

# SAFETY DATA SHEET

In accordance with UN GHS latest edition

**Product:** WHOLE WHEAT BREAD F23652

**Version:** 1

## Section 1. Identification of the substance or the mixture and of the supplier

### 1.1 Product Identifier

**Product identifier:** WHOLE WHEAT BREAD F23652(Contains:Benzyl benzoate)

**Other identifiers:** none

### 1.2 Relevant identified uses of the substance of mixture and uses advised against

**Product uses:** Fragrances

### 1.3 Details of the supplier of the safety data sheet

**Company name:** Aromatic Fragrances International

**Company address:** 85 Wansley Drive SE  
Cartersville, GA 30121  
USA

**Contact:** Regulatory Affairs

**E-Mail address:** regulatory@afi-usa.com

**Company phone:** 770-334-3906

### 1.4 Emergency telephone number

**Emergency phone:** 770-334-3906

## Section 2. Hazards identification

### 2.1 Classification of the substance or mixture

**Class and category of danger:** Acute Toxicity - Oral Category 4  
Hazardous to the Aquatic Environment - Acute Hazard Category 1  
Hazardous to the Aquatic Environment - Long-term Hazard Category 2  
H302, Harmful if swallowed.  
H400, Very toxic to aquatic life.  
H411, Toxic to aquatic life with long lasting effects.

### 2.2 Label elements

**Signal word:** Warning

**Hazard statements:** H302, Harmful if swallowed.  
H400, Very toxic to aquatic life.  
H411, Toxic to aquatic life with long lasting effects.

**Precautionary statements:** P264, Wash hands and other contacted skin thoroughly after handling.  
P270, Do not eat, drink or smoke when using this product.  
P273, Avoid release to the environment.  
P301/312, IF SWALLOWED: call a POISON CENTER or doctor/physician if you feel unwell.  
P330, Rinse mouth.  
P391, Collect spillage.  
P501, Dispose of contents/container to approved disposal site, in accordance with local

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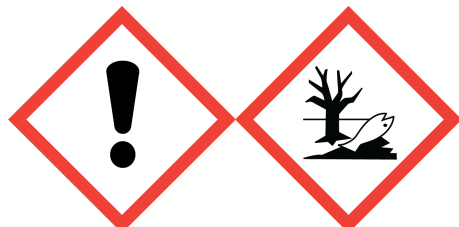
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regulations.

**Pictograms:**



### 2.3 Other hazards

**Other hazards:** Hydrocarbon Concentration %: 0.0000%

### Section 3. Composition / information on ingredients

#### 3.2 Mixtures

**Contains:**

Name	CAS	%	GHS Classification
Benzyl benzoate	120-51-4	50-100%	Acute Tox. 4-Aquatic Acute 1-Aquatic Chronic 2;H302-H400-H411
Methyl ester of rosin (partially hydrogenated)	8050-15-5	5-<10%	Aquatic Acute 3-Aquatic Chronic 3;H412
delta-Decalactone	705-86-2	1-<5%	Flam. Liq. 4-Aquatic Acute 3-Aquatic Chronic 3;H227-H412
Cinnamaldehyde	104-55-2	<0.1%	Acute Tox. 5-Acute Tox. 4-Skin Irrit. 2-Eye Irrit. 2A-Skin Sens. 1A-Aquatic Acute 2-Aquatic Chronic 3;H303-H312-H315-H317-H319-H401-H412

**Substances with workplace exposure limits, not listed above:**

Not Applicable

### Section 4. First-aid measures

#### 4.1 Description of first aid measures

- Inhalation:** Remove from exposure site to fresh air, keep at rest, and obtain medical attention.
- Eye exposure:** Flush immediately with water for at least 15 minutes. Contact physician if symptoms persist.
- Skin exposure:** Remove contaminated clothes. Wash thoroughly with soap and water. Contact physician if irritation persists.
- Ingestion:** IF SWALLOWED: call a POISON CENTER or doctor/physician if you feel unwell.

#### 4.2 Most important symptoms and effects, both acute and delayed

Harmful if swallowed.

#### 4.3 Indication of any immediate medical attention and special treatment needed

None expected, see Section 4.1 for further information.

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## **Section 5: Firefighting measures**

### **5.1 Extinguishing media**

Suitable media: Carbon dioxide, Dry chemical, Foam.

### **5.2 Special hazards arising from the substance or mixture**

In case of fire, may be liberated: Carbon monoxide, Unidentified organic compounds.

### **5.3 Advice for fire fighters:**

In case of insufficient ventilation, wear suitable respiratory equipment.

## **Section 6. Accidental release measures**

### **6.1 Personal precautions, protective equipment and emergency procedures:**

Avoid inhalation. Avoid contact with skin and eyes. See protective measures under Section 7 and 8.

### **6.2 Environmental precautions:**

Keep away from drains, surface and ground water, and soil.

### **6.3 Methods and material for containment and cleaning up:**

Remove ignition sources. Provide adequate ventilation. Avoid excessive inhalation of vapours. Contain spillage immediately by use of sand or inert powder. Dispose of according to local regulations.

