

SAFETY DATA SHEET

SECTION 1: Identification of the mixture and of the company

1.1. Product identifier

PURPLE LIQUID COLOUR

1.2. Chemical description

Artificial Food Colour dyes in Liquid form

1.3. Use of the substance/preparation

Food dye and various industrial applications

1.4. Details of the supplier of the safety data sheet

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1.5. Emergency telephone number

+44 (0) 1162996006 - 9:00 to 17:00 GMT

SECTION 2: Hazards identification

NOT APPLICABLE

SECTION 3: Composition/information on ingredients

Description of the preparation:

Artificial Food Colour dyes in Liquid form.

		CAS	EINECS	<u>CI No</u>
3%	D&C Red #33	3567-66-6	-	17200
0.5%	Brilliant Blue Powder	6104-58-1	-	42090
0.08%	Sodium Benzoate	532-32-1	-	N/A
0.13%	Citric Acid	77-92-9	-	N/A
96.29%	Water	-	-	-



SECTION 4: First aid measures

4.1. Description of first aid measures

Contact with skin: Wash with water Contact with eyes: Flush with water – seek medical advice if reaction occurs. Swallowing: Seek medical advice Inhalation: Remove to a well ventilated area. Consult medical advice if reaction occurs. Advice for the doctor: Treat symptomatically

SECTION 5: Firefighting measures

5.1. Extinguishing media

Carbon dioxide, foam, water spray.

5.2. Restrictions:

Fire/explosion hazard: None

Main combustion gas: Carbon, Nitrogen and Sulphur Oxides

Personal protection: Self contained breathing apparatus

SECTION 6: Accidental release measures

6.1. Personal protection

Gloves, respiratory protection

6.2. Environmental precautions

Do not allow to contaminate water courses

6.3. Spillage procedure

Vacuum or sweep up into containers marked for disposal as chemical waste

SECTION 7: Handling and storage

7.1. Precautions for safe handling

Occupational hygiene – Avoid ingestion, inhalation, skin and eye contact. Handle in accordance with good industrial hygiene practice and any legal requirements

7.2. Conditions for safe storage

Fire precautions

Storage facilities: Store in a cool dry area with adequate ventilation **Segregation**: No special precautions **Storage conditions**: In common with many organic compounds in powder form it can produce flammable dust clouds in air. Whilst this product has been treated to minimise such risk, take precautionary measures against static discharges. Keep containers closed.



SECTION 8: Exposure controls/personal protection

8.1. Control parameters

Occupational exposure controls: General Personal Protection: Gloves, respiratory protection goggles

8.2. Exposure Limit Values

Components with occupational exposure limits – The following exposure limits are taken from the Health and Safety Executives Guidance note EH40 occupational exposure limits 1993.

SECTION 9: Physical and chemical properties

Appearance:

Form: Liquid Colour: Purple Odour : None

Important health safety and environmental information

pH:	4.5-6.5 at 10 g/l water
Boiling Point:	N/A
Flash Point:	N/A
Oxidising properties:	N/A
Vapour pressure:	N/A
Density:	450-700 kg/m3
Solubility in water :	>10g/l at 90°C

Other information

Melting point:	>100°C
Thermal decomposition:	>200°C
Ignition temperature:	>200°C

SECTION 10: Stability and reactivity

Conditions to avoid - None Materials to avoid- None

Hazardous Decomposition products

None under normal storage conditions

SECTION 11: Toxicological information

Acute toxicity -LD50 oral >2000 mg/kg Primary irritation (Skin) Non irritant (Eye) Irritant Skin sensitisation None known

Rat (oral)

Rabbit Rabbit Guinea Pig OECD 406

Adverse effects in man -

Additional information – Tests have indicated limited evidence of carcinogeneity in rats. There is no published information relating to effects in humans.



SECTION 12: Ecological information								
Ecotoxicity Bacterial toxicity Fish toxicity	BST LC0 LC50	>100 mg/l	Test Time: Species:	96 hours Rainbow Trout				
EC50 22.9 mg/l (Daphnia Magna) :48 hrs. Summary – Not classified as marine pollutant								
Release to the environment: Do not allow to contaminate water courses or soils								
Environmental fate: This product is soluble in water								
Persistance and degradability Bioelimination Summary Behaviour in treatment plants – Partially eliminated by adsorption on effluent treatment sludge								
Additional Ecology Data BOD5 COD TOC Nitrogen content Phosphorus content Organohalogen conten Metal content Tested material Additional information	t	ous Product Da	ta					
SECTION 13: Disposal considerations								

Product disposal: Incineration, landfill, observe local regulations.

Contaminated packaging: Contaminated empty containers must be disposed of as chemical waste

SECTION 14: Transport information

Transport road and rail UN Number ADR/RID Correct technical name ADR/RID Free

ADR/RID Class Packing Group

Transport air UN Number ICAO Proper shipping name ICAO Class Packing Group

Transport sea UN Number IMO Proper shipping name Free IMDG Class Packing Group

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SECTION 15: Regulatory information

15.1. Safety, health and environmental regulations/legislation specific for the substance or <u>Mixture</u>

Not classified as dangerous for carriage (ADR)

Classification and Labelling

S Phrases:

S36 Wear suitable Protective Clothing

Contains Liquid food colour

SECTION 16: Other information

Intended Use: Food & Industrial

Only trained and competent operatives should be allowed to dispense and use dyestuffs and chemical substances.

Recommended restrictions on use

This product is recommended as specified or as otherwise agreed that recommendations regarding application and relevant regulations are followed.

Only trained personnel should handle chemical products and adopt sound industrial hygiene practice.

These statements are solely for the above-mentioned product and should help to take adequate safety precautions. This information is given in good faith and is correct to the best of our knowledge, but all data, instructions and/or suggestions are made without guarantee. This "Safety Data Sheet" replaces all previous ones.

Revision Date: 5 April 2012