

# Safety Data Sheet

acc. to 29 CFR 1910.1200 App D

## Apple Fritter - Palate Line

Version number: GHS 1.0

Date of compilation: 2024-05-19

### SECTION 1: Identification

#### 1.1 Product identifier

Trade name **Apple Fritter - Palate Line**  
Product number 8-07-9999

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

Relevant identified uses Industrial use

#### 1.3 Details of the supplier of the safety data sheet

Eybna Technologies Ltd  
1 HaYozma St.  
4442214 Kfar Saba  
Israel  
Telephone: +972 3 3741976  
e-mail: info@eybna.com  
Website: http://www.eybna.com/

e-mail (competent person) Gil.ts@eybna.com (Gil Tsapovetsky)

#### 1.4 Emergency telephone number

+1 4158544820

### SECTION 2: Hazard(s) identification

#### 2.1 Classification of the substance or mixture

Classification acc. to OSHA "Hazard Communication Standard" (29 CFR 1910.1200)

Section	Hazard class	Category	Hazard class and category	Hazard statement
A.10	acute toxicity (oral)	4	Acute Tox. 4	H302
A.2	skin corrosion/irritation	2	Skin Irrit. 2	H315
A.3	serious eye damage/eye irritation	2	Eye Irrit. 2	H319
A.4S	skin sensitization	1	Skin Sens. 1	H317
A.6	carcinogenicity	2	Carc. 2	H351
A.10	aspiration hazard	1	Asp. Tox. 1	H304
B.6	flammable liquid	3	Flam. Liq. 3	H226

For full text of abbreviations: see SECTION 16.

The most important adverse physicochemical, human health and environmental effects

The product is combustible and can be ignited by potential ignition sources.

#### 2.2 Label elements

Labelling acc. to OSHA "Hazard Communication Standard" (29 CFR 1910.1200)

- Signal word danger

- Pictograms

GHS02, GHS07, GHS08



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### - Hazard statements

H226	Flammable liquid and vapor.
H302	Harmful if swallowed.
H304	May be fatal if swallowed and enters airways.
H315	Causes skin irritation.
H317	May cause an allergic skin reaction.
H319	Causes serious eye irritation.
H351	Suspected of causing cancer.

### - Precautionary statements

P202	Do not handle until all safety precautions have been read and understood.
P210	Keep away from heat/sparks/open flames/hot surfaces. No smoking.
P233	Keep container tightly closed.
P240	Ground/bond container and receiving equipment.
P241	Use explosion-proof electrical/ventilating/lighting equipment.
P242	Use only non-sparking tools.
P243	Take precautionary measures against static discharge.
P261	Avoid breathing dust/fume/gas/mist/vapors/spray.
P270	Do not eat, drink or smoke when using this product.
P272	Contaminated work clothing must not be allowed out of the workplace.
P280	Wear protective gloves/eye protection/face protection.
P301+P310	If swallowed: Immediately call a poison center/doctor.
P301+P312	If swallowed: Call a poison center/doctor if you feel unwell.
P302+P352	If on skin: Wash with plenty of water.
P303+P361+P353	If on skin (or hair): Take off immediately all contaminated clothing. Rinse skin with water/shower.
P305+P351+P338	If in eyes: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing.
P308+P313	If exposed or concerned: Get medical advice/attention.
P321	Specific treatment (see on this label).
P330	Rinse mouth.
P331	Do NOT induce vomiting.
P333+P313	If skin irritation or rash occurs: Get medical advice/attention.
P337+P313	If eye irritation persists: Get medical advice/attention.
P362	Take off contaminated clothing and wash before reuse.
P363	Wash contaminated clothing before reuse.
P370+P378	In case of fire: Use sand, carbon dioxide or powder extinguisher to extinguish.
P403+P235	Store in a well-ventilated place. Keep cool.
P405	Store locked up.
P501	Dispose of contents/container to industrial combustion plant.

## 2.3 Other hazards

### Hazards not otherwise classified

Very toxic to aquatic life with long lasting effects (GHS category 1: aquatic toxicity - acute and/or chronic).

Toxic to aquatic life with long lasting effects (GHS category 2: aquatic toxicity - acute and/or chronic).

### Results of PBT and vPvB assessment

Does not contain a PBT-/vPvB-substance at a concentration of  $\geq 0.1\%$ .

### Endocrine disrupting properties

Does not contain an endocrine disruptor (ED) in a concentration of  $\geq 0.1\%$ .

