



## SAFETY DATA SHEET

### CHEFS FLAVOURS - MEXICAN FRIED ICE CREAM (0 MG/ML)

Compilation date: 05/09/2019  
Version No: 1

#### Section 1: Identification of the substance/mixture and of the company/undertaking

##### 1.1 Product identifier

**Product name:** CHEFS FLAVOURS - MEXICAN FRIED ICE CREAM (0 MG/ML)

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

**Use of substance/mixture:** For use in electronic cigarettes only.

##### 1.3 Details of the supplier of the information sheet

**Company name:** Chefs Flavours Ltd  
26 Aberaman Ind Est, Aberaman,  
Aberdare,  
CF44 6DA  
United Kingdom

**Tel:** +44 1685872951

**Email:** lewis@chefsflavours.co.uk

##### 1.4 Emergency telephone number

**Emergency tel:** +44 1685872951 (GMT: 08:00 – 16:00)

#### Section 2: Hazards Identification

##### 2.1 Classification of the substance or mixture

**Classification under CLP:** Eye Irrit. 2: H319

**Most important adverse effects:** Causes serious eye irritation.

##### 2.2 Label elements

###### Label elements:

**Hazard statements:** H319: Causes serious eye irritation.

**Hazard pictograms:** GHS07: Exclamation mark



**Signal words:** Warning

**Precautionary statements:** P101: If medical advice is needed, have product container or label at hand.  
P103: Read label before use.  
P273: Avoid release to the environment.  
P302+352: IF ON SKIN: Wash with plenty of water/soap.  
P333+313: If skin irritation or rash occurs: Get medical advice/attention.  
P337+ 313: If eye irritation persists: Get medical advice/attention.



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P501: Dispose of contents/container to appropriate local waste system.

**Supplemental information:** EUH208: Contains Vanillin PG acetal, Pentadione, Cinnamaldehyde. May produce an allergic reaction.

#### 2.3 Other hazards

**Other hazards:** No data available.

**PBT:** This product is not identified as a PBT/vPvB substance.

### Section 3: Composition/information on ingredients

#### 3.2 Mixtures

##### Hazardous ingredients:

Substances	CAS No.	EC No.	CLP Classification	Percent
Vanillin PG acetal	68527-74-2	271-279-6	Skin Sens. 1: H317	0.1-0.9%
Pentadione	600-14-6	209-984-8	Flam. Liq.2: H225; Eye Dam. 1: H318; Skin Sens. 1B: H317	0.1-0.9%
Cinnamaldehyde	104-55-2	203-213-9	Acute Tox. 4: H312; Skin Irrit. 2: H315; Eye Irrit. 2: H319; Skin Sens. 1: H317	0.1-0.9%

##### Non-hazardous ingredients:

Substances	CAS No.	EC No.	CLP Classification	Percent
Propylene glycol	57-55-6	200-338-0	Non-classified substance with WEL	40-80%
Vanillin	121-33-5	204-465-2	Eye Irrit. 2: H319	5-15%
Ethyl vanillin	121-32-4	204-464-7	Eye Irrit. 2: H319	5-10%
Ethyl maltol	4940-11-8	225-582-5	Acute Tox. 4: H302	1-5%
Methyl thiazolyl Ketone	24295-03-2	246-134-5	Acute Tox. 4: H302	1-3%
Gamma Valerolactone	108-29-2	203-569-5	Eye Irrit. 2: H319	1-2%
Methyl pyrazinyl ketone	22047-25-2	244-753-5	Skin Irrit. 2: H315; Eye Irrit. 2: H319; STOT SE 3; H335;	1-2%
Isoamyl isovalerate	659-70-1	211-536-1	Aquatic Chronic 2: H411	0.1-0.9%
Other flavouring substances	-	-	Not hazardous at < 1%	1-5%

### Section 4: First aid measures

#### 4.1 Description of first aid measures

**Ingestion:** Rinse mouth. Do NOT induce vomiting. Get medical attention if you feel unwell.

**Inhalation:** If breathing affected seriously: Remove person to fresh air and keep comfortable for breathing ensuring one's own safety whilst doing so. Call a doctor/emergency service if experiencing respiratory symptoms.

