



Material Safety Data Sheet (MSDS)

Product Name: Pineapple Flavour Liquid Emulsion

MSDS Generate Date: 20-05-2017

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Supplier:

Rawpharma Biz Pvt Ltd

1101- City Centre 2,

Science City Road,

Sola Ahmedabad Gujarat,

India - 380060.

Contact No.: +91 97272 88479

Email: info@rawpharmabiz.com

Website: www.rawpharmabiz.com

1. Identification of the Substance and Company

Product Name: Pineapple Flavour Liquid Emulsion

Product Type: Food Flavouring Preparation – Liquid Emulsion

Recommended Use:

Flavoring and aroma preparation for food products, beverages, pharmaceutical syrups, nutraceutical products, confectionery, dairy products, bakery products, desserts, and other permitted applications.

2. Hazard Identification

GHS Classification: Pineapple Flavour Liquid Emulsion is generally not classified as hazardous when supplied as a conventional food-grade aqueous emulsion. The final classification depends on the actual formulation and concentration of individual ingredients.

Potential Health Effects:

Inhalation: Mist or aerosol generated during spraying, high-speed mixing, or processing may cause mild irritation of the nose and respiratory tract.

Skin Contact: Prolonged or repeated contact may cause mild irritation or dryness in sensitive individuals.

Eye Contact: Direct contact may cause temporary redness, watering, or irritation.

Ingestion: The product is intended for permitted food applications. Excessive ingestion of concentrated product may cause temporary gastrointestinal discomfort.

Environmental Hazards: Large uncontrolled releases should be prevented from entering drains, waterways, or soil.

Precautionary Statements:

- Avoid contact with eyes.
- Avoid prolonged or repeated skin contact.
- Avoid inhalation of concentrated mist or aerosol.
- Use adequate ventilation during handling and processing.
- Keep container tightly closed when not in use.
- Wash hands thoroughly after handling.

3. Composition / Information on Ingredients

Pineapple Flavour Liquid Emulsion is a proprietary food-flavouring preparation consisting of permitted flavouring substances dispersed or emulsified in a food-grade carrier system.

The formulation may contain natural and/or nature-identical flavouring substances, water, food-grade emulsifiers, stabilizers, carriers, preservatives, and other permitted processing ingredients as applicable to the specific formulation.

The exact quantitative composition is proprietary and confidential. Ingredients are maintained within applicable food-grade and quality specifications for the intended application.

4. First Aid Measures

Inhalation: Move the affected person to fresh air. If coughing, irritation, or breathing discomfort persists, seek medical attention.

Skin Contact: Wash the affected area thoroughly with soap and water. Remove contaminated clothing and wash before reuse.

Eye Contact: Immediately flush eyes with plenty of clean water for at least 15 minutes. Remove contact lenses if present and easy to do. Seek medical attention if irritation persists.

Ingestion: Rinse mouth with water. Drink water if discomfort develops. Seek medical advice if an unusually large quantity of concentrated product has been swallowed.

Most Important Symptoms: Mild eye irritation, Mild skin irritation, Respiratory irritation from concentrated mist, Temporary gastrointestinal discomfort after excessive ingestion.

5. Fire Fighting Measures

Suitable Extinguishing Media: Use extinguishing media appropriate for the surrounding fire, such as:

- Water spray, Carbon dioxide (CO₂), Dry chemical powder, Foam.

Unsuitable Extinguishing Media: Avoid high-pressure water jets where they may spread spilled material or create additional hazards.

Fire Hazards: The aqueous emulsion itself is generally not readily flammable. Depending on the carrier system and flavour components, combustible vapors or decomposition products may be generated when exposed to high temperatures or fire.

Hazardous Combustion Products: Carbon monoxide, carbon dioxide, smoke, and other organic decomposition products may be generated under fire conditions.

Protective Equipment: Firefighters should wear self-contained breathing apparatus (SCBA) and suitable protective clothing.

6. Accidental Release Measures

Personal Precautions:

- Avoid direct contact with eyes and skin.
- Avoid inhalation of mist or aerosol.
- Wear suitable personal protective equipment.
- Ensure adequate ventilation.

Environmental Precautions: Prevent large quantities of spilled product from entering drains, sewers, surface water, or soil.

