

MATERIAL SAFETY DATA SHEET

Issued Date: 04-05-2021 Product Name: Vegetable Red Powder BLC500 Product Code: 300400

1. Identification

Product Name	Vegetable Red Powder BLC500	
Supplier	FoodRGB Inc 3860 E. Eagle Dr., Suite B Anaheim, CA 92807 E: <u>admin@foodrgb.com</u> T: 408 888 7023	
Manufacturer	Zhongda	
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	
3. Composition / Information on Ingredient		
Chemical Name	CAS No.	
Black Carrot	/	
Maltodextrin	9050-36-6	
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.



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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 a self-contained breathing apparatus and protective clothing to prevent contact with skin and eyes.	
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, and personal hygiene and avoid prolonged or repeated contact with the skin or eyes. Wear eye protection, gloves, and aprons. Ventilate the area well.	
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,	

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.

Keep the container dry. Keep in a cool place.

well-ventilated place. Ground all equipment containing material.

FcccRGB Natural Food Color	3860 E Eagle Drive, Anaheim, CA 92807, USA <u>www.foodrgb.com</u> admin@foodrgb.com Natural food color manufacturer, researcher, developer and distributor Global, Local, Sustainable Branches in San Jose, CA, USA Los Angeles, CA, USA Chicago, IL, USA Asia Europe	
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 Hygie Measure	ne Respiratory protection: personal respiratory protection is normally not needed; Hand protection: wear gloves; Eye protection: Wear goggles; Skin protection: Protective clothing.	

9. Physical and Chemical Properties

Physical State	Power
Color	Red to purple
Odor	None
Solubility	Soluble in water
Melting Point Range	N/A
Initial Boiling Point	N/A
Vapor Pressure	N/A
Relative Density	0.3-0.6 g/ml (Solid)

10. Stability and Reactivity				
Stability	Stable for 2 years when stored under a dark dry and cool location.			
Hazardous Decomposition	When heated to decomposition, material emits toxic fumes. Emits toxic fumes under fire conditions.			
Hazardous Polymerization	None			
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			
BOD5 and COD	N/A			
Further information on Ecology	The product is biodegradable and poses no risk to the environment.			



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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.