**Eye contact:** Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing.



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**Skin contact:** Remove all contaminated clothes and footwear immediately unless stuck to skin. Wash immediately with plenty of soap and water. If skin irritation or rash occurs, get medical advice/attention.

#### 4.2 Most important symptoms and effects, both acute and delayed

**Inhalation:** Exposure may cause coughing, wheezing, breathlessness or tightness of the chest.

**Skin contact:** There may be mild irritation and redness at the site of contact. An itchy rash may occur at the site contact.

**Eye contact:** There may be irritation and redness.

**Ingestion:** There may be vomiting and diarrhoea after prolonged or repeated exposure.

**Delayed/immediate effects:** Prolonged or repeated exposure of propylene glycol and glycerin may cause nausea, headache, and vomiting.  
Delayed effects can be expected after long-term exposure of sensitisers.

#### Section 5: Fire-fighting measures

##### 5.1 Extinguishing media

**Extinguishing media:** Extinguish with carbon dioxide, dry chemical or foam. Alcohol resistant foams (ATC type) are preferred.

##### 5.2 Special hazards arising from the substance or mixture

**Exposure hazards:** In combustion emits toxic fumes of carbon dioxide, carbon monoxide, nitrogen oxides.

##### 5.3 Advice for fire-fighters

**Advice for fire-fighters:** Fire fighters should wear complete protective clothing including self-contained breathing apparatus. Keep containers cool by spraying with water if exposed to fire. Avoid run off to waterways and sewers.

#### Section 6: Accidental release measures

##### 6.1 Personal precautions, protective equipment and emergency procedures

**Personal precautions:** Do not attempt to take action without suitable protective clothing – see section 8.  
Turn leaking containers leak-side up to prevent the escape of liquid.

##### 6.2 Environmental precautions

**Environmental precautions:** No special environmental precautions required.

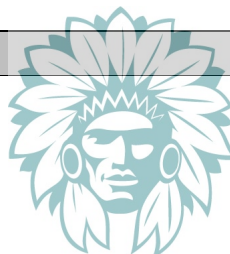
##### 6.3 Methods and material for containment and cleaning up

**Clean-up procedures:** Keep in suitable, closed containers for disposal. Refer to section 13 for suitable method of disposal.

##### 6.4 Reference to other sections

**Reference to other sections:** Refer to section 8 and 13.

#### Section 7: Handling and storage





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#### 7.1 Precautions for safe handling

**Handling requirements:** Ensure there is sufficient ventilation of the area. Avoid direct contact with the substance.

#### 7.2 Conditions for safe storage, including any incompatibilities

**Storage conditions:** Store in a cool, well ventilated area. Keep container tightly closed. Keep away from direct sunlight.

**Suitable packaging:** Not applicable.

#### 7.3 Specific end use(s)

**Specific end use(s):** For use in electronic cigarettes only.

### Section 8: Exposure controls/personal protection

#### 8.1 Control parameters

##### PROPYLENE GLYCOL

###### Workplace Exposure Limits:

###### Respirable dust

State	8-hour TWA	15 min. STEL	8-hour TWA	15 min. STEL
UK	(particles) 10 mg/m <sup>3</sup> (total particles & vapour) 474 mg/m <sup>3</sup>	-	-	-

##### ETHANOL

###### Workplace Exposure Limits:

###### Respirable dust

State	8-hour TWA	15 min. STEL	8-hour TWA	15 min. STEL
UK	1920 mg/m <sup>3</sup>	-	-	-

#### DNEL/PNEC Values

**DNEL / PNEC:** No data available.

#### 8.2 Exposure controls

**Engineering measures:** Handle in accordance with good industrial hygiene and safety practice. Avoid contact with skin, eyes and clothing. Wash hands before breaks and at the end of workday. Ensure there is sufficient ventilation of the area.

**Respiratory protection:** Self-contained breathing apparatus must be available in case of emergency.

**Hand protection:** Protective gloves.

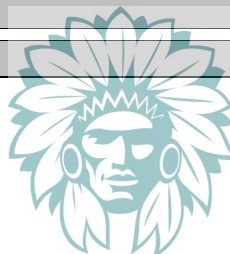
**Eye protection:** Safety glasses. Ensure eye bath is to hand.

