Safety Data Sheet according to OSHA HCS (29CFR 1910.1200) and WHMIS 2015 Regulations

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Identification	
Product identifier	
Trade name: <u>Blue Food Coloring</u> Product code: BD4080SS	
Recommended use and restriction on use Recommended use: Laboratory chemicals Restrictions on use: No relevant information available.	
Details of the supplier of the Safety Data Sheet Manufacturer/Supplier: AquaPhoenix Scientific, Inc. 860 Gitts Run Road Hanover, PA 17331 USA Tel +1 (717)632-1291 Toll-Free: (866)632-1291 info@aquaphoenixsci.com Distributor: AquaPhoenix Scientific 860 Gitts Run Road, Hanover, PA 17331 (717) 632-1291	
Emergency telephone number: ChemTel Inc. (800)255-3924 (North America) +1 (813)248-0585 (International)	
Classification of the substance or mixture The product is not classified as hazardous according to the Globally Harmonized System (GHS).	

⁻ Label elements

· GHS label elements Not regulated.

• Hazard pictograms: None. • Signal word:

None.

None.

· Hazard statements: None.

· Precautionary statements: None.

• Other hazards There are no other hazards not otherwise classified that have been identified.

3 Compos	ition/information on ingredients	
· Chemical	characterization: Mixtures	
· Compone	its:	
94-13-3	Propyl 4-hydroxybenzoate	0.1%
3844-45-9	FD&C Blue #1	10-30%
57-55-6	Propylene glycol	10-30%
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>60%

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7732-18-5 Water

Additional information:

For the listed ingredient(s), the identity and/or exact percentage(s) are being withheld as a trade secret. For the wording of the listed Hazard Statements, refer to section 16.

4 First-aid measures

[•] Description of first aid measures

- · General information: No special measures required.
- After inhalation: Supply fresh air; consult doctor in case of complaints.
- After skin contact:

Immediately wash with water and soap and rinse thoroughly.

If skin irritation is experienced, consult a doctor.

• After eye contact:

Protect unharmed eye.

Remove contact lenses if worn.

Rinse opened eye for several minutes under running water. If symptoms persist, consult a doctor.

• After swallowing:

Product is indiciated for oral usage. In cases of overingestions or pediatric ingestions, DO NOT INDUCE VOMITING. Contact a physician or hospital.

Most important symptoms and effects, both acute and delayed:

- May cause gastro-intestinal irritation if ingested.
- · Danger: No relevant information available.

· Indication of any immediate medical attention and special treatment needed:

If medical advice is needed, have product container or label at hand.

5 Fire-fighting measures

Extinguishing media

• Suitable extinguishing agents: Use fire fighting measures that suit the environment.

- For safety reasons unsuitable extinguishing agents: No relevant information available.
- Special hazards arising from the substance or mixture No special measures required.

Advice for firefighters

· Protective equipment:

Wear self-contained respiratory protective device. Wear fully protective suit.

6 Accidental release measures

• **Personal precautions, protective equipment and emergency procedures** Ensure adequate ventilation.

· Environmental precautions No special measures required.

Methods and material for containment and cleaning up

Wipe up small spills with paper towel and discard.

For larger spills, add sawdust, chalk or other inert binding material, then sweep up and discard. Dispose of the collected material according to regulations.

Reference to other sections

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See Section 7 for information on safe handling. See Section 8 for information on personal protection equipment. See Section 13 for disposal information.

7 Handling and storage

[·] Handling

· Precautions for safe handling: No special measures required.

· Information about protection against explosions and fires: No special measures required.

- Conditions for safe storage, including any incompatibilities
- Requirements to be met by storerooms and receptacles: Avoid storage near extreme heat.
- · Information about storage in one common storage facility: No special requirements.
- · Further information about storage conditions:

Keep containers tightly sealed.

Store in cool, dry conditions in well sealed receptacles.

Specific end use(s) No relevant information available.

