

Banoffee Pie Flavour Concentrate

Date of issue: 01 August 2016

Version No.: 1
Revision No.: 1

SECTION 1: Identification of the substance/mixture and of the company/undertaking

1.1 Product Identifier

Product name: Banoffee Pie Flavour Concentrate

Product code (SDS NO): V20472

1.2 Relevant identified uses of the substance or mixture and uses advised against:

Use: Concentrated aromatic raw material. Not for personal use

in this form or concentration. For manufacturing use only.

Uses advised against: Any use other than the recommended use.

1.3 Details of the supplier of the Safety Data Sheet:

Name of supplier: Flavour Warehouse Ltd

Address: Unit 2

Sett End Road North

Shadsworth Business Park

Lancashire BB1 2NW

Tel.: +44 1254 460124

E-mail:

Manufacturer (non-EU): Not Applicable

1.4 Emergency Telephone

Number: +44 1254 460124

In case of emergency; Contact local healthcare provider.

SECTION 2: Hazards identification

This product is not classified as hazardous, hence classification according to Regulation (EC) No 1272/2008 and its amendments is not applicable. Safety Data Sheets, in accordance with Annex II and Article 32 of Regulation EC 19072006, do not have to be provided for non-hazardous products, however this information is provided as a courtesy to our customers in a similar format.

2.1 Classification of the substance or mixture

2.1.1 Classification according to Regulation (EC) No 1272/2008 (including amendments):

Not classified according to the rules of CLP.

2.2 Label elements:



Banoffee Pie Flavour Concentrate

Date of issue: 01 August 2016

Version No.: 1 Revision No.: 1

Labelling according to Regulation (EC) No 1272/2008 [CLP]:

Not classified according to rules of CLP

2.3 Other hazards:

Warning: Contains volatile flavouring chemicals; breathing these chemicals may lead to lung damage.

2.4 Additional information:

The mixture was classified using data available for the neat substances with the application of relevant concentration limits, in accordance with Regulation (EC) No 1272/2008.

SECTION 3: Composition/information on ingredients

3.1 Substances

Not applicable

3.2 Mixture: Chemical Identification: Multicomponent mixture of aromatic raw materials Hazardous ingredients according to regulation (EC) No 1272/2008

Component	Classification	Concentration
N/A	N/A	N/A

Ingredients not listed are either classified as non-hazardous or are present at concentrations below reportable levels.

No REACH registration numbers are provided either because the mixture contains preregistered phase-in substances and the transition period for their registration according to Article 23 of REACH has not yet expired or because the annual tonnages do not require a REACH registration.

SECTION 4: First aid measures

4.1 Description of first aid measures

General Advice: Consult a physician if any symptoms persist. Show this safety data

sheet to the doctor in attendance.

Ingestion: DO NOT induce vomiting. Never give anything to an unconscious

person. Rinse mouth with water. Get medical advice/attention

should symptoms appear.



Banoffee Pie Flavour Concentrate

Date of issue: 01 August 2016

Version No.: 1 Revision No.: 1

Skin contact: Immediately flush skin with plenty of soap and water whilst

removing contaminated clothing. Seek medical attention if irritation

persists.

Eye contact: Immediately flush eyes (holding eyelids apart) with plenty of water

for at least 15 minutes. Seek medical attention if irritation persists.

Inhalation: Remove from exposure site to fresh air and keep at rest. If

breathing has stopped give artificial respiration. Observe for possible delayed reaction. Get medical advice/attention if

concerned.

First Aider

Protection: Avoid skin/eye contact/inhalation and ingestion during treatment

process.

4.2 Most important symptoms and effects, both acute and delayed

General advice: Consult a physician. Show this safety data sheet to medical

personnel.

Ingestion: May cause stomach distress, nausea or vomiting. If ingested,

immediately call a poison control centre or doctor.

Skin contact: May cause skin irritation. Symptoms may include redness, drying,

defatting and cracking of the skin.

Eye contact: May cause eye irritation. Symptoms may include discomfort or

pain, excess blinking and tear production, with possible redness

and swelling.

Inhalation May cause respiratory tract irritation.

4.3 Indication of any immediate medical attention and special treatment needed.

Symptoms may not appear immediately. In case of accident or if you feel unwell, seek medical advice immediately (show the label or SDS where possible).