**Skin protection:** Protective clothing.

**Environmental:** Prevent from entering in public sewers or the immediate environment.

### Section 9: Physical and chemical properties

#### 9.1 Information on basic physical and chemical properties



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<b>State:</b>	Liquid	
<b>Colour:</b>	Variable (from colourless to pale yellow/orange)	
<b>Odour:</b>	Pleasant	
<b>Evaporation rate:</b>	No data available	
<b>Oxidising:</b>	No data available	
<b>Solubility in water:</b>	Soluble	
<b>Viscosity:</b>	No data available.	
<b>Boiling point/range °C</b>	No data available.	<b>Melting point/range °C:</b> No data available.
<b>Flammability limits % lower:</b>	Not applicable.	<b>upper:</b> Not applicable.
<b>Flash point °C</b>	No data available.	<b>Part. coeff. n-octanol/water:</b> No data available.
<b>Autoflammability °C</b>	Not applicable.	<b>Vapour pressure:</b> No data available.
<b>Relative density:</b>	No data available.	<b>pH:</b> No data available.

#### Section 10: Stability and reactivity

##### 10.1 Reactivity

**Reactivity:** Stable under recommended transport or storage conditions.

##### 10.2 Chemical stability

**Chemical stability:** Stable under normal conditions.

##### 10.3 Possibility of hazardous reactions

**Hazardous reactions:** Hazardous reactions will not occur under normal transport or storage conditions.  
Decomposition may occur on exposure to conditions or materials listed below.

##### 10.4 Conditions to avoid

**Conditions to avoid:** Flames. Direct sunlight.

##### 10.5 Incompatible materials

**Materials to avoid:** Strong oxidising agents. Strong acids.

##### 10.6 Hazardous decomposition products

**Haz. decomp. products:** In combustion emits toxic fumes of carbon dioxide, carbon monoxide, nitrogen oxides.

#### Section 11: Toxicological information

##### 11.1 Information on toxicological effects



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#### Acute toxicity

Oral Based upon the available data, the classification criteria are not met.  
Dermal Based upon the available data, the classification criteria are not met.  
Inhalation Based upon the available data, the classification criteria are not met.

#### Skin corrosion/irritation

Based upon the available data, the classification criteria are not met.

#### Respiratory or skin sensitisation

Based upon the available data, the classification criteria are not met.

#### Eye damage/irritation

Eye Irrit.2: H319

Contain Vanillin, Ethyl vanillin, Gamma Valerolactone and Methyl pyrazinyl ketone at concentration > 1.0%.

#### Germ cell mutagenicity

Based upon the available data, the classification criteria are not met.

#### Carcinogenicity

Based upon the available data, the classification criteria are not met.

#### Reproductive toxicity

Based upon the available data, the classification criteria are not met.

#### STOT – single exposure

Based upon the available data, the classification criteria are not met.

#### STOT – repeated exposure

Based upon the available data, the classification criteria are not met.

#### Aspiration hazard

Based upon the available data, the classification criteria are not met.

#### Symptoms/routes of exposure

**Inhalation:** Exposure may cause coughing, wheezing, breathlessness or tightness of the chest.

**Skin contact:** There may be mild irritation and redness at the site of contact. An itchy rash may occur at the site contact.

**Eye contact:** There may be mild irritation and redness.

**Ingestion:** There may be vomiting and diarrhoea after prolonged or repeated exposure.

**Delayed/immediate effects:** Prolonged or repeated exposure of propylene glycol and glycerin may cause nausea, headache, and vomiting.  
Delayed effects can be expected after long-term exposure of sensitisers.

### Section 12: Ecological information

#### 12.1 Toxicity

##### ISOAMYL ISOVALERATE

ZEBRAFISH ( <i>Brachydanio rerio</i> )	96H LC50	3.47	mg/L
WATER FLEA ( <i>Daphnia magna</i> )	48H EC50	6.1	mg/L
GREEN ALGA ( <i>Pseudokirchneriella subcapitata</i> )	72H EC50	5.47	mg/L

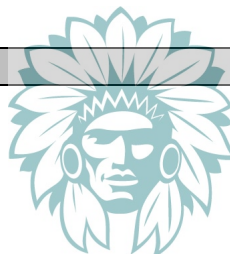
#### 12.2 Persistence and degradability

**Persistence and degradability:** No data available.

#### 12.3 Bioaccumulative potential

**Bioaccumulative:** No data available.

#### 12.4 Mobility in soil





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**Mobility:** No data available.