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### SECTION 3: Composition/information on ingredients

#### 3.1 Substances

Not relevant (mixture)

#### 3.2 Mixtures

Description of the mixture

Name of substance	Wt%	Classification acc. to GHS
Proprietary Sesquiterpene	25 - < 50	Acute Tox. 4 / H302
Proprietary Sesquiterpene	10 - < 25	Acute Tox. 4 / H302
Proprietary Monoterpene	10 - < 25	Skin Irrit. 2 / H315 Eye Irrit. 2 / H319 Skin Sens. 1 / H317 Asp. Tox. 1 / H304 Flam. Liq. 3 / H226
Proprietary Sesquiterpene	1 - < 5	Skin Irrit. 2 / H315 Skin Sens. 1 / H317 Asp. Tox. 1 / H304
Proprietary Monoterpenic Alcohol	1 - < 5	Skin Irrit. 2 / H315 Eye Irrit. 2 / H319 STOT SE 3 / H335
Proprietary Monoterpene	1 - < 5	Acute Tox. 4 / H302 Acute Tox. 4 / H312 Acute Tox. 4 / H332 Skin Irrit. 2 / H315 Eye Irrit. 2 / H319 Skin Sens. 1B / H317 STOT SE 3 / H335 Asp. Tox. 1 / H304 Flam. Liq. 3 / H226
Proprietary Monoterpene	1 - < 5	Acute Tox. 4 / H302 Skin Irrit. 2 / H315 Eye Irrit. 2 / H319 Skin Sens. 1 / H317 STOT SE 3 / H335 Flam. Liq. 3 / H226
Proprietary Sesquiterpenic Ether	1 - < 5	Skin Irrit. 2 / H315 Eye Irrit. 2 / H319
Proprietary Monoterpene	1 - < 5	Skin Irrit. 2 / H315 Eye Irrit. 2 / H319 Carc. 2 / H351 Asp. Tox. 1 / H304 Flam. Liq. 3 / H226
Proprietary Monoterpenic Alcohol	0 - < 1	Acute Tox. 4 / H302 Skin Sens. 1 / H317 Flam. Sol. 1 / H228
Proprietary Monoterpenic Alcohol	0 - < 1	Skin Irrit. 2 / H315 Eye Irrit. 2 / H319 Skin Sens. 1B / H317 STOT SE 3 / H335 Flam. Liq. 4 / H227

#### Remarks

For full text of abbreviations: see SECTION 16

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### SECTION 4: First-aid measures

#### 4.1 Description of first-aid measures

##### General notes

Do not leave affected person unattended. Remove victim out of the danger area. Keep affected person warm, still and covered. Take off immediately all contaminated clothing. In all cases of doubt, or when symptoms persist, seek medical advice. In case of unconsciousness place person in the recovery position. Never give anything by mouth.

##### Following inhalation

If breathing is irregular or stopped, immediately seek medical assistance and start first aid actions. In case of respiratory tract irritation, consult a physician. Provide fresh air.

##### Following skin contact

Wash with plenty of soap and water.

##### Following eye contact

Remove contact lenses, if present and easy to do. Continue rinsing. Irrigate copiously with clean, fresh water for at least 10 minutes, holding the eyelids apart.

##### Following ingestion

Rinse mouth with water (only if the person is conscious). Do NOT induce vomiting.

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

Symptoms and effects are not known to date.

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

none

### SECTION 5: Fire-fighting measures

#### 5.1 Extinguishing media

##### Suitable extinguishing media

Water spray, BC-powder, Carbon dioxide (CO<sub>2</sub>)

##### Unsuitable extinguishing media

Water jet

#### 5.2 Special hazards arising from the substance or mixture

In case of insufficient ventilation and/or in use, may form flammable/explosive vapor-air mixture. Solvent vapors are heavier than air and may spread along floors. Places which are not ventilated, e.g. unventilated below ground level areas such as trenches, conduits and shafts, are particularly prone to the presence of flammable substances or mixtures.

##### Hazardous combustion products

Carbon monoxide (CO), Carbon dioxide (CO<sub>2</sub>)

#### 5.3 Advice for firefighters

In case of fire and/or explosion do not breathe fumes. Coordinate firefighting measures to the fire surroundings. Do not allow firefighting water to enter drains or water courses. Collect contaminated firefighting water separately. Fight fire with normal precautions from a reasonable distance.

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### SECTION 6: Accidental release measures

#### 6.1 Personal precautions, protective equipment and emergency procedures

For non-emergency personnel

Remove persons to safety.

For emergency responders

Wear breathing apparatus if exposed to vapors/dust/aerosols/gases.

#### 6.2 Environmental precautions

Keep away from drains, surface and ground water. Retain contaminated washing water and dispose of it. If substance has entered a water course or sewer, inform the responsible authority.