Cleanup Methods: Contain the spill and absorb with suitable inert absorbent material such as sand, earth, or another appropriate absorbent. Collect the material into suitable containers for disposal according to applicable regulations.

For small spills, wipe or mop the affected surface after recovery of the bulk product.

7. Handling and Storage

Handling

- Avoid contact with eyes.
- Avoid prolonged or repeated skin contact.
- Avoid generating concentrated mist or aerosol.
- Use clean and suitable food-grade handling equipment.
- Follow good industrial hygiene and food-handling practices.
- Keep containers closed when not in use.

Storage

Store in the original tightly closed container in a cool, dry, clean, and well-ventilated area.

Protect from direct sunlight, excessive heat, freezing temperatures, contamination, and prolonged exposure to air after opening.

Recommended Storage Temperature: Typically 15°C to 25°C, unless otherwise specified by the product specification.

8. Exposure Controls / Personal Protection

- **Engineering Controls:** Provide adequate ventilation during handling, dispensing, and processing. Where mist or aerosol may be generated, use suitable local exhaust ventilation.

Personal Protective Equipment

- **Respiratory Protection:** Normally not required during routine handling. Use an appropriate particulate/mist respirator where significant aerosol or mist generation occurs.
- **Eye Protection:** Safety glasses or chemical splash goggles where splashing is possible.
- **Hand Protection:** Protective gloves, particularly for prolonged or repeated contact.
- **Skin Protection:** Suitable protective clothing and footwear as required by workplace conditions.

9. Physical and Chemical Properties

Appearance: Pale yellow to yellow, opaque liquid emulsion

Odor: Characteristic sweet pineapple aroma

Physical State: Liquid emulsion

pH: Typically approximately 3.5–7.0, depending on formulation

Specific Gravity: Typically approximately 0.95–1.10, depending on formulation

Bulk Density: Not applicable as a liquid

Solubility: Dispersible or emulsifiable in water; solubility in organic solvents depends on formulation

Viscosity: Varies according to formulation and temperature

Melting/Freezing Point: Not specifically established; freezing may affect emulsion stability

Boiling Point: Not established

Flash Point: Depends on formulation and carrier system

Auto-Ignition Temperature: Not established

Explosive Properties: Not expected under normal conditions

Oxidizing Properties: None known

Vapor Pressure: Not determined

Vapor Density: Not determined

10. Stability and Reactivity

Reactivity: Stable under recommended storage and handling conditions.

Chemical Stability: Stable under normal conditions when stored according to recommendations.

Conditions to Avoid: Excessive heat, Freezing, Direct sunlight, Prolonged exposure to air after opening, Contamination.

Incompatible Materials: Strong oxidizing agents and materials incompatible with individual components of the formulation.

Hazardous Decomposition Products: Carbon monoxide, carbon dioxide, smoke, and other organic decomposition products may form under severe heating or fire conditions.

11. Toxicological Information

Acute Toxicity: Expected to have low acute toxicity under normal intended-use conditions.

Skin Irritation: May cause mild irritation following prolonged or repeated exposure in sensitive individuals.

Eye Irritation: May cause temporary irritation, redness, and watering upon direct contact.

Respiratory Effects: Concentrated mist or aerosol may cause temporary respiratory irritation.

Sensitization: The finished formulation is not expected to cause sensitization under normal use; however, individual flavouring components may affect sensitive persons.

Carcinogenicity: The finished product is not known to be carcinogenic under intended conditions of use.

Mutagenicity: No specific mutagenic effects are expected from the finished formulation under normal intended use.

Reproductive Toxicity: No specific reproductive hazards are expected from the finished product under normal intended conditions of use.

12. Ecological Information

Ecotoxicity: No significant ecological hazards are expected from normal use. Large uncontrolled releases should nevertheless be avoided.

Persistence and Degradability: The organic flavouring components are generally expected to undergo natural degradation, depending on their individual composition.

Bioaccumulative Potential: No significant bioaccumulation of the finished aqueous emulsion is expected under normal environmental conditions.

Mobility: The product is water-dispersible and may move with surface water if released in significant quantities.

Environmental Precautions: Prevent uncontrolled discharge into drains, rivers, lakes, and other natural water bodies.

13. Disposal Considerations

Dispose of unused product and contaminated packaging in accordance with applicable local, regional, and national regulations.