### **6.4 Reference to other sections:**

Also refer to sections 8 and 13.

## **Section 7. Handling and storage**

### **7.1 Precautions for safe handling:**

Do not eat, drink or smoke when using this product.

### **7.2 Conditions for safe storage, including any incompatibilities:**

Store in a well-ventilated place. Keep container tightly closed. Keep cool. Ground/bond container and receiving equipment. Use explosion-proof electrical, ventilating and lighting equipment. Use only non-sparking tools. Take precautionary measures against static discharge.

### **7.3 Specific end use(s):**

Fragrances: Use in accordance with good manufacturing and industrial hygiene practices.

## **Section 8. Exposure controls/personal protection**

### **8.1 Control parameters**

**Workplace exposure limits:** Not Applicable

### **8.2 Exposure Controls**

#### **Eye / Skin Protection**

Wear protective gloves/eye protection/face protection

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## Respiratory Protection

Under normal conditions of use and where adequate ventilation is available to prevent build up of excessive vapour, this material should not require special engineering controls. However, in conditions of high or prolonged use, or high temperature or other conditions which increase exposure, the following engineering controls can be used to minimise exposure to personnel: a) Increase ventilation of the area with local exhaust ventilation. b) Personnel can use an approved, appropriately fitted respirator with organic vapour cartridge or canisters and particulate filters. c) Use closed systems for transferring and processing this material.

Also refer to Sections 2 and 7.

## Section 9. Physical and chemical properties

### 9.1 Information on basic physical and chemical properties

<b>Appearance:</b>	Free flowing liquid without sediment
<b>Odour:</b>	Characteristic
<b>Odour threshold:</b>	Not determined
<b>pH:</b>	Not determined
<b>Melting point / freezing point:</b>	Not determined
<b>Initial boiling point / range:</b>	Not determined
<b>Flash point:</b>	> 93 °C
<b>Evaporation rate:</b>	Not determined
<b>Flammability (solid, gas):</b>	Not determined
<b>Upper/lower flammability or explosive limits:</b>	Product does not present an explosion hazard
<b>Vapour pressure:</b>	Not determined
<b>Vapour density:</b>	Not determined
<b>Relative density:</b>	1.0890 - 1.1190
<b>Solubility(ies):</b>	Not determined
<b>Partition coefficient: n-octanol/water:</b>	Not determined
<b>Auto-ignition temperature:</b>	Not determined
<b>Decomposition temperature:</b>	Not determined
<b>Viscosity:</b>	Not determined
<b>Explosive properties:</b>	Not expected
<b>Oxidising properties:</b>	Not expected

### 9.2 Other information:

Flash Point (Fahrenheit):	> 200 °F
Refractive Index @ 20C:	1.5555 - 1.5655
Color Range:	2 Very Pale Yellow - Colorless
Calculated VOC:	0.79

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### Section 10. Stability and reactivity

**10.1 Reactivity:**

Presents no significant reactivity hazard, by itself or in contact with water.

**10.2 Chemical stability:**

Good stability under normal storage conditions.

**10.3 Possibility of hazardous reactions:**

Not expected under normal conditions of use.

**10.4 Conditions to avoid:**

Avoid extreme heat.

**10.5 Incompatible materials:**

Avoid contact with strong acids, alkalis or oxidising agents.

**10.6 Hazardous decomposition products:**

Not expected.

### Section 11. Toxicological information

**11.1 Information on toxicological effects**

This mixture has not been tested as a whole for health effects. The health effects have been calculated using the methods outlined in UN GHS.

<b>Acute Toxicity:</b>	Acute Toxicity - Oral Category 4
Acute Toxicity Oral	1337
Acute Toxicity Dermal	Not Applicable
Acute Toxicity Inhalation	Not Available
<b>Skin corrosion/irritation:</b>	Based on available data the classification criteria are not met.
<b>Serious eye damage/irritation:</b>	Based on available data the classification criteria are not met.
<b>Respiratory or skin sensitisation:</b>	Based on available data the classification criteria are not met.
<b>Germ cell mutagenicity:</b>	Based on available data the classification criteria are not met.
<b>Carcinogenicity:</b>	Based on available data the classification criteria are not met.
<b>Reproductive toxicity:</b>	Based on available data the classification criteria are not met.
<b>STOT-single exposure:</b>	Based on available data the classification criteria are not met.
<b>STOT-repeated exposure:</b>	Based on available data the classification criteria are not met.
<b>Aspiration hazard:</b>	Based on available data the classification criteria are not met.

**Information about hazardous ingredients in the mixture**

Ingredient	CAS	LD50/ATE Oral (mg/kg)	LD50/ATE Dermal (mg/kg)	LC50/ATE Inhalation	LC50 Route
Benzyl benzoate	120-51-4	1160	Not available	Not available	Not available

Refer to Sections 2 and 3 for additional information.

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### Section 12. Ecological information

**12.1 Toxicity:**

Very toxic to aquatic life.

Toxic to aquatic life with long lasting effects.