#### 6.3 Methods and material for containment and cleaning up

Advice on how to contain a spill

Covering of drains

Advice on how to clean up a spill

Wipe up with absorbent material (e.g. cloth, fleece). Collect spillage: sawdust, kieselgur (diatomite), sand, universal binder

Appropriate containment techniques

Use of adsorbent materials.

Other information relating to spills and releases

Place in appropriate containers for disposal. Ventilate affected area.

#### 6.4 Reference to other sections

Hazardous combustion products: see section 5. Personal protective equipment: see section 8. Incompatible materials: see section 10. Disposal considerations: see section 13.

### SECTION 7: Handling and storage

#### 7.1 Precautions for safe handling

Recommendations

- Measures to prevent fire as well as aerosol and dust generation

Use local and general ventilation. Avoidance of ignition sources. Keep away from sources of ignition - No smoking. Take precautionary measures against static discharge. Use only in well-ventilated areas. Due to danger of explosion, prevent leakage of vapours into cellars, flues and ditches. Ground/bond container and receiving equipment. Use explosion-proof electrical/ventilating/lighting/equipment. Use only non-sparking tools.

- Specific notes/details

Places which are not ventilated, e.g. unventilated below ground level areas such as trenches, conduits and shafts, are particularly prone to the presence of flammable substances or mixtures. Vapors are heavier than air, spread along floors and form explosive mixtures with air. Vapors may form explosive mixtures with air.

Advice on general occupational hygiene

Wash hands after use. Do not eat, drink and smoke in work areas. Remove contaminated clothing and protective equipment before entering eating areas. Never keep food or drink in the vicinity of chemicals. Never place chemicals in containers that are normally used for food or drink. Keep away from food, drink and animal feedingstuffs.

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### 7.2 Conditions for safe storage, including any incompatibilities

Managing of associated risks

#### - Explosive atmospheres

Keep container tightly closed and in a well-ventilated place. Use local and general ventilation. Keep cool. Protect from sunlight.

#### - Flammability hazards

Keep away from sources of ignition - No smoking. Keep away from heat, hot surfaces, sparks, open flames and other ignition sources. No smoking. Take precautionary measures against static discharge. Protect from sunlight.

#### - Ventilation requirements

Use local and general ventilation. Ground/bond container and receiving equipment.

#### - Packaging compatibilities

Only packagings which are approved (e.g. acc. to the Dangerous Goods Regulations) may be used.

### 7.3 Specific end use(s)

See section 16 for a general overview.

## SECTION 8: Exposure controls/personal protection

### 8.1 Control parameters

Occupational exposure limit values (Workplace Exposure Limits)										
Country	Name of substance	Identifier	TWA [ppm]	TWA [mg/m <sup>3</sup> ]	STEL [ppm]	STEL [mg/m <sup>3</sup> ]	Ceiling-C [ppm]	Ceiling-C [mg/m <sup>3</sup> ]	Notation	Source
US	Beta-Pinene	TLV®	20							ACGIH® 2024

Notation

Ceiling-C

STEL

TWA

ceiling value is a limit value above which exposure should not occur  
short-term exposure limit: a limit value above which exposure should not occur and which is related to a 15-minute period (unless otherwise specified)  
time-weighted average (long-term exposure limit): measured or calculated in relation to a reference period of 8 hours  
time-weighted average (unless otherwise specified)

Relevant DNELs of components				
Endpoint	Threshold level	Protection goal, route of exposure	Used in	Exposure time
DNEL	66.7 mg/m <sup>3</sup>	human, inhalatory	worker (industry)	chronic - systemic effects
DNEL	9.5 mg/kg bw/day	human, dermal	worker (industry)	chronic - systemic effects
DNEL	9.03 mg/m <sup>3</sup>	human, inhalatory	worker (industry)	chronic - systemic effects
DNEL	158 mg/kg bw/day	human, dermal	worker (industry)	chronic - systemic effects
DNEL	5.69 mg/m <sup>3</sup>	human, inhalatory	worker (industry)	chronic - systemic effects
DNEL	0.8 mg/kg bw/day	human, dermal	worker (industry)	chronic - systemic effects
DNEL	54 µg/cm <sup>2</sup>	human, dermal	worker (industry)	chronic - local effects
DNEL	3.8 mg/m <sup>3</sup>	human, inhalatory	worker (industry)	chronic - systemic effects
DNEL	0.542 mg/kg bw/day	human, dermal	worker (industry)	chronic - systemic effects
DNEL	17.63 mg/m <sup>3</sup>	human, inhalatory	worker (industry)	chronic - systemic effects