8 Exposure controls/personal protection

[·] Control parameters

· Components with limit values that require monitoring at the workplace:

The following constituent is the only constituent of the product which has a PEL, TLV or other recommended exposure limit.

57-55-6 Propylene glycol

WEEL (USA) Long-term value: 10 mg/m³

EV (Canada) Long-term value: 155* 10** mg/m³, 50* ppm *vapour and aerosol;**aerosol only

• Exposure controls

· General protective and hygienic measures:

The usual precautionary measures for handling chemicals should be followed.

Keep away from foodstuffs, beverages and feed.

• Engineering controls: Provide adequate ventilation.

- · Breathing equipment: Not required under normal conditions of use.
- Protection of hands:

Gloves not required under normal conditions of use.

Wear protective gloves to handle contents of damaged or leaking units.

- Material of gloves
- Butyl rubber, BR
- Natural rubber, NR
- Fluorocarbon rubber (Viton)
- Nitrile rubber, NBR
- Neoprene gloves

Sensibilization by the components in the glove materials is possible.

• Eye protection: Follow relevant national guidelines concerning the use of protective eyewear.

 \cdot Body protection: Not required under normal conditions of use.

• Limitation and supervision of exposure into the environment No special requirements.

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· Risk management measures No special requirements.

9 Physical and chemical properties

[·] Information on basic physical an	d chemical properties
Appearance:	
Form:	Liquid
Color:	Blue
· Odor:	Odorless
· Odor threshold:	Not determined.
· pH-value:	Not determined.
· Melting point/Melting range:	Not determined.
Boiling point/Boiling range:	Not determined.
· Flash point:	>104 °C (>219.2 °F)
· Flammability (solid, gaseous):	Not applicable.
• Auto-ignition temperature:	Not determined.
· Decomposition temperature:	Not determined.
[.] Danger of explosion:	Product does not present an explosion hazard.
· Explosion limits	
Lower:	Not determined.
Upper:	Not determined.
 Oxidizing properties: 	Non-oxidizing.
· Vapor pressure:	Not determined.
· Density:	
Relative density:	Not determined.
Vapor density:	Not determined.
Evaporation rate:	Not determined.
 Solubility in / Miscibility with 	
Water:	Fully miscible.
· Partition coefficient (n-octanol/water): Not determined.
· Viscosity	
Dynamic:	Not determined.
Kinematic:	Not determined.
[·] Other information	No relevant information available.

10 Stability and reactivity

· Reactivity: No relevant information available.

· Chemical stability: Stable under normal temperatures and pressures.

Thermal decomposition / conditions to be avoided:

No decomposition if used and stored according to specifications.

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• **Possibility of hazardous reactions** Toxic fumes may be released if heated above the decomposition point.

Reacts with strong alkali.

Conditions to avoid No relevant information available.

· Incompatible materials Alkalis.

· Hazardous decomposition products

Under fire conditions only: Possible in traces.

11 Toxicological information

[·] Information on toxicological effects

· Acute toxicity: Based on available data, the classification criteria are not met.

LD/LC50 values that are relevant for classification: None.

· Primary irritant effect:

• On the skin: Based on available data, the classification criteria are not met.

· On the eye: Based on available data, the classification criteria are not met.

• Sensitization: Based on available data, the classification criteria are not met.

· IARC (International Agency for Research on Cancer):

None of the ingredients are listed.

• NTP (National Toxicology Program):

None of the ingredients are listed.

OSHA-Ca (Occupational Safety & Health Administration):

None of the ingredients are listed.

· Probable route(s) of exposure:

Ingestion.

Inhalation.

Eye contact.

Skin contact.

- Acute effects (acute toxicity, irritation and corrosivity): No relevant information available.
- · Repeated dose toxicity: No relevant information available.
- Germ cell mutagenicity: Based on available data, the classification criteria are not met.
- · Carcinogenicity: Based on available data, the classification criteria are not met.

• Reproductive toxicity: Based on available data, the classification criteria are not met.

