

MATERIAL SAFETY DATA SHEET

Issued Date: 04-02-2021

Product Name: Vegetable Bright Yellow Powder CWD25

Product Code: 300704

1. Identification

Product Name	Vegetable Bright Yellow Powder CWD25
Supplier	FoodRGB Inc 3860 East Eagle Dr., Suite B Anaheim, CA 92807 E: admin@foodrgb.com T: 408 888 7023
Manufacturer	FoodRGB Inc 3860 East Eagle Dr., Suite B Anaheim, CA 92807 E: admin@foodrgb.com T: 408 888 7023
Intended Uses	Food Additive, Food Colorant, Dietary Supplement

2. Hazards Identification

Classification	Classification according to Directive 67/548/EEC *Not considered as a dangerous substance. Classification according to Regulation (EC) No 1272/2008 (CLP) *Not considered as a hazardous substance. Labeling according to Regulation (EC) No 1272/2008 (CLP) *None
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3. Composition / Information on Ingredient

Chemical Name	CAS No.
Curcumin	458-37-7

4. First Aid Measures

Eye Contact	Flush eyes with copious amounts of water for at least 15 minutes. Call a Physician.
Skin Contact	Remove contaminated clothing. Wash with soap and flush with plenty of water. Cover affected skin with an emollient.
Ingestion	Drink water or milk to dilute and contact the poison control center or seek medical attention immediately.
Inhalation	Avoid gross inhalation of fumes. Remove to fresh air.

5. Fire Fighting Measures

Flash Point	N/A
Auto Ignition Temperature	N/A
Flammability	Stable under normal conditions. Special consideration should be taken to ensure the potential for airborne dust concentration in the flammable range is minimized.
Extinguishing Media	Suitable: Water spray, Carbon Dioxide, dry chemical powder, or an appropriate foam.
Firefighting	Protective Equipment: Wear self-contained breathing apparatus and protective clothing to prevent contact with skin and eyes.
Unusual Fire Hazard	Emits toxic fumes such as carbon monoxide, etc.

6. Accidental Release Measures

Procedure for Personal Precaution	Wear a NIOSH-approved respirator. Avoid ingestion or contact with skin and eyes. Follow good industrial practice as to housekeeping, personal hygiene and avoid prolonged or repeated contact with the skin or eyes. Wear eye protection, gloves, and aprons. Ventilate the area well.
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Methods for Cleaning Up

Eliminate all sources of ignition ventilate the area to prevent liquid from entering sewers Small spills can be wiped up with paper rags (placed in a closed metal waste container) large spills can be absorbed onto non-flammable absorbent. Wash the area with soap and water.

7. Handling and Storage

Handling

Avoid ingestion or contact with skin and eyes. Follow good industrial practices as to housekeeping and personal hygiene.

Storage

Flammable materials should be stored in a separate safety storage cabinet or room. Keep away from heat. Keep away from sources of ignition. Keep the container tightly closed. Keep in a cool, well-ventilated place. Ground all equipment containing material. Keep the container dry. Keep in a cool place.

8. Exposure Controls / Personal Protection

Engineering Controls

Avoid ingestion or contact with skin and eyes. Follow good industrial practices as to housekeeping and personal hygiene.

Storage

Flammable materials should be stored in a separate safety storage cabinet or room. Keep away from heat. Keep away from sources of ignition. Keep the container tightly closed. Keep in a cool, well-ventilated place. Ground all equipment containing material. Keep the container dry. Keep in a cool place.

Special Safety and Hygiene Measures

Respiratory protection: NIOSH/MSHA-approved respirator; Hand protection: wear chemical-resistant rubber gloves; Eye protection: wear chemical safety goggles; Skin protection: Protective clothing.

9. Physical and Chemical Properties

Physical State	Power
Color	Yellow
Odor	None
Solubility	Soluble in water
Melting Point Range	N/A
Initial Boiling Point	N/A
Vapor Pressure	N/A
Relative Density	Min 0.3 g/ml (Solid)

10. Stability and Reactivity

Stability	Stable for 1 year when stored under proper conditions.
Hazardous Decomposition	When heated to decomposition, the material emits toxic fumes. Emits toxic fumes under fire conditions.
Hazardous Polymerization	None
Conditions to Avoid	Light, heat, and strong oxidizing agents.

11. Toxicological Information

Routes of Entry	Dermal contact, eye contact, inhalation, and ingestion.
Toxicity to Animals	N/A
Chronic Effects on Humans	No mortality at the highest tested doses.

12. Ecological Information

Ecotoxicity	N/A
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BOD5 and COD N/A

Further information on Ecology The product is biodegradable and poses no risk to the environment.

13. Disposal Considerations

Disposal Treatment Methods Dispose of in accordance with federal, state, and local regulations.

14. Transportation Information

DOT Not regulated

15. Regulatory Information

SARA Listed US Federal Regulatory Information- No components are listed as hazardous materials and/or present as defined in OSHA 29 CFR 1910.1200 Designation according to EC Guidelines: This product is not subject to identification regulations under EC Directives.

Europe Please check the consequences of national regulations on produce according to direct 67/548/EC. There are no substances present within the products supplied to you considered to be of Very High Concern (SVHC), or included on the "Candidate List" as defined by REACH. Polythene liner utilized as the Contact/Primary Packaging material is classified as suitable for Food Grade use.

16. Other Information

Disclaimer: This certificate is provided in hard copy or electronic format for our customers' guidance and convenience. Refer any questions concerning the data contained herein to the sender at 408-564-2698. The results contained herein were based upon analysis according to the methods used by FoodRGB, Inc. at the time the samples were received at the laboratory. This data is provided without guarantee or warranty and disclaiming any liabilities incurred from the use thereof. Customers assume all responsibility for inspection of material upon delivery or prior to use to establish suitability for their needs and systems. Nothing contained herein is to be construed as a recommendation for use, including without limitation, any use in a commercial process not under the control of FoodRGB, Inc. or for use in violation of any existing patent, foreign or domestic, or applicable laws and regulations