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Relevant DNELs of components				
Endpoint	Threshold level	Protection goal, route of exposure	Used in	Exposure time
DNEL	10 mg/kg bw/day	human, dermal	worker (industry)	chronic - systemic effects
DNEL	2.8 mg/m <sup>3</sup>	human, inhalatory	worker (industry)	chronic - systemic effects
DNEL	16.5 mg/m <sup>3</sup>	human, inhalatory	worker (industry)	acute - systemic effects
DNEL	2.5 mg/kg bw/day	human, dermal	worker (industry)	chronic - systemic effects
DNEL	5 mg/kg bw/day	human, dermal	worker (industry)	acute - systemic effects

Relevant PNECs of components					
Other names or synonyms	Endpoint	Threshold level	Organism	Environmental compartment	Exposure time
Proprietary Monoterpene	PNEC	14 µg/l	aquatic organisms	freshwater	short-term (single instance)
Proprietary Monoterpene	PNEC	1.4 µg/l	aquatic organisms	marine water	short-term (single instance)
Proprietary Monoterpene	PNEC	1.8 mg/l	aquatic organisms	sewage treatment plant (STP)	short-term (single instance)
Proprietary Monoterpene	PNEC	3.85 mg/kg	aquatic organisms	freshwater sediment	short-term (single instance)
Proprietary Monoterpene	PNEC	0.385 mg/kg	aquatic organisms	marine sediment	short-term (single instance)
Proprietary Monoterpene	PNEC	0.763 mg/kg	terrestrial organisms	soil	short-term (single instance)
Proprietary Monoterpenic Alcohol	PNEC	68 µg/l	aquatic organisms	freshwater	short-term (single instance)
Proprietary Monoterpenic Alcohol	PNEC	6.8 µg/l	aquatic organisms	marine water	short-term (single instance)
Proprietary Monoterpenic Alcohol	PNEC	2.6 mg/l	aquatic organisms	sewage treatment plant (STP)	short-term (single instance)
Proprietary Monoterpenic Alcohol	PNEC	1.85 mg/kg	aquatic organisms	freshwater sediment	short-term (single instance)
Proprietary Monoterpenic Alcohol	PNEC	0.185 mg/kg	aquatic organisms	marine sediment	short-term (single instance)
Proprietary Monoterpenic Alcohol	PNEC	0.329 mg/kg	terrestrial organisms	soil	short-term (single instance)
Proprietary Monoterpene	PNEC	1.004 µg/l	aquatic organisms	freshwater	short-term (single instance)
Proprietary Monoterpene	PNEC	0.1 µg/l	aquatic organisms	marine water	short-term (single instance)
Proprietary Monoterpene	PNEC	3.26 mg/l	aquatic organisms	sewage treatment plant (STP)	short-term (single instance)

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Relevant PNECs of components					
Other names or synonyms	Endpoint	Threshold level	Organism	Environmental compartment	Exposure time
Proprietary Monoterpene	PNEC	0.337 mg/kg	aquatic organisms	freshwater sediment	short-term (single instance)
Proprietary Monoterpene	PNEC	0.034 mg/kg	aquatic organisms	marine sediment	short-term (single instance)
Proprietary Monoterpene	PNEC	0.067 mg/kg	terrestrial organisms	soil	short-term (single instance)
Proprietary Monoterpene	PNEC	0.606 µg/l	aquatic organisms	freshwater	short-term (single instance)
Proprietary Monoterpene	PNEC	0.061 µg/l	aquatic organisms	marine water	short-term (single instance)
Proprietary Monoterpene	PNEC	0.2 mg/l	aquatic organisms	sewage treatment plant (STP)	short-term (single instance)
Proprietary Monoterpene	PNEC	157 µg/kg	aquatic organisms	freshwater sediment	short-term (single instance)
Proprietary Monoterpene	PNEC	15.7 µg/kg	aquatic organisms	marine sediment	short-term (single instance)
Proprietary Monoterpene	PNEC	31.7 µg/kg	terrestrial organisms	soil	short-term (single instance)
Proprietary Monoterpenic Alcohol	PNEC	1.71 µg/l	aquatic organisms	freshwater	short-term (single instance)
Proprietary Monoterpenic Alcohol	PNEC	0.171 µg/l	aquatic organisms	marine water	short-term (single instance)
Proprietary Monoterpenic Alcohol	PNEC	1 mg/l	aquatic organisms	sewage treatment plant (STP)	short-term (single instance)
Proprietary Monoterpenic Alcohol	PNEC	0.139 mg/kg	aquatic organisms	freshwater sediment	short-term (single instance)
Proprietary Monoterpenic Alcohol	PNEC	0.017 mg/kg	aquatic organisms	marine sediment	short-term (single instance)
Proprietary Monoterpenic Alcohol	PNEC	0.013 mg/kg	terrestrial organisms	soil	short-term (single instance)
Proprietary Monoterpenic Alcohol	PNEC	0.2 mg/l	aquatic organisms	freshwater	short-term (single instance)
Proprietary Monoterpenic Alcohol	PNEC	0.02 mg/l	aquatic organisms	marine water	short-term (single instance)
Proprietary Monoterpenic Alcohol	PNEC	10 mg/l	aquatic organisms	sewage treatment plant (STP)	short-term (single instance)
Proprietary Monoterpenic Alcohol	PNEC	2.22 mg/kg	aquatic organisms	freshwater sediment	short-term (single instance)



