



Gorilla Vanilla Organic Vanilla Extract 17319

Natural Flavouring

Product Information
14 November 2019

Basic product specification

Description	A brown mobile liquid produced from the alcohol/water extraction of vanilla beans.
Odour & Flavour	Characteristic. Conforms to Standard.
Storage	Store in cool, dry conditions in original, unopened containers. Securely reseal containers after opening.
Density (g/ml) at 20°C	0.920 – 0.940
Refractive Index at 20°C	1.355 – 1.375
Ethanol content	30 - 40%
Flashpoint °C (Closed cup)	30
Labelling according to Regulation (EC) No. 1334/2008	NATURAL VANILLA FLAVOURING
Hazards	Flammable. Please read the MSDS for further information.

This product is suitable for the following diets:

Suitable for coeliac	✓ YES
Suitable for ovo-lacto vegetarians	✓ YES
Suitable for vegans	✓ YES
Suitable for Halal	✗ NO - CONTAINS ETHANOL
Suitable for Kosher	✓ 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
Maize/ derivatives	✓ YES
HVP/HPP	✓ YES
Yeast/ derivatives	✓ YES
Glutamates	✓ YES
Additives	✓ YES
Pulses	✓ YES
Azo dyes	✓ YES
Preservatives	✓ YES

Nutritional Information

When used at normal dosage, nutritional contribution is negligible. For calorific value calculations use 415kcal/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)
14 November 2019

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	Vanilla Extract Organic
Product Codes	F17319
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

Physical	Flam. Liquid 3
Health	not classified
Environmental	not classified

2.2 Label elements

Label in accordance with EC 1272/2008

Signal Word	 Danger
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Hazard Statements

H226	Flammable liquid and vapour
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Precautionary Statements

P210	Keep away from heat/sparks/open flames/hot surfaces – No smoking
P233	Keep container tightly closed
P243	Take precautionary measures against static discharge.
P280	Wear protective gloves/protective clothing/eye protection/face protection.
P303+361+353	IF ON SKIN (or hair): Remove/Take off immediately all contaminated clothing. Rinse skin with water/shower
P403+235	Store in a well-ventilated place. Keep cool

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.
Ingestion	Rinse mouth with water and obtain medical advice.
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. Ensure proper ventilation. Avoid inhalation, skin and eye contact. Isolate from water drainage systems. 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

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 cool conditions between 5 and 20°C.

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8. Exposure Controls and Personal Protection

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

9. Physical and Chemical Properties

Appearance	mobile liquid
Colour	brown
Odour	of vanilla
pH	n/a
Boiling point	n/a
Flashpoint°C(closedcup)	30
Flammability	limits not determined
Explosive properties	n/a
Oxidising properties	non oxidising
Vapour pressure	n/a
Density (g/ml) at 20°C	0.935
Refractive Index at 20°C	1.365
Solubility	soluble in water
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

13. Disposal Considerations

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

14. Transport Information

ADR	
Name	FLAMMABLE LIQUID N.O.S.
Class	3
Packing Group	III
UN No.	1993

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.

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