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## SAFETY DATA SHEET

Originally Prepared: 02/29/2024

Version: 1.0

1. IDENTIFICATION

Product Identification: Concentrated Flavoring Mixtures Identified as Quantum Brite

**Product number: Various** 

CAS NUMBER: Not applicable. EINECS NUMBER: Not applicable. E NUMBER: Not applicable.

1.1 Product Use

Concentrated flavor mixture for foodstuffs in which added flavoring is permitted.

1.2 Company Identification

Abstrax Tech Inc. 2661 Dow Avenue. Tustin, CA. 92780, USA; 1-562-294-5805

www.abstraxhops.com

SDS inquiries can also be submitted to regulatory@abstraxtech.com

1.3 Emergency Telephone Number

**USA** 1-562-294-5805 (only during office hours, 8:00am – 5:00pm PST)

## 2. HAZARD(S) IDENTIFICATION

2.1 Classification of the Product

This mixture is not classified as dangerous. The flavor poses no hazards under normal conditions of handling and usage. If misused in its concentrated form, the flavor may be harmful to health.

2.2 GHS Label Elements

Pictogram: Not Applicable Signal Word: Not Applicable Hazard Statement(s): Not Applicable

Precautionary Statement(s):

Prevention:

P262 Do not get in eyes, on skin, or on clothing. P264 Wash hands thoroughly after handling.

P272 Contaminated work clothing must not be allowed out of the workplace.

P280 Wear protective gloves, clothing and eye protection.

Response:

P302+P352 - IF ON SKIN (or hair): Wash with plenty of water.

P304 + P341 IF INHALED: If breathing is difficult, remove to fresh air and keep at rest in a position comfortable for breathing.

P305 + P338 +P351 IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing.

P309 + P311 IF you feel unwell, call a poison center or physician.

P333 + P313 If skin irritation or rash occurs: Get medical advice/attention.

P342 + P311 If experiencing respiratory symptoms: Call a POISON CENTER or physician.

P337 + P313 If eye irritation persists: Get medical advice/attention.

P361 Remove immediately all contaminated clothing.

P363 Wash contaminated clothing before reuse.

P370 In case of fire: Use CO<sub>2</sub>, Foam, Dry Chemicals, Water for extinction.

Storage:

P403 + P235 Store in a well-ventilated place. Keep cool.

Disposal:

P501 Dispose of contents and container in accordance with local, regional, national and international regulations.

2.3 Other Hazards

Exposure may aggravate those with pre-existing eye, skin, or respiratory conditions.

2.4 Acute Toxicity (GHS-US)

No data available. This flavor mixture has unknown acute toxicity. However, this mixture consists entirely of ingredient(s) which are approved for use in a regulation of the Food and Drug Administration (FDA) and/or are regarded as safe by a reliable industry association.

#### 3. COMPOSITION / INFORMATION ON INGREDIENTS

3.1 This product is a concentrated flavor mixture. All flavor ingredients contained in this product are approved for use in a regulation of the Food and Drug Administration (FDA) or are regarded as safe by a reliable industry association. Specific chemical identities and/or exact percentages of composition are being withheld as a trade secret pursuant to 29CFR §1910.1200.

CAS NUMBER: Not applicable.

EINECS NUMBER: Not applicable.

#### 4. FIRST-AID MEASURES

4.1 General First-Aid Instructions

INHALATION: If headache, irritation, nausea, or drowsiness occurs, move patient to a place with clear air. Ventilate. Obtain medical advice if irritation persists.

SKIN CONTACT: Remove contaminated clothing. Wash with water and soap. Obtain medical advice if irritation persists. An eyewash and safety shower should be readily available.

EYE CONTACT: Check for and remove any contact lenses. Flush opened eye (including under eyelids) with running water for 15 minutes. Hold eyelids apart while flushing to rinse entire surface of eyes and lids. Do not allow person to rub eyes or keep eyes closed. Obtain medical advice if irritation persists. An eyewash and safety shower should be readily available.

INGESTION: If patient is conscious and can swallow, administer lots of water to dilute substance. Do not induce vomiting. Call a poison control center and obtain medical advice if irritation persists.

OTHER: Personal protective equipment (PPE) for first aid responders is recommended; Chemical resistant clothing, boots and gloves.

4.2 Most Important Symptoms and Effects, Acute and Delayed

Concentrated flavor may initially irritate eyes, lungs, skin and stomach. Call a poison control center and obtain medical advice if irritation persists after following above instructions.

4.1 Immediate Medical Care and Special Treatment

Call a poison control center and obtain medical advice if irritation persists.

## 5. FIRE-FIGHTING MEASURES

5.1 SUITABLE EXTINGUISHING MEDIA: CO2, Foam, Dry Chemicals, Water Spray

NON-SUITABLE EXTINGUISHING MEDIA: Powder, hazards of dust cloud formation. Do not use a heavy water stream. A heavy water stream may spread burning liquid.