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Relevant PNECs of components					
Other names or synonyms	Endpoint	Threshold level	Organism	Environmental compartment	Exposure time
Proprietary Monoterpenic Alcohol	PNEC	0.222 mg/kg	aquatic organisms	marine sediment	short-term (single instance)
Proprietary Monoterpenic Alcohol	PNEC	0.327 mg/kg	terrestrial organisms	soil	short-term (single instance)

### 8.2 Exposure controls

Appropriate engineering controls

General ventilation.

Individual protection measures (personal protective equipment)

Eye/face protection

Wear eye/face protection.

Skin protection

- Hand protection

Wear suitable gloves. Chemical protection gloves are suitable, which are tested according to EN 374. Check leak-tightness/impermeability prior to use. In the case of wanting to use the gloves again, clean them before taking off and air them well. For special purposes, it is recommended to check the resistance to chemicals of the protective gloves mentioned above together with the supplier of these gloves.

- Other protection measures

Take recovery periods for skin regeneration. Preventive skin protection (barrier creams/ointments) is recommended. Wash hands thoroughly after handling.

Respiratory protection

In case of inadequate ventilation wear respiratory protection.

Environmental exposure controls

Use appropriate container to avoid environmental contamination. Keep away from drains, surface and ground water.

## SECTION 9: Physical and chemical properties

### 9.1 Information on basic physical and chemical properties

#### Appearance

Physical state	liquid
Color	
Particle	not relevant (liquid)
Odor	characteristic

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### Other safety parameters

pH (value)	not determined
Melting point/freezing point	not determined
Initial boiling point and boiling range	154.3 °C at 1,010 hPa
Flash point	31 °C at 1 atm
Evaporation rate	Not determined
Flammability (solid, gas)	not relevant, (fluid)
Vapor pressure	690 Pa at 20 °C
Density	not determined
Vapor density	this information is not available
Relative density	Information on this property is not available
Solubility(ies)	not determined

### Partition coefficient

- n-octanol/water (log KOW)	this information is not available
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Auto-ignition temperature	245 °C
Viscosity	not determined
Explosive properties	none
Oxidizing properties	none

<b>9.2 Other information</b>	there is no additional information
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## SECTION 10: Stability and reactivity

### 10.1 Reactivity

Concerning incompatibility: see below "Conditions to avoid" and "Incompatible materials". The mixture contains re-active substance(s). Risk of ignition.

If heated:

Risk of ignition

### 10.2 Chemical stability

See below "Conditions to avoid".

### 10.3 Possibility of hazardous reactions

No known hazardous reactions.

### 10.4 Conditions to avoid

Keep away from heat, hot surfaces, sparks, open flames and other ignition sources. No smoking.

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### Hints to prevent fire or explosion

Use explosion-proof electrical/ventilating/lighting/equipment. Use only non-sparking tools. Take precautionary measures against static discharge.

### 10.5 Incompatible materials

Oxidizers

### 10.6 Hazardous decomposition products

Reasonably anticipated hazardous decomposition products produced as a result of use, storage, spill and heating are not known. Hazardous combustion products: see section 5.

## SECTION 11: Toxicological information

### 11.1 Information on toxicological effects

Test data are not available for the complete mixture.

#### Classification procedure

The method for classification of the mixture is based on ingredients of the mixture (additivity formula).

#### Classification acc. to OSHA "Hazard Communication Standard" (29 CFR 1910.1200)

#### Acute toxicity

Harmful if swallowed.