#### 12.5 Results of PBT and vPvB assessment

**PBT identification:** This product is not identified as a PBT/vPvB substance.

#### 12.6 Other adverse effects

**Other adverse effects:** No data available.

### Section 13: Disposal considerations

#### 13.1 Waste treatment methods

**Disposal operations:** Disposal in accordance with the local/national legislation. Individual bottles can be disposed of to commercial/domestic waste. Disposal of large quantities must be performed by qualified and authorised body.

**Recovery operations:** Not applicable.

**Disposal of packaging:** Paper/board packaging may be reused or recycled. Bottles may be reused or recycled after cleaning.

**NB:** The user's attention is drawn to the possible existence of regional or national regulations regarding disposal.

### Section 14: Transport information

This product does not require a classification for transport according to the United Nations 'Recommendations on the Transport of Dangerous Goods'.

#### 14.1 UN number

	ADR/RID	IMDG	IATA/ICAO
<b>UN number:</b>	None assigned.	None assigned.	None assigned.

#### 14.2 UN proper shipping name

	ADR/RID	IMDG	IATA/ICAO
<b>UN proper shipping name:</b>	None assigned.	None assigned.	None assigned.

#### 14.3 Transport hazard class(es)

	ADR/RID	IMDG	IATA/ICAO
<b>Transport class:</b>	None assigned.	None assigned.	None assigned.

#### 14.4 Packing group

	ADR/RID	IMDG	IATA/ICAO
<b>Packing group:</b>	None assigned.	None assigned.	None assigned.

#### 14.5 Environmental hazards

	ADR/RID	IMDG	IATA/ICAO
<b>Environmental hazards:</b>	Not classified.	Not classified.	Not classified.



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#### 14.6 Special precautions for user

Special precautions: See Section: 2

#### 14.7 Transport in bulk according to Annex II of MARPOL 73/78 and the IBC Code

	ADR/RID	IMDG	IATA/ICAO
Transport in bulk:	Not applicable.	Not applicable.	Not applicable.

### Section 15: Regulatory information

#### 15.1 Safety, health and environmental regulations/legislation specific for the substance or mixture

Specific regulations: Not applicable.

#### 15.2 Chemical safety assessment

Chemical safety assessment: A chemical safety assessment has not been carried out for the substance or the mixture by the supplier.

### Section 16: Other information

#### Other information

Other information: This safety data sheet is prepared in accordance with Regulations (EC) No 1907/2006 and 1272/2008 as Amended and Adapted.

\* indicates text in the SDS which has changed since the last revision.

List of abbreviations: ADR, International Carriage of Dangerous Goods by Road

ATE, acute toxicity estimate

CAS, Chemical Abstracts Service

CLP, Classification, Labelling and Packaging

DNEL, Derived No Effect Level

IATA, International Air Transport Association

ICAO, International Civil Aviation Organisation

IMDG, International Maritime Dangerous Goods

NB, Nota bene

PBT, persistent, bioaccumulative, toxic

PNEC, Predicted No Effect Concentration

RID, International Carriage of Dangerous Goods by Rail

SDS, Safety Data Sheet

STEL, Short-term Exposure Limit

STOT, Specific target organ toxicity

TWA, Time Weighted Average

UN, United Nations

vPvB, very persistent, very bioaccumulative

WEL, Workplace Exposure Limit

Phrases used in s.2 and s.3: EUH208: Contains <name of sensitising substance>. May produce an allergic reaction.

H225: Highly flammable liquid and vapour.

H302: Harmful if swallowed.

H312 Harmful in contact with skin.

H315: Causes skin irritation.

H317: May cause an allergic skin reaction.

H318 Causes serious eye damage.



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**(0 MG/ML)**

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H319: Causes serious eye irritation.  
H335 May cause respiratory irritation.  
H411: Toxic to aquatic life with long lasting effects.

**Legal disclaimer:** The above information is believed to be correct but does not purport to be all inclusive and shall be used only as a guide. This company shall not be held liable for any damage resulting from handling or from contact with the above product.

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