SECTION 5: Fire-fighting measures

5.1 Extinguishing media

Suitable Extinguishing Media: For small (incipient) fires, use media such as "alcohol

foam", dry chemical, or carbon dioxide. For large fires, apply water from as far away as possible. Use very large quantities of water applied as mist or spray; solid streams of water may be ineffective. Cool all affected containers

with flooding quantities of water.

5.2 Special hazards arising from the substance or mixture



Banoffee Pie Flavour Concentrate

Date of issue: 01 August 2016

Version No.: 1 Revision No.: 1

During a fire, irritating and toxic gases may be generated by thermal decomposition or combustion.

5.3 Advice for fire-fighters

Wear full protective clothing and self-contained breathing apparatus in pressure-demand, MSHA/NIOSH (approved or equivalent).

5.4 Further information

Use water spray to cool unopened containers.

SECTION 6: Accidental release measures

6.1 Personal precautions, protective equipment and emergency measures

6.1.1 For non-emergency personnel

Immediately establish a suitable distance in all directions as leak area.

Only Authorised personnel should enter the leak area, utilising appropriate personal protective equipment.

Ensure adequate ventilation.

Prevent further leakage or spillage if safe to do so.

6.1.2 For emergency responders

Ensure adequate ventilation.

Wear positive pressure self-breathing apparatus For details of protective equipment, See section 8

Remove from all sources of ignition.

Vapours can accumulate in low areas. Beware of vapour accumulation to form explosive concentrations.

6.2 Environmental precautions

Prevent further leakage or spillage if safe to do so.

Prevent spills or contaminated rinse water from entering sewers or watercourses.

6.3 Methods and material for containment and cleaning up

6.3.1 For containment

Stop leakage if safe to do so.

In case of small spills, absorb with inert materials such as earth or dry sand then shovel into a chemical waste container.

In case of large spills, dike the spill, if possible.

Place any absorbents in suitable chemical waste container.

Call emergency services if necessary.

6.3.2 For cleaning up

Provide adequate ventilation.

Avoid contact with skin and eyes.



Banoffee Pie Flavour Concentrate

Date of issue: 01 August 2016

Version No.: 1 Revision No.: 1

Do not ingest or inhale.

Absorb the chemical then place in a chemical waste container and dispose of according to local regulations.

6.4 Reference to other sections

For personal protection, see Section 8.

For disposal of waste from clean-up operations, see Section 13.

SECTION 7: Handling and storage

7.1 Precautions for safe handling

Wear proper protective equipment and avoid contact with skin, eyes, or clothing. Obtain special instructions before use.

Avoid inhalation and ingestion.

Avoid inhalation of vapour or mist.

When using this product do not eat, drink or smoke.

Wash hands thoroughly after handling this material.

Follow all applicable local regulations for handling and storage.

7.2 Conditions for safe storage, including any incompatibilities

Keep out of reach of children.

Store in a well-ventilated place.

Keep container tightly closed (air sensitive), in a cool dry place.

Containers that are opened must be carefully resealed and kept upright to prevent leakage.

Keep away from heat and sources of ignition.

7.3 Specific end use(s)

Apart from the uses mentioned in section 2.1 no other specific uses are stipulated.

SECTION 8: Exposure controls/personal protection

8.1 Control parameters

8.1.1 Occupational Exposure Limits:

Contains no substances with occupational exposure limits.

8.1.2 Biological Limit Value: No data available for the product.8.1.3 PNECs and DNELs: No data available for the product.

8.2 Exposure controls



Banoffee Pie Flavour Concentrate

Date of issue: 01 August 2016

Version No.: 1 Revision No.: 1

8.2.1 Appropriate engineering controls

Avoid contact with skin, eyes and clothing. Wash hands before breaks and immediately after handling product.

8.2.2 Individual protection measures, such as personal protective equipment

Respiratory

protection: Where risk assessment shows air-purifying respirators are

appropriate use a full-face respirator type ABEK (EN 14387) respirator cartridges as a backup to engineering controls. If the respirator is the sole means of protection, use a full-face supplied air respirator. Use respirators and components tested and approved under appropriate government standards such as CEN

(EU).

Use only respiratory protection that conforms to EN149 as

minimum standard.

Eye protection: Face shield and safety glasses or goggles EN166 as minimum

standard.

Skin protection: Handle with gloves, EN374 as minimum standard. Gloves must be

inspected prior to use. Use proper glove removal technique (without touching glove's outer surface) to avoid skin contact with this product. Dispose of contaminated gloves after use in accordance with applicable laws and good laboratory practices.

