SAFETY DATA SHEET
LIQUID CARAMEL COLOR

SECTION 1. – PRODUCT AND COMPANY

✦ Product Name: Caramel Color
✦ Product Use: Colorant
✦ Manufactured by: Sethness Products Company
               1347 Beaver Channel Parkway
               Clinton, Iowa 52732-5933  USA
               Telephone: 563/243-3943 (24hr Service)
               e-mail: clinton@sethness.com

SECTION 2. – HAZARDS IDENTIFICATION

✦ NFPA Rating: Health – 0, Flamability – 1, Reactivity – 0
✦ Routes of exposure:
   o Eyes Moderately irritating to eyes
   o Skin Slightly irritating to skin
✦ Signal Word: Not applicable, product is non-hazardous
✦ Pictogram: No applicable pictogram, product is non-hazardous

SECTION 3. – COMPOSITION/INGREDIENT INFORMATION

✦ Composition: Caramel Color 100%
✦ Common synonyms: Caramel, Burnt Sugar
✦ CAS #: 8028-89-5  INS #: E150

SECTION 4. – FIRST-AID MEASURES

✦ In case of eye contact: Immediately flush eyes with water for at least 15 minutes.
✦ In case of skin contact: Wash skin with soap and water.

SECTION 5. – FIRE FIGHTING MEASURES

✦ No special requirements
✦ Flash point over 100°C (212°F)

SECTION 6. – ACCIDENTAL RELEASE MEASURES

✦ Spillage may be cleaned with water and/or absorbed on sand, cellulose, or vermiculite. Washing water should
  be disposed of in a sanitary sewer as product contains some BOD loading.
✦ Secondary containment may be accomplished by diking using the material mentioned above or sorbent pillows and
dikes.
✦ PPE should include waterproof boots, gloves and eye protection.

SECTION 7. – HANDLING AND STORAGE

✦ Take appropriate precautions to avoid contact with skin, eyes and clothing.
✦ Store in closed containers in a cool and dry environment, preferably not to exceed 33°C (91°F).
✦ High temperature storage accelerates product degradation although product remains non-hazardous.

SECTION 8. – EXPOSURE CONTROLS/PERSOAL PROTECTION

✦ No special precautions necessary. Normal hygiene practices to avoid contact with skin, eyes and clothing.

SECTION 9. – PHYSICAL AND CHEMICAL PROPERTIES

✦ Appearance: Viscous to semi-viscous liquid
✦ Color: Blackish-brown to reddish-tan
✦ Form: Liquid
✦ Odor: Characteristic burnt sugar odor.
✦ Odor Threshold: Not available
✦ Physical state: Liquid
✦ pH: 2.60 – 10.50
✦ Freezing point: 0°C (32°F) and below
Boiling point: 100°C (212°F) and above
Pour point: Not available
Evaporation rate: Not available
Flash point: Over 100°C (212°F)
Auto-ignition temp.: Not available
Flammability: Not available
Vapor pressure: Not available
Vapor density: Not available
Specific gravity: 1.24-1.40
Octanol/water coefficient: Not available
Solubility in water: Complete
Viscosity: 10-5000 cP
Decomposition temperature: Not available

SECTION 10. – STABILITY AND REACTIVITY

- Product is non-reactive and chemically stable
- No known hazardous incompatibilities

SECTION 11. – TOXICOLOGICAL INFORMATION

- No known acute or chronic health hazards
- Not listed in the NTP

SECTION 12. – ECOLOGICAL INFORMATION

- May contribute to biochemical oxygen demand (BOD) and chemical oxygen demand (COD).

SECTION 13. – DISPOSAL CONSIDERATIONS

- Conventional methods consistent with local, state and federal regulations.

SECTION 14. – TRANSPORT INFORMATION

- Listed under "CARAMEL" or "BURNT SUGAR"
- NAFTA Harmonized Tariff Classification Code: 1702-90
- No hazardous or special marking required

SECTION 15. – REGULATORY INFORMATION

- U.S. Code of Federal Regulations: Title 21 – Food and Drugs Section 73.85 (CARAMEL), Section 182.1235 (GRAS).
- Food Chemicals Codex, “CARAMEL”.
- European Directives: 94/36/EC (Quantum satis) EU No 231/2012 (Purity specs)
- EINECS – 232-435-9
- Harmonized Tariff/NAFTA code – 1702.90.5000
- Toxic Substance Control Act – H000-7743
- The FDA and European Food Safety Authority (EFSA) have both affirmed in 2011 that Caramel Color is a safe color additive.
- The California Office of Environmental Health Hazard Assessment (OEHHA) has identified 4-Methylimidazole (4-Mel) as a carcinogen pursuant to Proposition 65. 4-Mel is present in Class III and Class IV Caramel Colors at levels that comply with the Food Chemical Codex standard. Contact Sethness Products Company for more information on 4-Mel levels.
- All Sethness Caramel Colors are produced with genetically engineered components with the exception of the following products: CS1, CS5, CS30, OC114, OC234, P285, SBDS, SSC300, SB115, SB121, SB245, SB702.

SECTION 16. – OTHER INFORMATION

- Issue Date: 1/26/16
- Prepared by: Sethness Products Company
- Other: Please contact us at 563-243-3943 with any technical questions.