FOOD COLOURING RED

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Revision No: 1

Section 1: Identification of the substance/mixture and of the company/undertaking

1.1. Product identifier

Product name: FOOD COLOURING RED

Product code: FS0523

1.2. Relevant identified uses of the substance or mixture and uses advised against

1.3. Details of the supplier of the safety data sheet

Company name: Blends Ltd

Overbrook Lane

Knowsley Business Park

Liverpool L34 9FB

United Kingdom

Tel: (0)151 548 3000 **Fax:** (0)151 548 3111

Email: technical@blendsltd.co.uk

1.4. Emergency telephone number

Emergency tel: 07753984225

Section 2: Hazards identification

2.1. Classification of the substance or mixture

Classification under CLP: This product has no classification under CLP.

2.2. Label elements

Label elements: This product has no label elements.

2.3. Other hazards

PBT: This substance is not identified as a PBT substance.

Section 3: Composition/information on ingredients

3.1. Substances

Chemical identity: FOOD COLOURING RED

Section 4: First aid measures

4.1. Description of first aid measures

Skin contact: Wash immediately with plenty of soap and water.

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Eye contact: Bathe the eye with running water for 15 minutes. **Ingestion:** Do not induce vomiting. Wash out mouth with water.

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

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

Immediate / special treatment: Not applicable.

Section 5: Fire-fighting measures

5.1. Extinguishing media

Extinguishing media: Suitable extinguishing media for the surrounding fire should be used.

5.2. Special hazards arising from the substance or mixture

5.3. Advice for fire-fighters

Advice for fire-fighters: Wear self-contained breathing apparatus.

Section 6: Accidental release measures

6.1. Personal precautions, protective equipment and emergency procedures

Personal precautions: Refer to section 8 of SDS for personal protection details.

6.2. Environmental precautions

Environmental precautions: Contain the spillage using bunding.

6.3. Methods and material for containment and cleaning up

6.4. Reference to other sections

Reference to other sections: Refer to section 8 of SDS.

Section 7: Handling and storage

7.1. Precautions for safe handling

Handling requirements: Ensure there is sufficient ventilation of the area.

7.2. Conditions for safe storage, including any incompatibilities

Storage conditions: Store in cool, well ventilated area.

Suitable packaging: Must only be kept in original packaging.

7.3. Specific end use(s)

Specific end use(s): No data available.

Section 8: Exposure controls/personal protection

8.1. Control parameters

Workplace exposure limits: Not applicable.

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8.2. Exposure controls

Engineering measures: Ensure there is sufficient ventilation of the area.

Respiratory protection: Respiratory protection not required.

Hand protection: Protective gloves.Eye protection: Safety glasses.Skin protection: Protective clothing.

Section 9: Physical and chemical properties

9.1. Information on basic physical and chemical properties

State: Liquid
Colour: Red

Odour: Odourless
Solubility in water: Soluble

9.2. Other information

Other information: Not applicable.

Section 10: Stability and reactivity

10.1. Reactivity

Reactivity: Stable under recommended transport or storage conditions.

10.2. Chemical stability

Chemical stability: Stable under normal conditions.

10.3. Possibility of hazardous reactions

Hazardous reactions: Hazardous reactions will not occur under normal transport or storage conditions.

Decomposition may occur on exposure to conditions or materials listed below.

10.4. Conditions to avoid

Conditions to avoid: Direct sunlight.

10.5. Incompatible materials

Materials to avoid: Strong reducing agents. Strong acids.

10.6. Hazardous decomposition products

Section 11: Toxicological information

11.1. Information on toxicological effects

Toxicity values: Not applicable.

Symptoms / routes of exposure

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Section 12: Ecological information

12.1. Toxicity

Ecotoxicity values: Not applicable.

12.2. Persistence and degradability

12.3. Bioaccumulative potential

12.4. Mobility in soil

12.5. Results of PBT and vPvB assessment

PBT identification: This substance is not identified as a PBT substance.

12.6. Other adverse effects

Section 13: Disposal considerations

13.1. Waste treatment methods

Disposal operations: Deposit into or on to land (e.g. landfill, etc.)

Disposal of packaging: Dispose of as normal industrial waste.

NB: The user's attention is drawn to the possible existence of regional or national

regulations regarding disposal.

Section 14: Transport information

Transport class: This product does not require a classification for transport.

Section 15: Regulatory information

15.1. Safety, health and environmental regulations/legislation specific for the substance or mixture

15.2. Chemical Safety Assessment

Chemical safety assessment: A chemical safety assessment has not been carried out for the substance or the mixture

by the supplier.

Section 16: Other information

Other information

Other information: This safety data sheet is prepared in accordance with Commission Regulation (EU) No

453/2010.

* indicates text in the SDS which has changed since the last revision.

Legal disclaimer: The above information is believed to be correct but does not purport to be all inclusive

and shall be used only as a guide. This company shall not be held liable for any

damage resulting from handling or from contact with the above product.