5.2 SPECIFIC FIRE AND EXPLOSION HAZARDS: Heat may generate irritating or corrosive vapors. Product is not considered to be a fire or explosion hazard.

HAZARDOUS COMBUSTION PRODUCTS: Carbon dioxide, carbon monoxide, fumes.

5.3 SPECIAL PROTECTIVE EQUIPMENT OR PRECAUTIONS FOR FIREFIGHTERS: Exercise caution when fighting any chemical fire. Use protective clothing and breathing equipment appropriate for surrounding fire. Prevent contact with skin and eyes.

#### 6. ACCIDENTAL RELEASE MEASURES

PERSONAL PRECAUTIONS: Keep concentrate away from heat, sparks, open flames, hot surfaces. No smoking. Ventilate site. Evacuate unnecessary personnel. Wear safety glasses or goggles, rubber chemical resistant gloves, and apron when handling concentrate. Pressure demand air supplied respirators should always be worn when the airborne concentration of the contaminant or oxygen is unknown. Otherwise, wear NIOSH approved respiratory protection and other personal protective equipment as appropriate for the potential exposure hazard. Do not get into eyes, on skin, or clothing.

METHODS AND MATERIALS FOR CONTAINMENT: Contain large spills with dikes or absorbents to prevent migration and entry into sewers or streams.

METHODS AND MATERIALS FOR CLEAN UP: Absorb large spills with vermiculite or other suitable absorbent material. Shovel up material and place in approved disposal container. Large spills may also be pumped into closed containers for recovery and disposal. Dispose of in accordance with current local, state, and federal laws and regulations. Flush the area with warm water. Small spills may be flushed to the drain with excess water or absorbed with a damp cloth.

# 7. HANDLING AND STORAGE

7.1 Handling

Maintain good ventilation. Consistent with good hygiene and lab practices, wear safety glasses or goggles, rubber gloves and apron when handling. Where aerosols of concentrate are created, use suitable dust mask or breathing apparatus. Do not eat, drink or smoke in work areas. Remove contaminated clothing and protective equipment before entering eating areas. Avoid prolonged or repeated exposure to concentrate. Wash thoroughly after handling.

7.2 Storage

Keep container tightly sealed. Store in a dry, cool place. Protect from light, avoid uncoated metal containers, and keep air contact to a minimum. Incompatible with strong oxidizing agents, acids and bases. Avoid extended storage by using as soon as possible within designated

shelf life.

#### 7.3 Specific Uses

Concentrated flavor mixture for foodstuffs in which added flavoring is permitted. It is the user's responsibility to ensure that the conditions and possible uses of the flavor conform to local laws and regulations.

## 8. EXPOSURE CONTROLS / PERSONAL PROTECTION

## 8.1 Exposure Limit Values

There are no established exposure limits for this mixture. This flavor poses no exposure hazards under normal conditions of handling and approved levels of ingestion. If misused in its concentrated form, the flavor may be irritating to the skin and eyes. Vapors or mist, in unusually high concentration generated from spraying, heating the material or as from exposure in poorly ventilated areas or confined spaces, may cause irritation of the throat and nose, headache, nausea and drowsiness.

Control Parameters: Not Applicable.

#### 8.2 Exposure Controls

VENTILATION AND OTHER ENGINEERING CONTROLS: Normal ventilation is generally adequate. Keep airborne concentration of flavor low by enclosing production processes whenever possible.







EYE: Wear protective glasses, goggles or face shield. An eyewash and safety shower should be readily available.

HAND: Wear protective chemical resistant gloves during manufacture or handling of this concentrated flavor.

SPECIAL CLOTHING: Special clothing is not normally necessary when manufacturing or handling this flavor within a closed system. Wear chemical resistant full body coveralls whenever there is a possibility of splash or appreciable contact with vapors during manufacturing or handling of the concentrate.

OTHER PROTECTIVE DEVICES AND PROCEDURES: Follow good manufacturing practice.

RESPIRATORY: Work in well ventilated area. If irritation is experienced, approved respiratory protection should be worn.

## 9. PHYSICAL AND CHEMICAL PROPERTIES

9.1 General Information

APPEARANCE: White Liquid ODOR: Characteristic

ODOR THRESHOLD: Data not available

9.2 Important Health, Safety and Environmental Information

pH: 0.98-1.02

MELTING POINT: Not applicable FREEZING POINT: Data not available BOILING POINT: Data not available FLASH POINT: >200°F (93°C) FLAMMABILITY: Not applicable

EXPLOSIVE PROPERTIES: Data not available OXIDISING PROPERTIES: Data not available VAPOR PRESSURE: Data not available

RELATIVE DENSITY (SPECIFIC GRAVITY @ 25°C):

0.98-1.02

## 10. STABILITY AND REACTIVITY

10.1 Reactivity

Stable and non-reactive under normal conditions of use and storage.

