



2325 Moore Avenue; Fullerton, CA 92833-2510P.O.
Box 2388; Fullerton, CA 92837-0388

SAFETY DATA SHEET FIRST STREET CARAMEL COLOR

SECTION 1. – PRODUCT AND COMPANY

Product Name: First Street Caramel Color

Item Number: 001-81116

CAS #: 8028-89-5 EEC: E150

Product Use: Food Color, not hazardous

Manufactured by: Van Law Food Products, Inc.

2325 Moore Ave
Fullerton, Ca 92833
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SECTION 2. – HAZARDS IDENTIFICATION

- **NFPA Rating:** Health – 0, Flammability – 1, Reactivity – 0
- **Routes of exposure:**
 - Eyes Moderately irritating to eyes
 - Skin Slightly irritating to skin

SECTION 3. – COMPOSITION/INGREDIENT INFORMATION

- **Composition:** Caramel Color DSL4 50% and Water 50%
- **Common Synonyms:** Caramel and Water
- **CAS #:** 8028-89-5 EEC :E150

SECTION 4. – FIRST-AID MEASURES

- **Skin contact:** Unprotected skin may cause temporary color stains. Wash with soap and water.
- **Inhalation:** If inhaled, move to fresh air.
- **Eye contact:** Check for and remove any contact lenses. In case of contact, immediately flush with eyes with plenty of water (approx. 15 min).

SECTION 5. – FIRE FIGHTING MEASURES

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

SECTION 6. – ACCIDENTAL RELEASE MEASURES

- Use appropriate tools to clean up spills and dispose according to federal, state, and local regulations. Spillage may be cleaned with water and/or absorbed on sand, cellulose, or vermiculite. Washing should be disposed of in a sanitary sewer as product contains some BOD loading.
- The information is prepared for documentation purpose. This product is not considered hazardous according to 29CFR1910.1200.

SECTION 7. – HANDLING AND STORAGE

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

SECTION 8. – EXPOSURE CONTROLS/PERSONAL PROTECTION

- **Respiratory:** None
- **Ventilation:** None
- **Eyes:** None
- **Other protective equipment:** None

SECTION 9. – PHYSICAL AND CHEMICAL PROPERTIES

- **Appearance:** Blackish brown liquid
- **Upper/lower flammability or explosive limits:** None
- **Odor:** characteristic burnt sugar odor
- **Vapor pressure:** Not available
- **Odor threshold:** Not available
- **Vapor density:** Not available
- **pH:** 2.89-3.38
- **Relative density:** Not available
- **Melting point/freezing point:** Not available
- **Solubility:** Water Soluble
- **Initial boiling point and boiling range:** Not available
- **Flash point:** Over 212° F (100°C)
- **Evaporation rate:** Not available
- **Flammability:** Not available
- **Octanol/water coefficient:** Not available
- **Auto-ignition temperature:** Not available
- **Decomposition temperature:** Not available
- **Viscosity:** Not available
- **Visc:Spindle#2@250g:** 5-50RPM

SECTION 10. – STABILITY AND REACTIVITY

- **Reactivity:** Non-reactive
- **Chemical Stability:** Stable
- **Other:** 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 "CARMEL" 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 (CARMEL), Section
- 182.1235 (GRAS).
- Food Chemicals Codex, "CARMEL"
- 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-MeI) as a carcinogen pursuant to Proposition 65. 4-MeI is present in Class III and
- Class IV Caramel Colors at levels that comply with the Food Chemical Codex standard.
- Products Company for more information on 4-MeI levels.

SECTION 16. – OTHER INFORMATION

- Issue Date: 08/26/15
- Prepared by: Van Law Food Products, Inc.
- Other: Please contact us at 714-578-3176 with any technical questions.