



# Mulled wine 14801

Natural Flavouring

Product Information

30 October 2017

## Basic product specification

<b>Description</b>	Pale yellow mobile liquid composed of Flavouring preparations, sunflower oil, antioxidant E307.
<b>Odour &amp; Flavour</b>	Characteristic. Conforms to Standard.
<b>Storage</b>	Store in cool, dry conditions in original, unopened containers. Securely reseal containers after opening.
<b>Density (g/ml) at 20°C</b>	0.915 – 0.935
<b>Refractive Index at 20°C</b>	1.465 – 1.485
<b>Flashpoint °C (Closed cup)</b>	>100
<b>Labelling according to Regulation (EC) No. 1334/2008</b>	NATURAL FLAVOURING
<b>Hazards</b>	non hazardous.

## This product is suitable for the following diets:

<b>Suitable for coeliac</b>	✓ YES
<b>Suitable for ovo-lacto vegetarians</b>	✓ YES
<b>Suitable for vegans</b>	✓ YES
<b>Suitable for Halal</b>	✓ YES
<b>Suitable for Kosher</b>	✓ YES

**Foodie Flavours Ltd.**

Icknield Way Industrial Estate, Icknield Way, Tring, Hertfordshire HP23 4JZ  
Tel: 0333 222 5968 Email: sales@foodieflavours.com Web: www.foodieflavours.com



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## Allergen information

Free From	Yes/No
Cereals containing gluten and products thereof	✓ YES
Crustaceans and products thereof	✓ YES
Eggs and products thereof	✓ YES
Fish and products thereof	✓ YES
Peanuts and products thereof	✓ YES
Soyabeans and products thereof	✓ YES
Milk and dairy products (including lactose)	✓ YES
Nuts and nut products	✓ YES
Celery and products thereof	✓ YES
Mustard and products thereof	✓ YES
Sesame seeds and products thereof	✓ YES
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10 ml/litre	✓ YES
Molluscs and products thereof	✓ YES
Lupins and Products thereof	✓ YES

## Nutritional Information

When used at normal dosage, nutritional contribution is negligible. For calorific value calculations use 400kcal/100g.

## GM Status

Free from ingredients produced from GMOs so does not require labelling in the EU, as far as it is reasonably possible for us to determine.

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Material Safety Data Sheet  
(MSDS)

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## General

The factory producing this product has a GFSI compliant quality standard (The British Retail Consortium Global Food Safety Standard) Certificate No. GB04/63499

## 1. Identification of Product / Company

Product	Mulled Wine Natural Flavouring
Product Code	F14801
Supplier	Foodie Flavours Ltd Icknield Way Industrial Estate Icknield Way Tring, Hertfordshire HP23 4JZ, United Kingdom
Telephone	+44 (0)333 222 5968
Emergency	+44 (0)7971 166101

## 2. Hazards Identification

### 2.1 Classification of the substance or mixture

#### Classification under Regulation (EC) No. 1272/2008

Non hazardous

### 2.2 Label Elements

Signal Word : Non hazardous

## 3. Composition and Information on Ingredients

Does not contain substances in concentrations equal to or greater than the limits specified in Regulation (EC) 1272/2008.

## 4. First Aid Measures

Inhalation	Remove to fresh air and keep at rest. Obtain medical advice if breathing becomes difficult.
Ingestion	Do not induce vomiting. Rinse mouth with water and obtain medical advice immediately.
Skin contact	Remove contaminated clothing. Wash skin with plenty of soap and water.
Eye contact	Flush immediately with water for at least 15 minutes then seek medical attention.

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## 5. Fire Fighting Measures

<b>Extinguishing media</b>	Suitable: Carbon dioxide, foam, or dry powder. Unsuitable: Water
<b>Combustion products</b>	Carbon dioxide, carbon monoxide, and unidentified organic compounds.
<b>For fire fighters</b>	Wear protective clothing and self contained breathing apparatus.

## 6. Accidental Release Measures

Remove all sources of ignition and ensure proper ventilation. Avoid inhalation, skin and eye contact. Isolate from water drainage systems and soak up spillage with sand or other proprietary material. Transfer used material to a suitable waste container and dispose in accordance with local and national regulations.

## 7. Handling and Storage

<b>Handling</b>	Maintain good occupational and personal hygiene. Avoid inhalation and contact with skin and eyes.
<b>Storage</b>	Store in full sealed containers protected from heat, direct sunlight and sources of ignition. It is preferable to store in conditions between 5 and 20°C.

## 8. Exposure Controls and Personal Protection

<b>Respiratory protection</b>	Not generally required in well ventilated areas. Do not inhale vapour.
<b>Eye protection</b>	Wear goggles/ safety glasses.
<b>Skin protection</b>	Wear overalls and chemically resistant disposable gloves.

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## 9. Physical and Chemical Properties

Appearance	mobile liquid
Colour	pale yellow
Odour	characteristic
pH	n/a
Boiling point	n/a
Flashpoint°C(closedcup)	>100
Flammability	n/a
Explosive properties	n/a
Oxidising properties	non oxidising
Vapour pressure	n/a
Density (g/ml) at 20°C	0.923
Refractive Index at 20°C	1.475
Solubility	soluble in oil
Viscosity	n/a
Vapour density	n/a
Evaporation rate	n/a

## 10. Stability and Reactivity

Stability	Presents no significant reactivity hazard by itself or in contact with water.
Conditions to avoid	Sources of ignition.
Materials to avoid	Strong acids and oxidising agents.
Hazardous decomposition products	Oxides of carbon.

## 11. Toxicology Information

None available
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## 12. Ecological Information

None available
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## 13. Disposal Considerations

Dispose in accordance with national and local regulations. Do not dispose through water or drainage systems.
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## 14. Transport Information

ADR/RID	Not classified for road/rail transport
IMDG	Not classified for sea transport
IATA	Not classified for air transport

## 15. Regulatory Information

This datasheet has been prepared in accordance with Regulation (EU) 2015-380.

## 16. Other Information

The information contained in this data sheet is accurate to the best of our knowledge. The data is provided without any guarantee regarding its accuracy. It cannot be assumed that all possible safety measures are contained in this data sheet. Additional measures may be required under varying conditions and circumstances.