



# Cranberry 13536

Natural Flavouring

Product Information

11 September 2020

## Basic product specification

<b>Description</b>	Almost colourless mobile liquid composed of Natural Flavouring substances, Flavouring preparations, ethanol, propylene glycol E1520.
<b>Addition Rate</b>	Maximum use in foodstuff 0.34% and beverages 0.11%
<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>	0.995 – 1.015
<b>Refractive Index at 20°C</b>	1.410 – 1.430
<b>Flashpoint °C (Closed cup)</b>	45
<b>Labelling according to Regulation (EC) No. 1334/2008</b>	NATURAL FLAVOURING
<b>Hazards</b>	Flammable.

## 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>	✗	<b>NO Contains ethanol</b>
<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 430kcal/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)

11 September 2020

## 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>	Natural Flavouring Cranberry type
<b>Product Code</b>	F13536, FF1098, FF1182, FF1777, FF1778
<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

### 2.1 Classification of the substance or mixture

Classification under regulation (EC) No. 1272/2008

<b>Physical</b>	Flam. Liquid 3
<b>Health</b>	not classified
<b>Environmental</b>	not classified

### 2.2 Label elements

Label in accordance with EC 1272/2008

<b>Signal Word</b>	 Danger
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### Hazard Statements

<b>H226</b>	Flammable liquid and vapour
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## Precautionary Statements

P210	Keep away from heat/sparks/open flames/hot surfaces – No smoking
P233	Keep container tightly closed
P243	Take precautionary measures against static discharge.
P280	Wear protective gloves/protective clothing/eye protection/face protection.
P303+361+353	IF ON SKIN (or hair): Remove/Take off immediately all contaminated clothing. Rinse skin with water/shower
P403+235	Store in a well-ventilated place. Keep cool

## 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.

## 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

<b>Handling</b>	Maintain good occupational and personal hygiene. Avoid inhalation and contact with skin and eyes.
<b>Storage</b>	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

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

## 9. Physical and Chemical Properties

<b>Appearance</b>	mobile liquid
<b>Colour</b>	almost colourless
<b>Odour</b>	characteristic
<b>pH</b>	n/a
<b>Boiling point</b>	n/a
<b>Flashpoint°C(closedcup)</b>	45
<b>Flammability</b>	limits not determined
<b>Explosive properties</b>	n/a
<b>Oxidising properties</b>	non oxidising
<b>Vapour pressure</b>	n/a
<b>Density (g/ml) at 20°C</b>	1.005
<b>Refractive Index at 20°C</b>	1.420
<b>Solubility</b>	n/a
<b>Viscosity</b>	n/a
<b>Vapour density</b>	n/a
<b>Evaporation rate</b>	n/a

## 10. Stability and Reactivity

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

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## 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.

## 14. Transport Information

<b>ADR</b>	
<b>Proper Shipping name</b>	FLAMMABLE LIQUID N.O.S.
<b>Hazard Class</b>	3
<b>Packing Group</b>	III
<b>UN No.</b>	1993

## 15. Regulatory Information

This datasheet has been prepared in accordance with Regulation (EC) 1907/2006 and amendments.

## 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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