



SAFETY DATA SHEET

CHEFS FLAVOURS LTD – TARTE AU CITRON (0 MG/ML)

Compilation date: 30/08/2019

Version No: 1.0

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

1.1 Product identifier

Product name: CHEFS FLAVOURS LTD – TARTE AN CITRON (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: Skin Sens. 1: H317; Aquatic Chronic 3: H412; Eye Irrit. 2: H319

Most important adverse effects: May cause allergic skin reaction; Harmful to aquatic life with long lasting effects; Causes serious eye irritation.

2.2 Label elements

Label elements:

Hazard statements: H317: May cause allergic skin reaction; H412: Harmful to aquatic life with long lasting effects.
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.
P501: Dispose of contents/container to appropriate local waste system.





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Supplemental information: EUH208: Contains Bisabolene; Myrcene; Neryl Acetate. 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
Limonene	138-86-3	205-341-0	Flam. Liq. 3: H226; Skin Irrit. 2: H315; Skin Sens. 1: H317; Aquatic Acute 1: H400; Aquatic Chronic 1: H410	5.0-9.0%
Myrcene	123-35-3	204-622-5	Flam. Liq. 3: H226; Skin Irrit. 2: H315; Eye Irrit. 2: H319; Asp. Tox. 1: H304; Aquatic Acute 1: H400; Aquatic Chronic 1: H410; Skin Sens. 1B: H317.	≥ 0.1%
Citral	5392-40-5	226-394-6	Skin Irrit. 2: H315; Skin Sens. 1: H317	1-2%
Neryl Acetate	141-12-8	205-459-2	Skin Sens. 1: H317	0.1-0.9%
Bisabolene	495-62-5	207-805-8	Skin Irrit. 2: H315; Skin Sens. 1: H317; Asp. Tox. 1: H304	0.1-0.9%

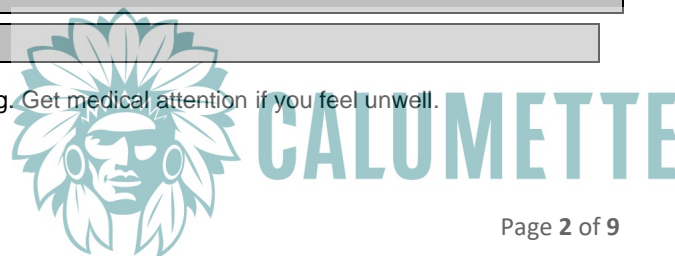
Non-hazardous ingredients:

Substances	CAS No.	EC No.	CLP Classification	Percent
Propylene glycol	57-55-6	200-338-0	Non-classified substance with WEL	30-70%
Ethanol	64-17-5	200-578-6	Flam. Liq. 2: H225; Substance with WEL	4-6%
Ethyl maltol	4940-11-8	225-582-5	Acute Tox. 4: H302	1-5%
Ethyl vanillin	121-32-4	204-464-7	Eye Irrit. 2: H319	1-5%
Vanillin	121-33-5	204-465-2	Eye Irrit. 2: H319	4-9%
Methyl thiazoyl ethanol	137-00-8	205-272-6	Skin Irrit. 2: H315; Eye Irrit. 2: H319; STOT SE 3: H335	5-10%
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.





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- 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.
- 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:** There may be nausea after prolonged or repeated exposure.
- 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 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.

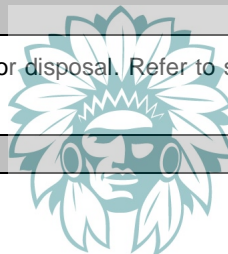
6.2 Environmental precautions

- Environmental precautions:** Do not discharge into drains or rivers. Contain the spillage using bunding.

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



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

Section 7: Handling and storage

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 ³ (total particles & vapour) 474 mg/m ³	-	-	-
Ireland	(particles) 10 mg/m ³ (total particles & vapour) 470 mg/m ³	-	-	-

ETHANOL

Workplace Exposure Limits:

Respirable dust

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

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.



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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

State: Liquid

Colour: Variable colour (from colourless to pale yellow/orange)

Odour: Pleasant

Evaporation rate: No data available

Oxidising: No data available

Solubility in water: Soluble

Viscosity: No data available.

Boiling point/range °C No data available.

Melting point/range °C: No data available.

Flammability limits % lower: Not applicable.

upper: Not applicable.

Flash point °C No data available.

Part. coeff. n-octanol/water: No data available.

Autoflammability °C Not applicable.

Vapour pressure: No data available.

Relative density: No data available.

pH: 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

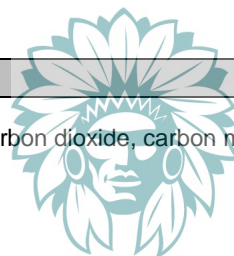
Conditions to avoid: Flames. Direct sunlight.

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.



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Section 11: Toxicological information

11.1 Information on toxicological effects

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

Skin Sens. 1: H317
Contain Limonene; Citral at concentration > 1.0%.

Eye damage/irritation

Contain Methyl thiazoyl ethanol at concentration > 1.0%

Respiratory or skin sensitisation

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

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: There may be nausea after prolonged or repeated exposure.

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

LIMONENE

FATHEAD MINNOW (<i>Pimephales promelas</i>)	96H LC50	0.72	mg/L
WATER FLEA (<i>Daphnia magna</i>)	48H EC50	0.31	mg/L
GREEN ALGA (<i>Scenedesmus subspicatus</i>)	72H ErC50	0.32	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

Mobility: No data available.



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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
UN number:	None assigned.	None assigned.	None assigned.

14.2 UN proper shipping name

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

14.3 Transport hazard class(es)

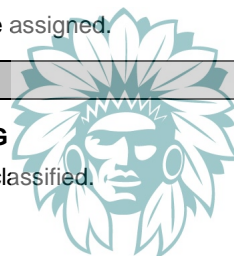
	ADR/RID	IMDG	IATA/ICAO
Transport class:	None assigned.	None assigned.	None assigned.

14.4 Packing group

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

14.5 Environmental hazards

	ADR/RID	IMDG	IATA/ICAO
Environmental hazards:	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: Flammable liquid and vapour.

H226: Flammable liquid and vapour

H302: Harmful if swallowed.

H304: May be fatal if swallowed and enter airways

H315: Causes skin irritation



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H317: May cause an allergic skin reaction

H319: Causes serious eye irritation.

H335: May cause respiratory irritation.

H400: Very toxic to aquatic life.

H410: Very toxic to aquatic life with long lasting effects

H412: Harmful 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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