

**SAFETY DATA SHEET  
POWDER CARAMEL COLOR**

**SECTION 1. – PRODUCT AND COMPANY**

- ❖ Product Name: Caramel Color
- ❖ Product Use: Colorant
- ❖ Distributed by: 7\ Ub^Uc`@cb[ Yj ]lm7c"z@X"  
) \$ F Ua ]bXfU%( z6Ub[\_c\_`%S& S`  
Hk 5=@5B8  
e-mail: [WfY4 a ng\\_lbfYVdYg"Wa](mailto:WfY4 a ng_lbfYVdYg)

**SECTION 2. – HAZARDS IDENTIFICATION**

- ❖ NFPA Rating: Health – 1, Flamability – 1, Reactivity – 0
- ❖ This material, like most powdered agricultural products, is capable of creating a dust explosion.
- ❖ Nuisance Particulate, 15 mg/m<sup>3</sup> of total dust or 5 mg/m<sup>3</sup> respirable dust.
- ❖ Routes of exposure:
  - Eyes Moderately irritating to eyes
  - 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

**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

**SECTION 6. – ACCIDENTAL RELEASE MEASURES**

- ❖ Spillage may be cleaned with a vacuum or sweeping.

**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 and humidity storage conditions accelerate product degradation although product remains non-hazardous.

**SECTION 8. – EXPOSURE CONTROLS/PERSONAL PROTECTION**

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

**SECTION 9. – PHYSICAL AND CHEMICAL PROPERTIES**

- ❖ Appearance: Fine powder
- ❖ Color: Blackish-brown
- ❖ Form: Powder
- ❖ Odor: Characteristic burnt sugar odor.
- ❖ Odor Threshold: Not available
- ❖ Physical state: Powder
- ❖ pH, 1% solution: Not available
- ❖ Freezing point: Not available

❖ Boiling point:	Not available
❖ Pour point:	Not available
❖ Evaporation rate:	Not available
❖ Flash point:	Not available
❖ Auto-ignition temp.	Not available
❖ Flammability:	Not available
❖ Vapor pressure:	Not available
❖ Vapor density:	Not available
❖ Specific gravity:	Not available
❖ Octanol/water coefficient:	Not available
❖ Solubility in water:	Complete
❖ Viscosity:	Not available
❖ Explosive Pressure, P <sub>max</sub> :	7.43 barg
❖ Moisture %:	<5
❖ 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 "CAMEL" or "BURNT SUGAR"
- ❖ NAFTA Harmonized Tariff Classification Code: 1702.90.5000
- ❖ No hazardous or special marking required

**SECTION 15. – REGULATORY INFORMATION**

- ❖ U.S. Code of Federal Regulations: Title 21 – Food and Drugs Section 73.85 (CAMEL), Section 182.1235 (GRAS).
- ❖ Food Chemicals Codex, "CAMEL".
- ❖ European Directives: 94/36/EC (Quantum satis) EU No 231/2012 (Purity specs)
- ❖ EINECS – 232-435-9
- ❖ 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.