3860 East Eagle Dr., Suite B, Anaheim, CA 92807 http://www.foodrgb.com



MATERIAL SAFETY DATA SHEET

Issued Date: 06-24-2021

Product Name: Vegetable Orange Liquid WS26

Product Code: 300108

1. Identification

Product Name Vegetable Orange Liquid WS26

FoodRGB Inc

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FoodRGB Inc

3860 East Eagle Dr., Suite B,

Manufacturer Anaheim, CA 92807

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Intended Uses Food Additive, Food Colorant, Dietary Supplement

2. Hazards Identification

Classification Approved food additive: 21 CFR 73.30 (USA), E160b (EC)

No dangerous components according to Regulation EC 1907/2006.

3. Composition / Information on Ingredient

Chemical Name Annatto Extract and Paprika

CAS No. 6983-79-5 / 84625-29-6

Sunflower Oil 8001-21-6

4. First Aid Measures

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Eye Contact Rinse immediately with running water.

Skin Contact Wash immediately with soap and plenty of water.

Ingestion Rinse your mouth thoroughly and drink large quantities of water.

Inhalation Remove to fresh air and treat symptomatically.

5. Fire Fighting Measures

Flash Point Not determined
Auto Ignition
Not determined

Temp.

Flammability Stable under normal conditions.

Extinguishing

Media

Suitable: Foam, Carbon Dioxide, or a dry chemical powder.

Firefighting Protective Equipment: Wear self-contained breathing apparatus

and protective clothing to prevent contact with skin and eyes.

Flash Point Not determined

6. Accidental Release Measures

Procedure for Personal

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 or eyes.

Wear eye protection, gloves, and aprons.

Ventilate the area well.

Methods for Cleaning Up

Precaution

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

Handling Avoid ingestion or contact with skin and eyes. Follow good

industrial practices as to housekeeping and personal hygiene.

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

Special safety and hygiene measuresRespiratory protection: personal respiratory protection is normally not needed; Hand protection: wear gloves; Eye protection: Wear goggles. Skin protection: Protective clothing.

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

9. Physical and Chemical Properties

Physical State Liquid

Color Orange

Odor Characteristic
Solubility Water Soluble
Melting Point Range Not Determined
Initial Boiling Point Not Determined
Vapor Pressure Not Determined
Relative Density Not Determined

10. Stability and Reactivity

Stability Stable for 1.5 years when stored under proper conditions.

Conditions to avoid Light, moisture, heat, air.

Substances to avoid Metal containers, strong oxidants, strong reducing agents.

11. Toxicological Information

Routes of Entry Dermal contact, eye contact, inhalation, and ingestion

Toxicity to Animals Not Determined. The substance is thought to pose little risk.

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Chronic Effects on

No mortality at the highest tested doses.

Humans

12. Ecological Information

Ecotoxicity Not Determined

BOD5 and COD Not Determined

Further Information on

Ecology

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.

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16. Other Information

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