

## MATERIAL SAFETY DATA SHEET

**Originally Prepared:** July 21, 2009

**Revision:** not applicable

### 1. IDENTIFICATION OF THE SUBSTANCE AND OF THE COMPANY

#### 1.1 Identification of the substance or preparation

**Caramel Colour**

REACH Legal Entity Name	REACH Pre-Registration Number
D.D. Williamson (Ireland) Ltd.	ZH451037-29
D.D. Williamson (UK) Ltd.	FC458722-49

EEC NUMBER: E150

#### 1.2 Use of Substance

Colour for foodstuffs in which colouring is permitted.

#### 1.3 Company Identification

D.D. Williamson & Co., Inc., 1901 Payne Street, P.O. Box 6001, Louisville, KY., 40206 USA 1-800-CAMEL

D.D. Williamson (Ireland) Ltd., Little Island Business Park, Co. Cork, Ireland 353-21-4353821

D.D. Williamson (UK) Ltd., Trafford Park, Manchester M17 1PA, England 44-161-886-3345

Superior Powders, Ltd., Factory Lane, Bason Bridge, Highbridge, Somerset TA9 4RP, United Kingdom 44 (0) 1278 784521

D.D. Williamson Ingredients (Shanghai) Ltd., 3823 Jiang Cheng Road, Shanghai 200245, P.R. China 86-21-5-4720868

D.D. Williamson (Pty) Ltd., Box 1084, Smithco Industrial Park # 19, King Mswati III Avenue, Plot 471, Matsapha, Swaziland 268-51-84869

D.D. Williamson do Brasil Ltda., Ave. Buriiti 5680, Distrito Industrial, 69075 – Manaus AM, Brasil 55-92-3301-4000

#### 1.4 Emergency Telephone Number

**USA** 1-800-CAMEL (only during office hours)

**Ireland** 353-21-4353821 (only during office hours)

**England** 44-161-886-3345 (only during office hours)

**United Kingdom** 44 (0) 1278 784521 (only during office hours)

**P.R. China** 86-21-5-4720868 (only during office hours)

**Swaziland** 268-51-84869 (only during office hours)

**Brasil** 55-92-3301-4000 (only during office hours)

### 2. HAZARDS IDENTIFICATION

Substance is not classified as dangerous but, like most powdered agricultural products, has the potential to form an explosive dust cloud. This colour poses no hazards under normal conditions of handling and usage. If misused in its concentrated form, the colour may be harmful to health.

### 3. COMPOSITION / INFORMATION ON INGREDIENTS

3.1 The colour is manufactured by controlled heating of carbohydrates alone or in the presence of food-grade acids, alkalis, or salts.

#### 3.5 Caramel Colour

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D.D. Williamson (Ireland) Ltd.	ZH451037-29
D.D. Williamson (UK) Ltd.	FC458722-49

CAS NUMBER: 8028-89-5

EINECS NUMBER: 232-435-9

### 4. FIRST AID MEASURES

**EYE CONTACT:** Check for and remove any contact lenses. Flush opened eye (including under eyelids) with running water for 15 minutes. Obtain medical advice if irritation persists. An eyewash and safety shower should be readily available.

**SKIN CONTACT:** Remove contaminated clothing. Colour may stain skin. Wash with water and soap. Obtain medical advice if irritation persists. An eyewash and safety shower should be readily available.

**INGESTION:** Drink lots of water to dilute substance. Do not induce vomiting. Obtain medical advice if irritation persists.

**INHALATION:** Move patient to place with clear air. Ventilate. Obtain medical advice if irritation persists.

### 5. FIRE-FIGHTING MEASURES

**EXTINGUISHING MEDIA:** CO<sub>2</sub>, Foam, Dry Chemicals, Water

**NON-SUITABLE EXTINGUISHING MEDIA:** Powder, hazards of dust cloud formation.

**SPECIAL FIREFIGHTING PROCEDURES:** None. Use water spray to cool containers.

**UNUSUAL FIRE AND EXPLOSION HAZARDS:** Avoid sparks and open flames as the powder has the potential to form an explosive dust cloud. Heat may also generate irritating or corrosive vapours.

**SPECIAL PROTECTIVE EQUIPMENT:** Wear approved respirator, flame and chemical resistant clothing, boots, and gloves.

## 6. ACCIDENTAL RELEASE MEASURES

**PERSONAL PRECAUTIONS:** Ventilate site. Do not get into eyes, on skin, or clothing. Wear dust mask, safety glasses or goggles, chemical resistant gloves, and apron when handling.

**ENVIRONMENTAL PRECAUTIONS:** Avoid any spillage from entering waterways, drains or sewage as product may contribute to biochemical oxygen demand (BOD) and chemical oxygen demand (COD)..

**METHODS FOR CLEAN UP:** Clean up small quantities with a damp cloth. Large spills may be flushed with water and pumped into closed containers for recovery and disposal.

## 7. HANDLING AND STORAGE

### 7.1 Handling

Maintain good ventilation, avoid dust formation or dispersion in the air. Consistent with good hygiene and lab practices, wear dust mask, safety glasses or goggles, gloves and apron when handling. Avoid high temperatures and flames.

### 7.2 Storage

Keep container tightly sealed. Keep in a cool dark dry place. High temperature storage accelerates product degradation. Powder will coagulate in humid conditions. Incompatible with strong oxidizing agents. Avoid extended storage by using as soon as possible within designated shelf life.

### 7.3 Specific Uses

Colour for foodstuffs in which colouring is permitted.

## 8. EXPOSURE CONTROLS / PERSONAL PROTECTION

### 8.1 Exposure Limit Values

Substance is an approved food additive and not classified as dangerous. This colour poses no exposure hazards under normal conditions of handling and approved levels of ingestion. If misused in its concentrated form, the colour may be harmful to health.