Do not discharge concentrated quantities into drains, sewers, or natural waterways.

Where practical, recover uncontaminated product for intended use. Dispose of contaminated material through an authorized waste-management system.

Empty containers should be handled and disposed of according to applicable local requirements.

14. Transport Information

Pineapple Flavour Liquid Emulsion is generally not classified as dangerous goods for transportation when supplied as a standard non-hazardous food-grade emulsion and when the formulation does not contain regulated concentrations of flammable or otherwise hazardous components.

The product should nevertheless be transported in appropriate, tightly closed packaging to prevent leakage, contamination, deterioration, and exposure to excessive heat or freezing conditions. The exact transport classification should be confirmed against the actual formulation where the product contains alcohol, flammable solvents, or other regulated ingredients.

UN Number: Not regulated for a typical non-hazardous food-grade emulsion.

UN Proper Shipping Name: Not regulated.

Transport Hazard Class: Not regulated for the typical formulation.

Packing Group: Not applicable.

Environmental Hazard: Not classified as an environmentally hazardous transport substance for the typical formulation.

Marine Pollutant: No, for the typical non-hazardous formulation.

Road Transport (ADR/RID): The product is generally not regulated as dangerous goods for road or rail transportation when supplied as a standard non-hazardous food-grade emulsion.

Transport in clean, dry, tightly sealed, food-compatible containers. Containers should be securely closed and protected from puncture, crushing, excessive heat, freezing, and direct sunlight.

Cargo should be secured to prevent shifting during transit. Transport vehicles should be clean and free from contaminants or incompatible materials.

Sea Transport (IMDG): The product is generally not regulated as dangerous goods under the International Maritime Dangerous Goods (IMDG) Code for a standard non-hazardous food-grade formulation.

Containers should be adequately sealed and protected from seawater, moisture, excessive heat, freezing, and physical damage. Appropriate segregation should be maintained from incompatible chemicals.

Air Transport (IATA): The product is generally not regulated as dangerous goods under IATA requirements when supplied as a standard non-hazardous food-grade emulsion.

Use leak-resistant packaging suitable for air shipment. Ensure closures are secure and packaging is adequately protected against pressure variation, vibration, impact, and leakage.

Special Transport Precautions:

- Keep containers tightly closed during transportation.
- Protect from direct sunlight and excessive heat.
- Avoid freezing, which may affect emulsion stability and product quality.
- Prevent physical damage to bottles, drums, or other containers.
- Protect from contamination by chemicals or foreign materials.
- Keep away from strong oxidizing agents and incompatible substances.
- Maintain suitable temperature conditions during storage and transportation.

- Do not transport damaged or leaking containers.
- Inspect packaging before dispatch to ensure closure and container integrity.
- Follow applicable food-grade transportation and hygiene requirements.

Transport in Bulk According to MARPOL Annex II and IBC Code: Not applicable.

Emergency Transport Information: In case of accidental leakage during transportation, secure the area and prevent the spilled liquid from entering drains, sewers, or natural waterways. Wear suitable gloves and eye protection during cleanup. Contain and absorb the spilled material using appropriate inert absorbent material and transfer it to suitable containers for disposal. Clean the affected surface thoroughly after recovery.

Where the formulation contains a regulated flammable solvent, the transport classification and emergency procedures must be determined from the actual formulation and applicable transport regulations before shipment.

15. Regulatory Information

- Pineapple Flavour Liquid Emulsion should be handled in accordance with applicable food safety, occupational safety, environmental, transportation, and chemical-handling regulations.
- The product is intended for use as a flavoring preparation in permitted applications. The finished formulation should be assessed against the applicable regulations of the country and intended end use.
- No special hazard labeling is normally required for a standard non-hazardous food-grade emulsion; however, labeling requirements depend on the actual formulation and applicable regulations.

16. Other Information

The information contained in this Material Safety Data Sheet is based on general knowledge of food-grade flavouring emulsions and is intended to provide guidance for the safe handling, storage, transportation, and disposal of the product.

Because the detailed formulation of a proprietary flavour emulsion may vary, this document should be read together with the product specification, certificate of analysis, and any formulation-specific safety information available for the product.

This MSDS does not constitute a guarantee of product properties or suitability for any particular application. Users are responsible for ensuring compliance with all applicable local, national, and international laws and regulations.

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