecological Information

| |
|-----------------|
| None available. |
|-----------------|

13. Disposal Considerations

| |
|---|
| Dispose in accordance with national and local regulations. Do not dispose through water or drainage systems. Do not reuse empty containers |
|---|

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14. Transport Information

| | |
|----------------|--|
| ADR/RID | Not classified for road/rail transport |
| IMDG | Not classified for sea transport |
| IATA | Not classified for air transport |

15. Regulatory Information

This datasheet is prepared in accordance with Regulation (EU) 2015/380.

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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