### 8.2 Exposure Controls

**VENTILATION AND OTHER ENGINEERING CONTROLS:** Keep airborne concentration of colour low by enclosing production processes whenever possible.

**RESPIRATORY:** Work in well ventilated area and wear dust mask in case of dust formation.

**HAND:** Wear protective gloves during manufacture or handling of this colour.

**EYE:** Wear protective glasses. An eyewash and safety shower should be readily available.

**SPECIAL CLOTHING:** Special clothing is not normally necessary when manufacturing or handling this colour within a closed system. Wear chemical resistant full body coveralls whenever there is a possibility of splash or appreciable contact with vapors during manufacturing or handling.

**OTHER PROTECTIVE DEVICES AND PROCEDURES:** Follow good manufacturing practice.

**MEDICAL SURVEILLANCE RECOMMENDATION:** None.

## 9. PHYSICAL AND CHEMICAL PROPERTIES

### 9.1 General Information

**APPEARANCE:** Brown Powder

**ODOUR:** Characteristic of burnt sugar

### 9.2 Important Health, Safety and Environmental Information

**pH:**  $\leq 9$

**BOILING POINT:** Not applicable

**FLASH POINT:** Not applicable

**FLAMMABILITY:** Not established

**EXPLOSIVE PROPERTIES:** Not established

**OXIDISING PROPERTIES:** Not established

**VAPOR PRESSURE:** Not applicable

**RELATIVE DENSITY:** Not applicable

**SOLUBILITY:** Water

**WATER SOLUBILITY:** Soluble

**PARTITION COEFFICIENT:** Not established

**VISCOSITY:** Not applicable

**VAPOR DENSITY:** Not applicable

**EVAPORATION RATE:** Not applicable

### 9.3 Other Information

**MISCIBILITY:** Not established

FAT SOLUBILITY (VEGETABLE OIL): Insoluble  
CONDUCTIVITY: Not established  
MELTING POINT: Not established  
AUTO-IGNITION TEMPERATURE: Not established

#### **10. STABILITY AND REACTIVITY**

Stable and non-reactive under normal conditions of use and storage. Substance is not classified as dangerous but, like most powdered agricultural products, has the potential to form an explosive dust cloud.

##### **10.1 Conditions to Avoid**

Powder will coagulate in humid conditions. May degrade in light. Avoid extended storage by using as soon as possible within designated shelf life.

##### **10.2 Materials to Avoid**

Avoid strong acids, bases, and oxidizing agents.

##### **10.3 Hazardous Decomposition Products**

No known hazardous materials produced in dangerous amounts upon decomposition.

#### **11. TOXICOLOGICAL INFORMATION**

Substance is an approved food additive and not classified as toxic. This colour poses no known toxic exposure hazards under normal conditions of handling and approved levels of ingestion. If misused in its concentrated form, the colour may cause irritation and be harmful to health.

#### **12. ECOLOGICAL INFORMATION**

##### **12.3 Persistence and Degradability**

Colour is biodegradable.

##### **12.4 Bioaccumulative Potential**

Colour is not bioaccumulative as organisms metabolize it.

#### **13. DISPOSAL CONSIDERATIONS**

Dispose of this colour in accordance with Federal, State, County, and local regulations. Avoid any spillage from entering waterways, drains or sewage as product may contribute to biochemical oxygen demand (BOD) and chemical oxygen demand (COD).

#### **14. TRANSPORT INFORMATION**

There are no special transportation requirements for this colour.

#### **15. REGULATORY INFORMATION**

EUROPEAN UNION (EU): No Chemical Safety Assessment has been carried out for the substance. This colour is not considered hazardous according to 67/548/EEC or 1999/45/EC. This product is in compliance with Directives 94/36/EC and 95/45/EC concerning the purity requirements of colours which can be added to foodstuffs.

UNITED STATES OF AMERICA (USA): All ingredients contained in this colour are approved for use pursuant to 21 CFR 73.85, a Regulation of the Food and Drug Administration, and conform to the specifications of the Food Chemical Codex (FCC).

CANADA (CA): Caramel Color is specified on the Domestic Substances List (DSL).

CHINA, PEOPLES REPUBLIC OF (PRC): This colour additive is permitted for use in foodstuffs according to GB2760-2007 Hygienic Standards for Uses of Food Additives.

JOINT FAO/WHO EXPERT COMMITTEE ON FOOD ADDITIVES (JECFA): This product is in compliance with the monograph for Caramel Colour.

#### **XVI. OTHER INFORMATION**

THE ABOVE INFORMATION WAS PREPARED FROM CURRENT AND REPUTABLE SOURCES. HOWEVER, THE DATA IS PROVIDED WITHOUT ANY WARRANTY, EXPRESSED OR IMPLIED, REGARDING ITS CORRECTNESS OR ACCURACY. THE INFORMATION CONTAINED IN THIS DATA SHEET DOES NOT CONSTITUTE AN ASSESSMENT OF WORKPLACE RISKS. IT IS THE USERS' RESPONSIBILITY TO ENSURE SAFE CONDITIONS FOR HANDLING, STORAGE AND DISPOSAL OF THIS COLOUR AND TO ASSUME LIABILITY FOR LOSS, INJURY, DAMAGE, OR EXPENSE RESULTING FROM IMPROPER USE OF THIS COLOUR. THE MODIFIED TEXTS OF THE FORMER VERSIONS ARE MARKED WITH AN ASTERIK (\*).

**MATERIAL SAFETY DATA SHEET PREPARED BY  
D.D. WILLIAMSON SUPPORT CENTER, JULY 2009  
IN CONFORMITY WITH 1907/2006/EC (REACH) REGULATION**