

# MEZZONI FOODS

N A T U R A L   S O L U T I O N S

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## SAFETY DATA SHEET

### VEGETABLE EXTRACT (KVX-563)

#### I. PRODUCT IDENTIFICATION

TRADE NAME: Natural Flavor  
MANUFACTURER: Mezzoni Foods Inc. 33440 Western Ave., Union City CA 94587  
PHONE: 510-393-3115  
RECOMMENED USE: 0.1-3.0%  
RESTRICTIONS: None

#### II. HAZARDS

HAZARDOUS MATERIAL:  
This product may cause irritation with prolonged contact. It may be a slight eye irritant and with long term exposure to skin may be a mild irritant. Based on information presently available, this product does not meet any of the health hazard definitions of 29 CFR section 1910.1200.

#### III. COMPOSITION

SYNONYMS: Natural Potato Flavor  
CHEMICAL: N/A  
CHEMICAL FAMILY: N/A  
CAS REG. NO. N/A  
PRODUCT NUMBERS N/A

#### IV. FIRST AID MEASURES

First Aid Procedures: Rinse thoroughly with water, remove from exposure, provide fresh air. In case of irritation or allergic symptoms seek medical attention.

1. Skin Contact: Flush area with water thoroughly. If irritation persists seek medical attention.
2. Eye: Flush eyes thoroughly with water for at least 15 minutes. Seek immediate medical attention.
3. Inhalation: Remove from exposure to fresh air. If not breathing give artificial respiration. If breathing is difficult, give oxygen. Seek immediate medical attention.

## V. FIRE-FIGHTING MEASURES

Flash Point:	N/A
Flammable Limits:	LEL – none established
Extinguishing Media:	Water or carbon dioxide
Special Fire Fighting Procedure:	N/A
Unusual Fire & Explosion Hazards:	Fine powder. When air-conveying, pipes must be grounded.

## VI. ACCIDENTAL RELEASE MEASURES

Steps to be taken in Case Material is Released or Spilled:

Spill: Sweep, vacuum or wash away with water

Disposal: Dispose of large quantities in closed containers into landfill in accordance with applicable regulations. May be flushed down conventional sewer if neutralized or garbage dump.

## VII. HANDLING AND STORAGE

Keep product sealed and dry and store in cool, dry well-ventilated area. Store where temperature is no more than 80°F and relative humidity is no more than 60%.

## VIII. EXPOSURE CONTROLS / PERSONAL PROTECTION

Ventilation: Good local ventilation.

Respiratory: Niosha/OSHA approved device for dusts.

Eye Protection: Safety goggles.

Skin Protection: Wear gloves and cover skin with clothing to prevent irritation from dust.

NOTE: Personal protection information shown above is based upon general information as to normal uses and conditions. Where special or unusual conditions exist, it is suggested that expert assistance of an industrial hygienist or other qualified professional be sought.

## IX. PHYSICAL AND CHEMICAL PROPERTIES

Boiling Point:	N/A	Specific Gravity (H <sub>2</sub> O =1):	.55 – .80
Vapor Pressure (mm Hg):	N/A	Viscosity:	N/A
Percent Volatile vol.:	N/A	Evaporation Rate:	N/A
Solubility in water:	Soluble		
Appearance & Odor:	Pale to white powder with little to no odor.		

## X. STABILITY AND REACTIVITY

Stability:	Stable under ordinary conditions of use and storage.
Incompatibility (Materials to Avoid):	None established
Hazardous Decomposition or Byproducts:	None established
Hazardous Polymerization:	Will not occur.
Conditions to avoid:	Temperatures over 400°F (205°C). Product will partially melt and potentially ignite

## XI. TOXICOLOGICAL INFORMATION

Signs and Symptoms of Over-Exposure:	Possible skin, eye and respiratory irritant.
Chronic Over-Exposure:	Repeated inhalation can cause sensitization.
Primary Routes of Entry:	Skin: May cause irritation.
	Eye: May cause mechanical irritation
	Inhalation: May cause irritation to mucus membranes of nose, throat or lungs.
	Ingestion: None established.

## XII. ADDITIONAL COMMENTS

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MEZZONI FOODS INC Representative, Title: Zeev Benoni, President

Signature:



Date: October 11, 2020