



Organic Orange Oil 00469

Natural Flavouring

Product Information

28 October 2020

Basic product specification

Description	Pale to deep orange mobile liquid.
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	0.838 – 0.858
Refractive Index at 20°C	1.465 –1.485
Flashpoint °C (Closed cup)	50
Labelling according to Regulation (EC) No. 1334/2008	NATURAL ORANGE FLAVOURING ORANGE OIL
Hazards	Flammable. Harmful. Irritant. Dangerous for the Environment. See material safety datasheet 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	✓ YES
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

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 for us to determine.

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General

The factory producing this product has a GFSI compliant quality standard (BRCGS Standard). Certificate No. GB04/63499.

1. Identification of Product / Company


Product	Organic Orange Oil
Product Codes	F00469, FF1187, FF1180, FF1662, FF1651
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

Classification (EC1272/2008)

Physical	Flam. Liquid 3
Health	Skin Irrit.2 Skin Sens.1 Asp.Tox. 1
Environmental	Aquatic Acute 1 Aquatic Chronic 1

Label in accordance with EC 1272/2008

Signal Word	
	Danger Warning Danger

Hazard Statements

H226	Flammable liquid and vapour
H304	May be fatal if swallowed and enters airways
H315	Causes skin irritation
H317	May cause an allergic skin reaction
H411	Very toxic to wildlife with long lasting effects



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Data Sheet

(MSDS)

28 October 2020

Precautionary Statements

P210	Keep away from heat/sparks/open flames/hot surfaces – No smoking
P273	Avoid release to the environment
P280	Wear protective gloves/protective clothing/eye protection/face protection
P301: + P310	IF SWALLOWED: Immediately call a POISON CENTRE or doctor/physician if you feel unwell
P331	Do NOT induce vomiting

3. Composition and Information on Ingredients

Name	EC No.	CAS No.	Content	Classification EC 1272/2008
Orange Oil	232-433-8	8008-57-9	100%	H226, H304, H315, H317, H411

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 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 goggles/ safety glasses.
Skin protection	Wear chemically resistant disposable gloves and overalls.

9. Physical and Chemical Properties

Appearance	mobile liquid
Colour	pale to dark orange
Odour	characteristic
pH	n/a
Boiling point	n/a
Flashpoint°C(closedcup)	50
Flammability	limits not determined
Explosive properties	n/a
Oxidising properties	non oxidising
Vapour pressure	n/a
Density (g/ml) at 20°C	0.847
Refractive Index at 20°C	1.473
Solubility	not 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.
Do not reuse empty containers

14. Transport Information

ADR	
Proper Shipping name	FLAMMABLE LIQUID N.O.S
Hazard Class	3
Packing Group	III
UN No.	1993

15. Regulatory Information

This datasheet is prepared in accordance with Regulation (EU) 1907/2006 and amendments

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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