Wash and dry hands.

Complete suit protecting against chemicals, the type of protective equipment must be selected according to the concentration and amount of the dangerous substance at the specific workplace.

Provide good personal hygiene after handling.

Avoid contact with skin, eyes and clothing.

Wash hands before breaks and immediately after handling the

product.

Do not eat, drink or smoke whilst using this product

8.2.3 Environmental exposure controls

Hygiene measures:

Prevent further leakage or spillage if safe to do so. Do not allow to enter drains, sewers or watercourses.

SECTION 9: Physical and chemical properties

9.1 Information on basic physical and chemical properties

Appearance: Liquid

Colour: Clear colourless to light yellow

Odour: Typical of Banoffee Pie
Odour threshold: No data available
pH: No data available

Melting/freezing point:

No data available



Banoffee Pie Flavour Concentrate

Date of issue: 01 August 2016

Version No.: 1 Revision No.: 1

Initial boiling point and boiling

range: No data available

Flash point: > 63°C - Closed Cup

Evaporation rate: No data available

Flammability: No data available

Upper/lower flammability or

explosive limits:No data availableVapour pressure:No data availableVapour density:No data available

Relative density (water=1): 1.0391 +/- 0.01 @ 20°C

Solubility(ie's):

Partition coefficient (n-octanol/water):

Auto-ignition temperature:

Decomposition temperature:

Viscosity:

No data available

9.2 Other information

No data available

SECTION 10: Stability and reactivity

10.1 Reactivity

No data available.

10.2 Chemical stability

Stable under normal storage/handling conditions.

10.3.1 Possibility of hazardous reactions

No data available.

10.4 Conditions to avoid

Keep away from heat/sparks/open flames/hot surfaces.

10.5 Incompatible materials

Insoluble in water, strong acids, acid chlorides, acid anhydrides, strong oxidizing agents.

10.6 Hazardous decomposition products

No data available.

SECTION 11: Toxicological information

11.1 Information on toxicological effects



Banoffee Pie Flavour Concentrate

Date of issue: 01 August 2016

Version No.: 1 Revision No.: 1

No data are available for the product therefore available data for the components of the product are provided below.

Acute toxicity: No data available.

Skin corrosion/irritation: No data available.

Serious eye damage/ irritation: No data available.

Respiratory or skin sensitisation: No data available.

Germ cell mutagenicity: No data available.

Carcinogenicity: Not data available

Reproductive toxicity: No data available.

STOT-single exposure: No data available

STOT-repeated exposure: No data available

Aspiration hazard: No data available.

11.2 Other information:

Ingestion may provoke the following symptoms; Epigastric pain, Nausea, Vomiting, Dizziness, Muscle weakness, tachycardia, Cyanosis, Delirium, Convulsions, Renal Damage, Oedema.

This preparation has not been subjected to toxilogical testing as an entity, but has been blended from materials with established toxilogical biographies. In view of the difficulty of using current standard toxilogical evaluation techniques to predict potential hazards to susceptible individuals or arising from unforeseen potentiation, this preparation should be considered and handled as if it displayed health hazards and treated in consequence with all possible precaution.

SECTION 12: Ecological information

12.1 Toxicity No data available

12.2 Persistence and degradability No data available

12.3 Bioaccumulative potential No data available

12.4. Mobility in soil No data available



Banoffee Pie Flavour Concentrate

Date of issue: 01 August 2016

Version No.: 1 Revision No.: 1

12.5. Results of PBT and vPvB assessment

An assessment has not been conducted on the

product.

12.6. Other adverse effects No data available

SECTION 13: Disposal considerations

13.1 Waste treatment methods

13.1.1 Residual wastes

Dispose of in accordance with local/national regulations.

Avoid disposing into drainage systems and into the environment.

This combustible material may be burned in a chemical incinerator equipped with afterburner and scrubber, but exert extra care in igniting as this material is flammable. Offer surplus and non-recyclable solutions to a licensed disposal company. Contact a licensed professional waste disposal service to a dispose of this material.

13.1.2 Contaminated containers and packaging

Dispose of soiled containers in accordance with local/national regulations.

