

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

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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

N/A **Auto-Ignition Temperature**

Stable under normal conditions. Special consideration should be **Flammability**

taken to ensure the potential for airborne dust concentration in the

flammable range is minimized.

Suitable: Water spray, Carbon Dioxide, dry chemical powder, or an **Extinguishing Media**

appropriate foam.

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

Firefighting

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, 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.

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material. Keep the container dry. Keep in a cool place.

Special Safety and Hygiene

Measure

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.

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