#### - Acute toxicity estimate (ATE)

Oral 750.8 mg/kg

Acute toxicity estimate (ATE) of components		
Other names or synonyms	Exposure route	ATE
Proprietary Sesquiterpene	oral	500 mg/kg
Proprietary Sesquiterpene	oral	500 mg/kg
Proprietary Monoterpene	oral	500 mg/kg
Proprietary Monoterpene	dermal	1,100 mg/kg
Proprietary Monoterpene	inhalation: vapor	11 mg/4h
Proprietary Monoterpene	oral	500 mg/kg
Proprietary Monoterpenic Alcohol	oral	1,310 mg/kg

#### Skin corrosion/irritation

Causes skin irritation.

#### Serious eye damage/eye irritation

Causes serious eye irritation.

#### Respiratory or skin sensitization

May cause an allergic skin reaction.

#### Germ cell mutagenicity

Shall not be classified as germ cell mutagenic.

#### Carcinogenicity

Suspected of causing cancer.

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### IARC Monographs on the Evaluation of Carcinogenic Risks to Humans

Name of substance	Classification	Number
Proprietary Monoterpene	2B	
Proprietary Monoterpene	3	

#### Legend

2B	Possibly carcinogenic to humans
3	Not classifiable as to carcinogenicity in humans

#### Reproductive toxicity

Shall not be classified as a reproductive toxicant.

#### Specific target organ toxicity - single exposure

Shall not be classified as a specific target organ toxicant (single exposure).

#### Specific target organ toxicity - repeated exposure

Shall not be classified as a specific target organ toxicant (repeated exposure).

#### Aspiration hazard

May be fatal if swallowed and enters airways.

## SECTION 12: Ecological information

### 12.1 Toxicity

Very toxic to aquatic life with long lasting effects. Toxic to aquatic life with long lasting effects.

#### Aquatic toxicity (acute) of components

Other names or synonyms	Endpoint	Value	Species	Exposure time
Proprietary Monoterpene	LC50	720 µg/l	fish	96 h
Proprietary Monoterpene	EC50	688 µg/l	fish	96 h
Proprietary Monoterpene	ErC50	0.32 mg/l	algae	72 h
Proprietary Monoterpenic Alcohol	LC50	>82 mg/l	fish	96 h
Proprietary Monoterpenic Alcohol	EC50	10 mg/l	aquatic invertebrates	48 h
Proprietary Monoterpenic Alcohol	ErC50	>11 µg/l	algae	72 h
Proprietary Monoterpene	LC50	0.303 mg/l	fish	96 h
Proprietary Monoterpene	EC50	0.475 mg/l	aquatic invertebrates	48 h
Proprietary Monoterpene	EC50	1.47 mg/l	aquatic invertebrates	48 h
Proprietary Monoterpene	ErC50	0.342 mg/l	algae	72 h

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Aquatic toxicity (acute) of components				
Other names or synonyms	Endpoint	Value	Species	Exposure time
Proprietary Monoterpenic Alcohol	LC50	33.25 mg/l	fish	96 h
Proprietary Monoterpenic Alcohol	EC50	4.23 mg/l	aquatic invertebrates	48 h
Proprietary Monoterpenic Alcohol	ErC50	1.71 mg/l	algae	72 h
Proprietary Monoterpenic Alcohol	LC50	27.8 mg/l	fish	96 h
Proprietary Monoterpenic Alcohol	EC50	59 mg/l	aquatic invertebrates	48 h
Proprietary Monoterpenic Alcohol	ErC50	156.7 mg/l	algae	96 h

Aquatic toxicity (chronic) of components				
Other names or synonyms	Endpoint	Value	Species	Exposure time
Proprietary Monoterpene	EC50	<0.67 mg/l	fish	8 d
Proprietary Monoterpene	LC50	0.41 mg/l	fish	8 d
Proprietary Monoterpene	EC50	326 mg/l	microorganisms	3 h
Proprietary Monoterpenic Alcohol	EC50	>100 mg/l	microorganisms	3 h
Proprietary Monoterpenic Alcohol	EC50	>100 mg/l	microorganisms	30 min

### 12.2 Persistence and degradability

Data are not available.

### 12.3 Bioaccumulative potential

Data are not available.

### 12.4 Mobility in soil

Data are not available.

### 12.5 Results of PBT and vPvB assessment

According to the results of its assessment, this substance is not a PBT or a vPvB. Does not contain a PBT-/vPvB-substance at a concentration of  $\geq 0.1\%$ .

### 12.6 Endocrine disrupting properties

Does not contain an endocrine disruptor (ED) in a concentration of  $\geq 0.1\%$ .

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### 12.7 Other adverse effects

Data are not available.

## SECTION 13: Disposal considerations

### 13.1 Waste treatment methods

Waste treatment-relevant information

Solvent reclamation/regeneration.

Sewage disposal-relevant information

Do not empty into drains. Avoid release to the environment. Refer to special instructions/safety data sheets.

