

# MATERIAL SAFETY DATA SHEET

Issued Date: 08-11-2021

Product Name: Veg/Fruit Purple Blend Powder WS50

Product Code: 302805

## 1. Identification

<b>Product Name</b>	<b>Veg/Fruit Purple Blend Powder WS50</b>
<b>Supplier</b>	<b>FoodRGB Inc</b> 3860 East Eagle Dr., Suite B, Anaheim, CA 92807 E: <a href="mailto:admin@foodrgb.com">admin@foodrgb.com</a> T: 408 888 7023
<b>Manufacturer</b>	<b>FoodRGB Inc</b> 3860 East Eagle Dr., Suite B, Anaheim, CA 92807 E: <a href="mailto:admin@foodrgb.com">admin@foodrgb.com</a> T: 408 888 7023
<b>Intended Uses</b>	Food Additive, Food Colorant, Dietary Supplement

## 2. Hazards Identification

**Classification** Not Hazardous.

## 3. Composition / Information on Ingredient

Chemical Name	Citric Acid
CAS No.	77-92-9
%	1-<3
Other Components Below Reportable Value	90-100

## 4. First Aid Measures

<b>Eye Contact</b>	Rinse immediately with running water.
<b>Skin Contact</b>	Wash immediately with soap and plenty of water.
<b>Ingestion</b>	Rinse your mouth thoroughly and drink large quantities of water.
<b>Inhalation</b>	Remove to fresh air and treat symptomatically.

## 5. Fire Fighting Measures

<b>Flash Point</b>	
<b>Auto Ignition Temp.</b>	Not determined
<b>Flammability</b>	Stable under normal conditions.
<b>Extinguishing Media</b>	Suitable: Foam, Carbon Dioxide, or a dry chemical powder.
<b>Firefighting</b>	Protective Equipment: Wear self-contained breathing apparatus and protective clothing to prevent contact with skin and eyes.

## 6. Accidental Release Measures

<b>Procedure for Personal Precaution</b>	Avoid ingestion or contact with skin and eyes. Follow good industrial practices as to housekeeping, personal hygiene, and avoid prolonged or repeated contact with the skin, nose, mouth, or eyes. Wear eye protection, gloves, and aprons. Ventilate the area well.
<b>Methods for Cleaning Up</b>	Collect spills with inert absorbent and dispose of them in accordance with federal, state, and local regulations. Flush afterward with plenty of water and soap.

## 7. Handling and Storage

<b>Handling</b>	Avoid ingestion or contact with skin, nose, mouth, and eyes. Follow good industrial practices as to housekeeping and personal hygiene.
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**Storage** Store in a cool, dry, dark, well-ventilated place. Keep away from heat and sources of ignition. Keep the container tightly closed.

## 8. Exposure Controls / Personal Protection

**Engineering Controls** Avoid ingestion or contact with skin, nose, mouth, and eyes. Follow good industrial practices as to housekeeping and personal hygiene.

**Special safety and hygiene measures** Respiratory protection: personal respiratory protection is normally not needed, but we do recommend wearing a dust mask; Hand protection: wear gloves; Eye protection: Wear goggles. Skin protection: Protective clothing.

**Engineering Controls** Avoid ingestion or contact with skin, nose, mouth, and eyes. Follow good industrial practices as to housekeeping and personal hygiene.

## 9. Physical and Chemical Properties

**Physical State** Solid

**Color** Dark Blue

**Odor** very low, fruity

**Odor Threshold** Not Available

**pH** Not Available

**Melting point/Freezing Point** Not Available

## 10. Stability and Reactivity

**Reactivity** The product is stable and unreactive under normal conditions of use, storage, and transport.

**Chemical stability** Material is stable under normal conditions

**Possibility of hazardous** No dangerous reaction is known under conditions of normal use

## 11. Toxicological Information

<b>Routes of Entry</b>	Dermal contact, eye contact, inhalation, and ingestion
<b>Toxicity to Animals</b>	Not Determined. The substance is thought to pose little risk.
<b>Chronic Effects on Humans</b>	No mortality at the highest tested doses.

## 12. Ecological Information

<b>Ecotoxicity</b>	The product is not classified as environmentally hazardous. However, this does not exclude the possibility that large or frequent spills can have a harmful or damaging effect on the environment.
<b>Further Information on Ecology</b>	No other adverse environmental effects (e.g. ozone depletion, photochemical ozone creation potential, endocrine disruption, global warming potential) are expected from this component.

## 13. Disposal Considerations

<b>Disposal Treatment Methods</b>	Dispose of in accordance with federal, state, and local regulations.
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## 14. Transportation Information

<b>IATA</b>	Not regulated as the material is not considered to be hazardous
<b>DOT</b>	Not regulated as the material is not considered to be hazardous

## 15. Regulatory Information

<b>SARA Listed</b>	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.
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**FoodRGB Inc.**

3860 East Eagle Dr., Suite B, Anaheim, CA 92807

<http://www.foodrgb.com>**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.