13.2 Other information: None

SECTION 14: Transport information			
14.1	UN Number:	ADR/RID: -	
		IMDG: -	
		IATA: -	
14.2	UN proper shipping name:	ADR/RID: Not dangerous goods.	
		IMDG: Not dangerous goods.	
		IATA: Not dangerous goods.	
14.3	Transport hazard class(es):	ADR/RID: -	
		IMDG: -	
		IATA: -	
14.4	Packing group:	ADR/RID: -	
		IMDG: -	
		IATA: -	
14.5	Environmental hazards:	Not applicable	
14.6	Special Precautions for user:	Not applicable	
14.7	Transport in bulk according to		
	Annex II of Marpol 73/78 and the IBC Code:	Not applicable	



Banoffee Pie Flavour Concentrate

Date of issue: 01 August 2016

Version No.: 1 Revision No.: 1

SECTION 15: Regulatory information

This safety datasheet complies with the requirements of Regulation (EC) No. 1907/2006.

15.1. Safety, health and environmental regulations/legislation specific for the substance

Authorisations: Not applicable Restrictions on use: Not applicable

France regulations

Decree No. 2012-746 of May 9, 2012 setting binding limit values for occupational exposure to certain chemicals – as above.

Decree No. 2009-1570 of 15 December 2009 on the control of chemical hazards in the workplace – as above.

Decree No. 2014-128 of 14 February 2014 on regulatory provisions relating to mandatory declaration of hazardous mixtures.

Germany regulations

German act governing protection from hazardous substances (Chemicals Act/ Chemikaliengesetz- ChemG), as amended by the notice of August 28, 2013 (BGBI. I S. 3498): Not applicable.

Hazardous Substances Ordinance (Gefahrstoffverordnung - GefStoffV) of 26 November 2010 (BGBl. I p. 1643) : Not applicable.

Technical Rule for Hazardous Substances (TRGS) No. 900, January 2006 (Technische Regeln für Gefahrstoffe): Not applicable.

Technical Rule for Hazardous Substances (TRGS) No. 900, January 2006 (Technische Regeln für Gefahrstoffe): Not applicable.

Technical Rules for Hazardous Substances (TRGS) No. 510, January 2013 (Technische Regeln für Gefahrstoffe): Not applicable.

List of MAK and BAT: MAK- und BAT-Werte-Liste 2014: Maximale Arbeitsplatzkonzentrationen und Biologische Arbeitsstofftoleranzwerte: Not applicable.

Wassergefährdungsklasse (water hazard class, Germany): WGK 1 calculated classification) in Verwaltungsvorschrift wassergefährdender Stoffe (VwVwS) of 27 July 2005 (Annex 2).

Technical Instructions on Air Quality Control" (Technische Anleitung zur Reinhaltung der Luft) "TA Luft" 2002:

- : Total dust: Not applicable
- : Inorganic substances in powdered form: Not applicable
- : Inorganic substances in vapour or gaseous form: Not applicable
- : Organic Substances: Not applicable
- : Carcinogenic substances: Not applicable
- : Mutagenic: Not applicable
- : Toxic to reproduction: Not applicable

UK regulations



Banoffee Pie Flavour Concentrate

Date of issue: 01 August 2016

Version No.: 1 Revision No.: 1

EH40/2005 Workplace exposure limits. Containing the list of workplace exposure limits for use with the Control of Substances Hazardous to Health Regulations (as amended). Health and Safety Executive, Second edition, published 2011.

The Control of Substances Hazardous to Health Regulations 2002 (as amended).

15.2 Chemical Safety Assessment

A Chemical Safety Assessment has not been carried out for this product.

SECTION 16: Other information

Methods of evaluation:

The mixture was classified using data available for the neat substances with the application of relevant concentration limits, in accordance with Regulation (EC) No 1272/2008.

References:

The data given here is based on current knowledge and experience. The purpose of this Safety Data Sheet is to describe the products in terms of their safety requirements. The data does not signify any warranty with regard to the products' properties.

The information in this Safety Data Sheet (SDS) is to the best of our knowledge true and accurate but all data instructions, recommendations and/or suggestions are made without guarantee.

Since the use of this information and the conditions of use of the product are not within the control of Flavour Warehouse Ltd, trading as Vampire Vape, it is the user's obligation to determine conditions of safe use of the product.

This product should be store, handled and used in accordance with good industrial hygienic practices and in conformity with any legal regulation. The above information is based on the present state of our knowledge of the product at the time of publication. The user must satisfy himself that the product is entirely suitable for his purpose.