

Safety Data Sheet

SDS Type: GHS / OSHA

Coconut Cream Sweetened Flavor Oil

Page 2016-03-101 of 9

1. Identification of the substance/mixture and of the company/undertaking

1.1 Product identifier Coconut Cream Sweetened Flavor Oil 1.2 Relevant identified product use

Intended use: Compound used in customer substance/mixture/product

1.3 Details of the manufacturer/supplier of the safety data sheet

Canwax
 114 Lindgren Rd. W Unit 1B
 Huntsville, ON P1H 1Y2

1.4 Emergency telephone number (ChemTel - MIS3548100)

(800) 255-3924 Domestic USA, Canada, Puerto Rico, and US Virgin Islands
+1 813 248-0585 International

2. Hazards Identification

2.1 Classification of the substance or mixture

This mixture has not been tested as a whole. The effects, listed below, are based on evaluation of individual components in accordance with the provisions of the regulation(s) noted below.

Classification according to GHS Regulation (EC) No 1272/2008

Acute Toxicity Oral, Category 5	H303: May be harmful if swallowed
Acute Toxicity Dermal, Category 5	H313: May be harmful in contact with skin
Skin Corrosion/Irritation, Category 3	H316: Causes mild skin irritation
Sensitization, Skin, Category 1B	H317: May cause an allergic skin reaction
Acute Toxicity Inhalation, Category 5	H333: May be harmful if inhaled
Aquatic Acute Toxicity, Category 3	H402: Harmful to aquatic life

Classification OSHA (Provisions 1910.1200 of title 29)

Flammability Class IIIB Combustible Liquid Acute Dermal/Eye

12 : Causes moderate

15 : May cause

Sensitization/Allergic Response 31 : May cause allergic skin reaction.

Carcinogenicity

This mixture contains ingredients identified as carcinogens, at 0.1% or greater, by the following: None [X] ACGIH [] IARC [] NTP [] OSHA []

2.2 Label elements Labelling (REGULATION (EC) No 1272/2008) Hazard pictograms



Signal Word: Warning

Hazard statements

H303	May be harmful if swallowed
H313	May be harmful in contact with skin
H316	Causes mild skin irritation

Safety Data Sheet

SDS Type: GHS / OSHA

Coconut Cream Sweetened Flavor Oil

Page 2016-03-102 of 9

H317	May cause an allergic skin reaction	Precautionary Statements
H333	May be harmful if inhaled	
H402	Harmful to aquatic life	Prevention:
P272	Contaminated work clothing should not be allowed out of the workplace	
P273	Avoid release to the environment	2.3 Other

Response:

P302 + P352	IF ON SKIN: Wash with soap and water
P304 + P312	IF INHALED: Call a POISON CENTER or doctor/physician if you feel unwell
P312	Call a POISON CENTER or doctor/physician if you feel unwell
P333 + P313	If skin irritation or a rash occurs: Get medical advice/attention
P363	Wash contaminated clothing before reuse

Hazards **No data available**

3. Composition/Information on Ingredients

3.1 Mixtures

This product is a complex mixture of ingredients, which contains among others the following substance(s), presenting a health or environmental hazard within the meaning of the UN Globally Harmonized System of Classification and Labeling of

Chemicals
(GHS):

CAS# Ingredient	EC#	Conc. Range	GHS Classification	OSHA Classification
104-50-7 <i>gamma-Octalactone</i>	203-208-1	10 - 20 %	H316	11, 15
121-33-5 <i>Vanillin</i>	204-465-2	5 - 10 %	H303; H319	31
104-61-0 <i>gamma-Nonalactone</i>	203-219-1	5 - 10 %	H316	12, 15
120-57-0 <i>Piperonal</i>	204-409-7	2 - 5 %	H303; H317; H401	31
105-21-5 <i>gamma-Heptalactone</i>	203-279-9	1 - 2 %	H316	
7492-70-8 <i>Butyl butyryllactate</i>	231-326-3	1 - 2 %	H316	11, 15
104-21-2 <i>p-Anisyl acetate</i>	203-185-8	1 - 2 %	H303; H315; H319	12, 15
84775-42-8 <i>Pimpinella anisum (anise) fruit extract</i>	283-872-7	0.1 - 1.0 %	H303; H316; H341; H351; H401; H412	