Waste treatment of containers/packages

Only packagings which are approved (e.g. acc. to DOT) may be used. Completely emptied packages can be recycled. Handle contaminated packages in the same way as the substance itself.

#### Remarks

Please consider the relevant national or regional provisions. Waste shall be separated into the categories that can be handled separately by the local or national waste management facilities.

## SECTION 14: Transport information

### 14.1 UN number

DOT	UN 1993
IMDG-Code	UN 1993
ICAO-TI	UN 1993

### 14.2 UN proper shipping name

DOT	Flammable liquid, n.o.s.
IMDG-Code	FLAMMABLE LIQUID, N.O.S.
ICAO-TI	Flammable liquid, n.o.s.
Technical name (hazardous ingredients)	(R)-p-mentha-1,8-diene, Beta-Pinene

### 14.3 Transport hazard class(es)

DOT	3
IMDG-Code	3
ICAO-TI	3

### 14.4 Packing group

DOT	III
IMDG-Code	III
ICAO-TI	III

### 14.5 Environmental hazards

	hazardous to the aquatic environment
Environmentally hazardous substance (aquatic environment)	(R)-p-mentha-1,8-diene

### 14.6 Special precautions for user

There is no additional information.

### 14.7 Transport in bulk according to IMO instruments

The cargo is not intended to be carried in bulk.

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### Information for each of the UN Model Regulations

#### Transport of dangerous goods by road or rail (49 CFR US DOT) - Additional information

Particulars in the shipper's declaration	UN1993, Flammable liquid, n.o.s., (contains: (R)-p-mentha-1,8-diene, Beta-Pinene), 3, III, environmentally hazardous
Reportable quantity (RQ)	34,188,034 lbs (15,521,368 kg) (isopentyl acetate)
Danger label(s)	3, fish and tree



Environmental hazards	yes (hazardous to the aquatic environment)
Special provisions (SP)	B1, B52, IB3, T4, TP1, TP29
ERG No	128

#### International Maritime Dangerous Goods Code (IMDG) - Additional information

Marine pollutant	yes (hazardous to the aquatic environment) (D-Limonene)
Danger label(s)	3, fish and tree



Special provisions (SP)	223, 274, 955
Excepted quantities (EQ)	E1
Limited quantities (LQ)	5 L
EmS	F-E, <u>S-E</u>
Stowage category	A

#### International Civil Aviation Organization (ICAO-IATA/DGR) - Additional information

Environmental hazards	yes (hazardous to the aquatic environment)
Danger label(s)	3



Special provisions (SP)	A3
Excepted quantities (EQ)	E1
Limited quantities (LQ)	10 L

## SECTION 15: Regulatory information

### 15.1 Safety, health and environmental regulations specific for the product in question

#### National regulations (United States)

**Toxic Substance Control Act (TSCA)** not all ingredients are listed (ACTIVE)

#### Superfund Amendment and Reauthorization Act (SARA TITLE III)

- The List of Extremely Hazardous Substances and Their Threshold Planning Quantities (EPCRA Section 302, 304)

none of the ingredients are listed

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- Specific Toxic Chemical Listings (EPCRA Section 313)

none of the ingredients are listed

### Clean Air Act

none of the ingredients are listed

### Right to Know Hazardous Substance List

- Hazardous Substance List (NJ-RTK)

Name of substance	CAS No	Remarks	Classifications
Alpha-Pinene	80-56-8		F3
(R)-p-mentha-1,8-diene	138-86-3		F2
Borneol	507-70-0		F2

#### Legend

F2 Flammable - Second Degree  
F3 Flammable - Third Degree

### California Environmental Protection Agency (Cal/EPA): Proposition 65 - Safe Drinking Water and Toxic Enforcement Act of 1987

Proposition 65 List of chemicals			
Name acc. to inventory	CAS No	Remarks	Type of the toxicity
beta-Myrcene	123-35-3		cancer

### Industry or sector specific available guidance(s)

#### NPCA-HMIS® III

Hazardous Materials Identification System. American Coatings Association.

Category	Rating	Description
Chronic	*	chronic (long-term) health effects may result from repeated overexposure
Health	2	temporary or minor injury may occur
Flammability	3	material that can be ignited under almost all ambient temperature conditions
Physical hazard	0	material that is normally stable, even under fire conditions, and will not react with water, polymerize, decompose, condense, or self-react. Non-explosive
Personal protection	-	

#### NFPA® 704

National Fire Protection Association: Standard System for the Identification of the Hazards of Materials for Emergency Response (United States).