**12.2 Persistence and degradability:** Not available

**12.3 Bioaccumulative potential:** Not available

**12.4 Mobility in soil:** Not available

**12.5 Other adverse effects:** Not available

### Section 13. Disposal considerations

**13.1 Waste treatment methods:**

Dispose of in accordance with local regulations. Avoid disposing into drainage systems and into the environment. Empty containers should be taken to an approved waste handling site for recycling or disposal.

### Section 14. Transport information

	14.1 UN number:	14.2 UN Proper Shipping Name:	14.3 Transport hazard class (es):	Sub Risk:	14.4 Packing Group:
<b>UN Model Regulations</b>	UN3082	ENVIRONMENTALLY HAZARDOUS SUBSTANCE, LIQUID, N.O.S. (Benzyl benzoate)	9	-	III
<b>IMDG</b>	UN3082	ENVIRONMENTALLY HAZARDOUS SUBSTANCE, LIQUID, N.O.S. (Benzyl benzoate) MARINE POLLUTANT	9	-	III
<b>ADR,RID,ADN</b>	UN3082	ENVIRONMENTALLY HAZARDOUS SUBSTANCE, LIQUID, N.O.S. (Benzyl benzoate)	9	-	III
<b>ICAO TI</b>	UN3082	ENVIRONMENTALLY HAZARDOUS SUBSTANCE, LIQUID, N.O.S. (Benzyl benzoate)	9	-	III

**14.5 Environmental hazards:** This is classified as an environmentally hazardous substance under the UN Model Regulations. This is classified as a Marine Pollutant under the IMDG Code.

**14.6 Special precautions for user:** None additional

**14.7 Transport in bulk according to Annex II of MARPOL73/78 and the IBC Code:**

Not applicable

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### Section 15. Regulatory information

Components listed on California's SB312

Name	CAS	%
Benzyl benzoate	120-51-4	50-100%
Cinnamaldehyde	104-55-2	<0.1%

### Section 16. Other information

**Concentration % Limits:** EH A1=28.82% EH A2=2.88% EH A3=0.28781318% EH C2=28.82% EH C3=2.85% EH C4=25.53%

**Total Fractional Values:** EH A1=3.47 EH A2=34.70 EH A3=347.45 EH C2=3.47 EH C3=35.15 EH C4=3.92

**Key to revisions:**

Not applicable

**Key to abbreviations:**

Abbreviation	Meaning
Acute Tox. 4	Acute Toxicity - Oral Category 4
Acute Tox. 4	Acute Toxicity - Dermal Category 4
Acute Tox. 5	Acute Toxicity - Oral Category 5
Aquatic Acute 1	Hazardous to the Aquatic Environment - Acute Hazard Category 1
Aquatic Acute 2	Hazardous to the Aquatic Environment - Acute Hazard Category 2
Aquatic Acute 3	Hazardous to the Aquatic Environment - Acute Hazard Category 3
Aquatic Chronic 2	Hazardous to the Aquatic Environment - Long-term Hazard Category 2
Aquatic Chronic 3	Hazardous to the Aquatic Environment - Long-term Hazard Category 3
Eye Irrit. 2A	Eye Damage / Irritation Category 2A
Flam. Liq. 4	Flammable Liquid, Hazard Category 4
H227	Combustible liquid.
H302	Harmful if swallowed.
H303	May be harmful if swallowed.
H312	Harmful in contact with skin.
H315	Causes skin irritation.
H317	May cause an allergic skin reaction.
H319	Causes serious eye irritation.
H400	Very toxic to aquatic life.
H401	Toxic to aquatic life.
H411	Toxic to aquatic life with long lasting effects.
H412	Harmful to aquatic life with long lasting effects.
P210	Keep away from heat, sparks, open flames and hot surfaces. - No smoking.
P261	Avoid breathing vapour or dust.
P264	Wash hands and other contacted skin thoroughly after handling.

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P270	Do not eat, drink or smoke when using this product.
P272	Contaminated work clothing should not be allowed out of the workplace.
P273	Avoid release to the environment.
P280	Wear protective gloves/eye protection/face protection.
P301/312	IF SWALLOWED: call a POISON CENTER or doctor/physician if you feel unwell.
P302/352	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.
P312	Call a POISON CENTRE or doctor/physician if you feel unwell.
P330	Rinse mouth.
P333/313	If skin irritation or rash occurs: Get medical advice/attention.
P337/313	If eye irritation persists: Get medical advice/attention.
P362	Take off contaminated clothing and wash before reuse.
P370/378	In case of fire: Use carbon dioxide, dry chemical, foam for extinction.
P391	Collect spillage.
P403/235	Store in a well-ventilated place. Keep cool.
P501	Dispose of contents/container to approved disposal site, in accordance with local regulations.
Skin Irrit. 2	Skin Corrosion / Irritation Category 2
Skin Sens. 1A	Sensitization - Skin Category 1A

The information in this safety data sheet is to the best of our knowledge true and accurate but all data, instructions, recommendations and/or suggestions are made without guarantee.