Pimpinella anisum (anise) fruit extract See

Section 16 for full text of GHS classification codes

Total Hydrocarbon Content (% w/w) = 0.00

Safety Data Sheet

SDS Type: GHS / OSHA

Coconut Cream Sweetened Flavor Oil

Page 2016-03-103 of 9

4. First Aid Measures

4.1 Description of first aid measures

Inhalation:	Remove from exposure site to fresh air and keep at rest. Obtain medical advice.
Eye Exposure:	Flush immediately with water for at least 15 minutes. Contact physician if symptoms persist.
Skin Exposure:	Remove contaminated clothes. Wash thoroughly with water (and soap). Contact physician if symptoms persist.
Ingestion:	Rinse mouth with water and obtain medical advice.

4.2 Most important symptoms and effects, both acute and delayed

Symptoms:	no data available
Risks:	Refer to Section 2.2 "Hazard Statements"

4.3 Indication of any immediate medical attention and special treatment needed

Treatment:	Refer to Section 2.2 "Response"
-------------------	---------------------------------

5. Fire-Fighting measures

5.1 Extinguishing media

Suitable:	Carbon dioxide (CO ₂), Dry chemical, Foam
Unsuitable	Do not use a direct water jet on burning material

5.2 Special hazards arising from the substance or mixture

During firefighting:	Water may be ineffective
-----------------------------	--------------------------

5.3 Advice for firefighters

Further information:	Standard procedure for chemical fires
-----------------------------	---------------------------------------

6. Accidental Release Measures

6.1 Personal precautions, protective equipment and emergency procedures

Avoid inhalation and contact with skin and eyes. A self-contained breathing apparatus is recommended in case of a major spill.

6.2 Environmental precautions

Keep away from drains, soil, and surface and groundwater.

6.3 Methods and materials for containment and cleaning up

Clean up spillage promptly. Remove ignition sources. Provide adequate ventilation. Avoid excessive inhalation of vapors. Gross spillages should be contained by use of sand or inert powder and disposed of according to the local regulations.

Safety Data Sheet

SDS Type: GHS / OSHA

Coconut Cream Sweetened Flavor Oil

Page 2016-03-104 of 9

6.4 Reference to other sections

Not Applicable

7. Handling and Storage

7.1 Precautions for safe handling

Apply according to good manufacturing and industrial hygiene practices with proper ventilation. Do not drink, eat or smoke while handling. Respect good personal hygiene.

7.2 Conditions for safe storage, including any incompatibilities

Store in a cool, dry and ventilated area away from heat sources and protected from light in tightly closed original container. Avoid plastic and uncoated metal container. Keep air contact to a minimum.

7.3 Specific end uses

No information available

8. Exposure Controls/Personal Protection

8.1 Control parameters

Exposure Limits: Contains no substances with occupational exposure limit values

Engineering Controls: Use local exhaust as needed.

8.2 Exposure controls - Personal protective equipment

Eye protection: Tightly sealed goggles, face shield, or safety glasses with brow guards and side shields, etc. as may be appropriate for the exposure

Respiratory protection: Avoid excessive inhalation of concentrated vapors. Apply local ventilation where appropriate.

Skin protection: Avoid Skin contact. Use chemically resistant gloves as needed.

9. Physical and Chemical Properties

9.1 Information on basic physical and chemical properties

Appearance:	Conforms to Standard
Odor:	Conforms to Standard
Color:	Pale Yellow to Golden Yellow (G3-4)
Viscosity:	Liquid
Freezing Point:	Not determined
Boiling Point:	Not determined
Melting Point:	Not determined
Flashpoint (CCCFP):	>200 F (93.33 C)
Auto flammability:	Not determined
Explosive Properties:	None Expected

Safety Data Sheet

SDS Type: GHS / OSHA

Coconut Cream Sweetened Flavor Oil

Page 2016-03-105 of 9

Oxidizing properties:	None Expected
Vapor Pressure (mmHg@20 C):	0.0214
%VOC:	0.3
Specific Gravity @ 25 C:	1.0920
Density @ 25 C:	1.0890
Refractive Index @ 20 C:	1.4770
Soluble in:	Oil

10. Stability and Reactivity

10.1 Reactivity None **10.2 Chemical stability** Stable **10.3 Possibility of hazardous reactions**
 None known **10.4 Conditions to avoid** None known

