



# Cream Cheese 14184

Natural Flavouring

Product Information

01 March 2017

## Basic product specification

<b>Description</b>	Almost colourless mobile liquid composed of Natural Flavouring substances, Propylene Glycol (E1520).
<b>Addition rate</b>	Maximum use in foodstuff 0.61% and beverages 0.20%.
<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>	1.100 – 1.120
<b>Refractive Index at 20°C</b>	1.420 – 1.440
<b>Flashpoint °C (Closed cup)</b>	>100
<b>Labelling according to Regulation (EC) No. 1334/2008</b>	NATURAL FLAVOURING
<b>Hazards</b>	Irritant.

## 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](mailto:sales@foodieflavours.com) Web: [www.foodieflavours.com](http://www.foodieflavours.com)



# Cream Cheese 14184

Natural Flavouring

Product Information

01 March 2017

## Allergen information

For labelling as required by EU Directive 2007/68/EC.

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 to determine.

**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



# Cream Cheese 14184

Natural Flavouring

Material Safety Data Sheet  
(MSDS)

01 March 2017

## General

The factory producing this product has a GFSI compliant quality standard (The British Retail Consortium Global Food Safety Standard Issue 7) Certificate No. GB04/63499.

## 1. Identification of Product / Company

Product	Natural Lavender Flavouring
Product Codes	F14184
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. Composition and Information on Ingredients

Name	EC No.	CAS No.	Content	EC 1272/2008
Lactic Acid	200-018-0	50-21-5	0 - 50%	H315, H318

## 3. Hazards Identification


### 3.1 Classification of the substance or mixture

#### Classification (EC1272/2008)

Physical	not classified
Health	Skin Corr. 2 Eye Dam. 1
Environmental	not classified

### 3.2 Label elements

#### Label in accordance with EC 1272/2008

Signal Word	 Danger
-------------	---

# 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



# Cream Cheese 14184

Natural Flavouring

Material Safety Data Sheet  
(MSDS)

01 March 2017

## Hazard Statements

H315	Causes skin irritation
H318	Serious eye damage/eye irritation

## Precautionary Statements

P280	Wear protective gloves/protective clothing/eye protection/face protection.
P264	wash skin thoroughly after handling
P302 + 310	IF ON SKIN : wash with plenty of soap and water
P305+351+338	IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses if present and easy to do – continue rinsing
P310	Immediately call a POISON CENTER or doctor/physician
P363	Wash contaminated clothing before reuse

## 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.

## 5. Fire Fighting Measures

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

## 6. Accidental Release Measures

Remove all sources of ignition – no smoking. Ensure proper ventilation and avoid inhalation, skin and eye contact. Isolate spillage from water drainage systems then soak up with sand or other dry absorbent. Transfer used material to a suitable waste container and dispose in accordance with local and national regulations. Wash affected area with detergent and water.

## 7. Handling and Storage

Handling	Maintain good occupational and personal hygiene. Avoid inhalation and contact with skin and eyes.
Storage	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.

# 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



# Cream Cheese 14184

Natural Flavouring

Material Safety Data Sheet  
(MSDS)

01 March 2017

## 8. Exposure Controls and Personal Protection

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

## 9. Physical and Chemical Properties

Appearance	mobile liquid
Colour	almost colourless
Odour	characteristic
pH	n/a
Boiling point	n/a
Flashpoint°C(closedcup)	>100
Flammability	limits not determined
Explosive properties	n/a
Oxidising properties	non oxidising
Vapour pressure	n/a
Density (g/ml) at 20°C	1.110
Refractive Index at 20°C	1.428
Solubility	n/a
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
----------------

**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



# Cream Cheese 14184

Natural Flavouring

Material Safety Data Sheet

(MSDS)

01 March 2017

## 12. Ecological Information

None available

## 13. Disposal Considerations

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

## 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 (EC) 1907/2008.

## 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.

**Foodie Flavours Ltd.**

Icknield Way Industrial Estate, Icknield Way, Tring, Hertfordshire HP23 4JZ  
Tel: 0333 222 5968 Email: [sales@foodieflavours.com](mailto:sales@foodieflavours.com) Web: [www.foodieflavours.com](http://www.foodieflavours.com)