10.2 Chemical Stability

SOLUBILITY: Water

WATER SOLUBILITY: Soluble

PARTITION COEFFICIENT: Data not available

VISCOSITY: Data not available VAPOR DENSITY: Data not available EVAPORATION RATE: Data not available

9.3 Other Information

MISCIBILITY: Data not available

FAT SOLUBILITY (VEGETABLE OIL): Insoluble

CONDUCTIVITY: Data not available

AUTO-IGNITION TEMPERATURE: Data not available DECOMPOSITION TEMPERATURE: Data not available

VOC CONTENT: Data not available

This product is stable under normal storage conditions. Hazardous polymerization is not expected to occur. Avoid extended storage by using as soon as possible within designated shelf life.

10.4 Conditions to Avoid

Keep cool and avoid excessive heat, open flames, sparks or other sources of ignition. Avoid opening in poorly ventilated spaces.

10.5 Materials to Avoid

Avoid strong acids, bases, and oxidizing agents.

10.6 Hazardous Decomposition Products

No known hazardous materials produced in dangerous amounts upon decomposition. Thermal decomposition generates potentially irritating vapors.

## 11. TOXICOLOGICAL INFORMATION

This flavor mixture poses no known hazards under recommended conditions of handling and usage. If misused in its concentrated form, the flavor may be harmful to health. All flavor ingredients contained in this product are approved for use in a regulation of the Food and Drug Administration (FDA) or are regarded as safe by a reliable industry association.

Acute Toxicity (Oral, Dermal, Inhalation Exposure): Unknown.

Effects of Immediate, Delayed or Chronic Effects from Short- and Long-Term Exposure: Concentrate may cause immediate irritation to eyes, stomach, skin and/or lungs. Prolonged exposure may increase irritation. Data is not available regarding long-term effects of repeated exposures.

International Agency for Research on Cancer (IARC) Monograph: Mixture not evaluated.

OSHA Carcinogen: Mixture not evaluated.

NIOSH Carcinogen: Mixture not evaluated.

National Toxicology Program (NTP) Report on Carcinogens (ROC): Mixture not evaluated.

## 12. ECOLOGICAL INFORMATION

12.1 Ecotoxicity

Not established.

12.2 Persistence and Degradability

Not established.

12.3 Bioaccumulative Potential

Not established.

12.4 Mobility in Soil

Not established.

12.5 Other Adverse Effects

Not established. Avoid release into the environment.

### 13. DISPOSAL CONSIDERATIONS

Dispose of this flavor in accordance with Federal, State, County, and local regulations. Avoid any spillage from entering waterways, drains or sewage as this product has unknown ecotoxicity.

Containers should be either reconditioned by certified firms or properly disposed of by approved firms. Disposal of containers should be in accordance with applicable laws and regulations. "Empty" drums should not be given to individuals. Misuse of empty containers can be hazardous. Empty containers can be hazardous if used to store toxic, flammable, or reactive material. Cutting or welding of empty containers may cause fire, explosion, or toxic fumes from residues. Do not pressurize or expose to open flame or heat. Keep containers closed and drum bungs in place.

#### 14. TRANSPORT INFORMATION

There are no special transportation requirements for this flavor.

GHS CATEGORY: Not applicable.

HAZARD PLACARD REQUIRED: Not applicable.

## 15. REGULATORY INFORMATION

UNITED STATES OF AMERICA (USA): All ingredients contained in this flavor mixture are approved for use in a regulation of the Food and Drug Administration (FDA) or are regarded as safe by a reliable industry association.

**CALIFORNIA PROPOSITION 65:** 

WARNING: This product can expose you to Myrcene, which is known to the State of California to cause cancer. For more information go to www.P65Warnings.ca.gov.

#### 16. OTHER INFORMATION

16.1 VERSIONS OF THIS DOCUMENT DATED PREVIOUS TO THE REVISION DATE ON THIS DOCUMENT ARE NO LONGER VALID.

16.3 THE ABOVE INFORMATION WAS PREPARED FROM CURRENT AND REPUTABLE SOURCES. HOWEVER, THE DATA IS PROVIDED WITHOUT ANY WARRANTY, EXPRESSED OR IMPLIED, REGARDING ITS CORRECTNESS OR ACCURACY.

16.5 TO AVOID RISKS TO HUMAN HEALTH AND THE ENVIRONMENT, COMPLY WITH THE INSTRUCTIONS FOR USE.

16.6 THE INFORMATION CONTAINED IN THIS DATA SHEET DOES NOT CONSTITUTE AN ASSESSMENT OF WORKPLACE RISKS. IT IS THE USERS' RESPONSIBILITY TO ENSURE SAFE CONDITIONS FOR HANDLING, STORAGE AND DISPOSAL OF THIS FLAVOR AND TO ASSUME LIABILITY FOR LOSS, INJURY, DAMAGE, OR EXPENSE RESULTING FROM IMPROPER USE OF THIS PRODUCT.

SAFETY DATA SHEET PREPARED BY ABSTRAX, FEBRUARY 2024 IN CONFORMITY WITH OSHA 1910.1200