Category	Degree of hazard	Description
Flammability	3	material that can be ignited under almost all ambient temperature conditions
Health	2	material that, under emergency conditions, can cause temporary incapacitation or residual injury
Instability	0	material that is normally stable, even under fire conditions
Special hazard		



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### National inventories

Country	Inventory	Status
US	TSCA	not all ingredients are listed

#### Legend

TSCA Toxic Substance Control Act

### 15.2 Chemical Safety Assessment

Chemical safety assessments for substances in this mixture were not carried out.

## SECTION 16: Other information, including date of preparation or last revision

### Abbreviations and acronyms

Abbr.	Descriptions of used abbreviations
49 CFR US DOT	49 CFR U.S. Department of Transportation
ACGIH® 2024	From ACGIH®, 2024 TLVs® and BEIs® Book. Copyright 2024. Reprinted with permission. Information on the proper use of the TLVs® and BEIs®: <a href="http://www.acgih.org/tlv-bei-guidelines/policies-procedures-presentations/tlv-bei-position-statement">http://www.acgih.org/tlv-bei-guidelines/policies-procedures-presentations/tlv-bei-position-statement</a>
Acute Tox.	Acute toxicity
Asp. Tox.	Aspiration hazard
ATE	Acute Toxicity Estimate
Carc.	Carcinogenicity
CAS	Chemical Abstracts Service (service that maintains the most comprehensive list of chemical substances)
Ceiling-C	Ceiling value
DGR	Dangerous Goods Regulations (see IATA/DGR)
DNEL	Derived No-Effect Level
DOT	Department of Transportation (USA)
EC50	Effective Concentration 50 %. The EC50 corresponds to the concentration of a tested substance causing 50 % changes in response (e.g. on growth) during a specified time interval
ED	Endocrine disruptor
EmS	Emergency Schedule
ErC50	≡ EC50: in this method, that concentration of test substance which results in a 50 % reduction in either growth (EbC50) or growth rate (ErC50) relative to the control
ERG No	Emergency Response Guidebook - Number
Eye Dam.	Seriously damaging to the eye
Eye Irrit.	Irritant to the eye
Flam. Liq.	Flammable liquid
Flam. Sol.	Flammable solid
GHS	"Globally Harmonized System of Classification and Labelling of Chemicals" developed by the United Nations
IARC	International Agency for Research on Cancer
IATA	International Air Transport Association

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Abbr.	Descriptions of used abbreviations
IATA/DGR	Dangerous Goods Regulations (DGR) for the air transport (IATA)
ICAO	International Civil Aviation Organization
ICAO-TI	Technical instructions for the safe transport of dangerous goods by air
IMDG	International Maritime Dangerous Goods Code
IMDG-Code	International Maritime Dangerous Goods Code
LC50	Lethal Concentration 50%: the LC50 corresponds to the concentration of a tested substance causing 50 % lethality during a specified time interval
NPCA-HMIS® III	National Paint and Coatings Association: Hazardous Materials Identification System - HMIS® III, Third Edition
OSHA	Occupational Safety and Health Administration (United States)
PBT	Persistent, Bioaccumulative and Toxic
PNEC	Predicted No-Effect Concentration
ppm	Parts per million
Skin Corr.	Corrosive to skin
Skin Irrit.	Irritant to skin
Skin Sens.	Skin sensitization
STEL	Short-term exposure limit
STOT SE	Specific target organ toxicity - single exposure
TLV®	Threshold Limit Values
TWA	Time-weighted average
vPvB	Very Persistent and very Bioaccumulative

### Key literature references and sources for data

OSHA Hazard Communication Standard (HCS), 29 CFR 1910.1200.

Transport of dangerous goods by road or rail (49 CFR US DOT). International Maritime Dangerous Goods Code (IMDG). Dangerous Goods Regulations (DGR) for the air transport (IATA).

### Classification procedure

Physical and chemical properties: The classification is based on tested mixture.

Health hazards, Environmental hazards: The method for classification of the mixture is based on ingredients of the mixture (additivity formula).

### List of relevant phrases (code and full text as stated in section 2 and 3)

Code	Text
H226	Flammable liquid and vapor.
H227	Combustible liquid.
H228	Flammable solid.
H302	Harmful if swallowed.
H304	May be fatal if swallowed and enters airways.
H312	Harmful in contact with skin.

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Code	Text
H315	Causes skin irritation.
H317	May cause an allergic skin reaction.
H319	Causes serious eye irritation.
H332	Harmful if inhaled.
H335	May cause respiratory irritation.
H351	Suspected of causing cancer.

### Disclaimer

This information is based upon the present state of our knowledge. This SDS has been compiled and is solely intended for this product.