# MATERIAL SAFETY DATA SHEET

# GARLIC, WATER SOLUBLE

Code: 31-09

#### SECTION I - IDENTIFICATION OF PRODUCT AND COMPANY

Manufacturer's Address: Sunrise Farms

25 Pine Road

Brentwood, NH 03833

Update: AUGUST 30, 2011
Supercedes: JULY 29, 2011
Formula: Mixture: Not applicable

NFPA Rating: Health: 1 Flammability: 1 Reactivity: 1 Specific Hazard:

N/A

Botanical Family: Fresh garlic cloves, (Allium sativum) L., comminuted,

extracted and distilled, conforming to all applicable provisions of the Federal Food, Drug and Cosmetic Act.

NOT REGULATED

UN Number: NOT REC

Proper Shipping Name: None

Hazard Class: NOT REGULATED Packing Group: NOT REGULATED

#### **SECTION II - HAZARDOUS INGREDIENTS**

TLV(units) None

### **SECTION III - PHYSICAL DATA**

Boiling Point: Not Established
Specific Gravity: 1.00 - 1.11 @ 25°C
Vapor Pressure: < 10mm of Hg

% Volatile by Weight: 1 to 3

Vapor Density: Not Established
Evaporation Rate: Not Established
Solubility in Water: Completely dispersible
Freezing Point: Not Established

Appearance: A light yellow to amber liquid, pourable at room

temperature.

Odor: Strong garlic aroma.

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## **SECTION IV - FIRE AND EXPLOSION HAZARD DATA**

Flash Point: >93 °C PMCC Flammable Limit: Not Available

**Extinguish Media:** Dry chemical, carbon dioxide.

Special Fire Fighting Procedure: None known

Unusual Fire & Explosion Cool containers with water if exposed to fire.

Hazards:

#### **SECTION V - HEALTH HAZARD DATA**

Threshold Limit: Not Established

Effects of Overexposure: Irritation to skin and mucous membranes. Inhalation of

volatiles could cause dizziness and palpitations. May cause

burning and irritation if it comes in contact with eyes.

**Emergency & First Aid** 

Procedures:

Skin: Remove contaminated clothing or shoes. Wash affected areas

with large amounts of water (or water and soap). Obtain medical advice in case of tissue damage or persistent

irritation.

Gastro-Intestinal Tract: In the case of accidental ingestion, do not induce

vomiting. Drink large quantities of water or milk to

dilute.

Eye: Remove any contact lenses. Irrigate affected eyes with

water (or saline solution) for 15 minutes. Call physician. Physician may treat as overexposure to turpentine.

Lungs: In the event of excessive inhalation, remove the

affected individual to fresh air and keep at rest.

\* \* NOTE: In any case, if irritation persists, consult a physician.

Physician may treat as overexposure to turpentine.

### **SECTION VI - REACTIVITY DATA**

Unstable: No

Stable: Yes - Avoid high temperatures (>400°F)

Incompatability None known

(Materials to avoid):

Hazardous Decomposition Products: Burning liberates carbon monoxide, carbon dioxide, and

smoke.

Hazardous Polymerization: Will Not Occur.

Conditions to Avoid: None in normal food processing.

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## **SECTION VII - SPILL OR LEAK PROCEDURES**

Steps to take if material Clean up area as much as physically possible (squeegee) is released or spilled: Wash area with strong biodegradable soap solution.

Rinse to drain. Product will degrade in sewage system.

Residual color will fade with time.

Waste Disposal Method: Food product - dispose of in accoradance with federal,

state and local environmental regulations.

#### SECTION VIII - SPECIAL PROTECTION INFORMATION

Respiratory Protection: Wear a NIOSH approved respirator with organic cartridge in

areas with poor ventilation or high vapor concentrations.

Ventilation: Mechanical (general)

Protective Gloves: Solvent-resistant rubber Eye Protection: Goggles or splash shield.

Other Protective Equipment: Solvent resistant rubber apron if convenient for

operations.

### **SECTION IX - SPECIAL PRECAUTIONS**

Precautions to be taken Cold storage required (35° to 40°F)

in handling & storage:

Other Precautions: None required