• **STOT-single exposure:** Based on available data, the classification criteria are not met.

- STOT-repeated exposure: Based on available data, the classification criteria are not met.
- Aspiration hazard: Based on available data, the classification criteria are not met.

12 Ecological information

[·] Toxicity

· Aquatic toxicity No relevant information available.

- Persistence and degradability No relevant information available.
- · Bioaccumulative potential: No relevant information available.
- Mobility in soil: No relevant information available.
- [·] Additional ecological information

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· General notes:

Negative ecological effects are, according to the current state of knowledge, not expected. • **Other adverse effects** No relevant information available.

13 Disposal considerations

[·] Waste treatment methods

· Recommendation:

The user of this material has the responsibility to dispose of unused material, residues and containers in compliance with all relevant local, state and federal laws and regulations regarding treatment, storage and disposal for hazardous and nonhazardous wastes.

[·] Uncleaned packagings

- Recommendation: Disposal must be made according to official regulations.
- Recommended cleansing agent: Water, if necessary with cleansing agents.

Transport information		
UN-Number DOT, ADR/RID/ADN, IMDG, IATA	Not regulated.	
UN proper shipping name DOT, ADR/RID/ADN, IMDG, IATA	Not regulated.	
Transport hazard class(es)		
· DOT, ADR/RID/ADN, IMDG, IATA · Class	Not regulated.	
Packing group DOT, ADR/RID/ADN, IMDG, IATA	Not regulated.	
Environmental hazards	Not applicable.	
Special precautions for user	Not applicable.	
Transport in bulk according to Annex MARPOL73/78 and the IBC Code	x II of Not applicable.	

15 Regulatory information

 Safety, health and environmental regulations/legislation specific for the substance or mixture
 United States (USA)

· SARA

· Section 302 (extremely hazardous substances):

None of the ingredients are listed.

Section 313 (Specific toxic chemical listings):

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None of the ingredients are listed.

TSCA (Toxic Substances Control Act)

All ingredients are listed or exempt.

· Proposition 65 (California)

· Chemicals known to cause cancer:

None of the ingredients are listed.

Chemicals known to cause developmental toxicity for females:

None of the ingredients are listed.

· Chemicals known to cause developmental toxicity for males:

None of the ingredients are listed.

· Chemicals known to cause developmental toxicity:

None of the ingredients are listed.

· EPA (Environmental Protection Agency):

None of the ingredients are listed.

IARC (International Agency for Research on Cancer):

3844-45-9 FD&C Blue #1

Canadian Domestic Substances List (DSL):

None of the ingredients are listed.

16 Other information

This information is based on our present knowledge. However, this shall not constitute a guarantee for any specific product features and shall not establish a legally valid contractual relationship.

· Abbreviations and acronyms:

ADR: European Agreement concerning the International Carriage of Dangerous Goods by Road IMDG: International Maritime Code for Dangerous Goods DOT: US Department of Transportation IATA: International Air Transport Association CAS: Chemical Abstracts Service (division of the American Chemical Society) LC50: Lethal concentration, 50 percent LD50: Lethal dose, 50 percent OSHA: Occupational Safety & Health Administration Sources Website, European Chemicals Agency (echa.europa.eu) Website, US EPA Substance Registry Services (ofmpub.epa.gov/sor internet/registry/substreg/home/ overview/home.do) Website, Chemical Abstracts Registry, American Chemical Society (www.cas.org) Patty's Industrial Hygiene, 6th ed., Rose, Vernon, ed. ISBN: 978-0-470-07488-6 Casarett and Doull's Toxicology: The Basic Science of Poisons, 8th Ed., Klaasen, Curtis D., ed., ISBN: 978-0-07-176923-5. Safety Data Sheets, Individual Manufacturers SDS Prepared by: ChemTel 1305 North Florida Avenue Tampa, Florida USA 33602-2902 Toll Free North America 1-888-255-3924 Intl. +01 813-248-0573

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