10.5 Incompatible materials Strong oxidizing agents, strong acids, and alkalis
10.6 Hazardous decomposition products None known

11. Toxicological Information

11.1 Toxicological Effects

Acute Toxicity Estimates (ATEs) based on the individual Ingredient Toxicity Data utilizing the "Additivity Formula"

Acute toxicity - Oral - (Rat) mg/kg	(LD50: 4,574.07) May be harmful if swallowed	Acute
toxicity - Dermal - (Rabbit) mg/kg	(LD50: 3,370.62) May be harmful in contact with skin	Acute
toxicity - Inhalation - (Rat) mg/L/4hr	(LC50: 88.79) May be harmful if inhaled	Skin corrosion /
irritation	Causes mild skin irritation Serious eye damage / irritation	
Not classified - the classification criteria are not met	Respiratory sensitization	Not
classified - the classification criteria are not met	Skin sensitization	May
cause an allergic skin reaction		

Germ cell mutagenicity	Not classified - the classification criteria are not met
Carcinogenicity	Not classified - the classification criteria are not met
Reproductive toxicity	Not classified - the classification criteria are not met
Specific target organ toxicity - single exposure	Not classified - the classification criteria are not met
Specific target organ toxicity - repeated exposure	Not classified - the classification criteria are not met
Aspiration hazard	Not classified - the classification criteria are not met

12. Ecological Information

Safety Data Sheet

SDS Type: GHS / OSHA

Coconut Cream Sweetened Flavor Oil

Page 2016-03-106 of 9

12.1 Toxicity

Acute aquatic toxicity	Harmful to aquatic life
Chronic aquatic toxicity	Not classified - the classification criteria are not met
Toxicity Data on soil	no data available
Toxicity on other organisms	no data available

12.2 Persistence and degradability	no data available
12.3 Bio accumulative potential	no data available
12.4 Mobility in soil	no data available
12.5 Other adverse effects	no data available

13. Disposal Conditions

13.1 Waste treatment methods

Do not allow product to reach sewage systems. Dispose of in accordance with all local and national regulations. Send to a licensed waste management company. The product should not be allowed to enter drains, water courses or the soil. Do not contaminate ponds, waterways or ditches with chemical or used container.

14. Transport Information

Regulator	Class	Pack Group	Sub Risk	UN-nr.
U.S. DOT (Non-Bulk) Chemicals NOI	Not Regulated - Not Dangerous Goods			
ADR/RID (International Road/Rail) Chemicals NOI	Not Regulated - Not Dangerous Goods			
IATA (Air Cargo) Chemicals NOI	Not Regulated - Not Dangerous Goods			
IMDG (Sea) Chemicals NOI	Not Regulated - Not Dangerous Goods			

15. Regulatory Information

U.S. Federal Regulations:

TSCA (Toxic Substance Control Act):	All components of the substance/mixture are listed or exempt
40 CFR(EPCRA, SARA, CERCLA and CAA)	This product contains NO components of concern.

U.S. State Regulations:

Safety Data Sheet

SDS Type: GHS / OSHA

Coconut Cream Sweetened Flavor Oil

Page 2016-03-107 of 9

California Proposition 65 Warning

75-07-0	200-836-8 <= 2 ppm
123-91-1	204-661-8 <= 7 ppm
50-00-0	200-001-8 <= 14 ppm
140-67-0	205-427-8 <= 30 ppm

This product contains the following components:

Acetaldehyde
1,4 Dioxane
Formaldehyde
Estragole (Methyl chavicol) (NFS)

Canadian Regulations:

DSL / NDSL

99.99% of the components are listed or exempt.

16. Other Information

GHS H-Statements referred to under section 3

Total Fractional Values

(TFV) Risk

(1.90) Skin Corrosion/Irritation, Category 3

(1.72) Aquatic Acute Toxicity, Category 3

(TFV) Risk

(4.00) Sensitization, Skin, Category 1B

Coconut Cream Sweetened Flavor Oil

Remarks

Safety Data Sheet

This safety data sheet is based on the properties of the material known to Crafter's Choice™ at the time the data sheet was issued. The safety data sheet is intended to provide information for a health and safety assessment of the material and the circumstances, under which it is packaged, stored or applied in the workplace. For such a safety assessment Crafter's Choice™ holds no responsibility. This document is not intended for quality assurance purposes.