SAFETY DATA SHEET



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1. IDENTIFICATION OF THE MATERIAL AND SUPPLIER

Product identifier

Product Name STEAK & KIDNEY PIE FLAVOUR LS4394 (FNSTE01020)

Product Code(s) 000000037403

Other means of identification

Pure substance/mixture Mixture

Recommended use of the chemical and restrictions on use

Recommended use Flavour.

Uses advised against No information available

Supplier

Ixom Operations Pty Ltd (Bronson & Jacobs division) - incorporated in Australia ABN:51 600 546 512 70 Marple Avenue Villawood NSW 2163 Australia

Telephone Number: +61 2 8717 2929

Facsimile: +61 2 9755 9611

Emergency telephone number

Emergency telephone number 1 800 033 111 (ALL HOURS)

Please ensure you refer to the limitations of this Safety Data Sheet as set out in the "Other Information" section at the end of this Data Sheet.

2. HAZARDS IDENTIFICATION

GHS Classification

Not classified as dangerous goods in accordance with the Australian Code for the Transport of Dangerous Goods by Road and Rail (ADG)

Not classified as a hazardous chemical in accordance with the criteria of Safe Work Australia - Globally Harmonized System (GHS)

SIGNAL WORD

None

Label elements

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Hazard statements

Other hazards which do not result in classification
Poisons Schedule (SUSMP)
None allocated

3. COMPOSITION/INFORMATION ON INGREDIENTS

Mixture

Chemical name	CAS No.	Weight-%
Flavour ingredients at non-hazardous	-	100
concentrations		

4. FIRST AID MEASURES

Description of first aid measures

General advice For advice, contact a Poisons Information Centre (e.g. phone Australia 13 11 26; New

Zealand 0800 764 766) or a doctor.

Inhalation Remove to fresh air. Call a physician if symptoms occur.

Eye contact Rinse thoroughly with plenty of water, also under the eyelids. Get medical attention if

symptoms occur.

Skin contact Wash skin with soap and water. Call a physician if symptoms occur.

Ingestion Clean mouth with water and drink afterwards plenty of water. Do NOT induce vomiting. Get

medical attention if symptoms occur.

Most important symptoms and effects, both acute and delayed

Symptoms No information available.

Indication of any immediate medical attention and special treatment needed

Note to physicians Treat symptomatically.

5. FIRE FIGHTING MEASURES

Suitable Extinguishing Media

Suitable Extinguishing Media Fine water spray. Foam. Dry chemical or CO2.

Unsuitable extinguishing media No information available.

Specific hazards arising from the chemical

Specific hazards arising from the

chemical

Non-combustible. However following evaporation of the water component of the material, the residual material can burn if ignited. In the event of fire, cool tanks with water spray. Fire residues and contaminated fire extinguishing water must be disposed of in accordance with

local regulations.

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Hazardous combustion products Oxides of carbon.

Special protective actions for fire-fighters

Special protective equipment for

fire-fighters

Firefighters should wear self-contained breathing apparatus and full firefighting turnout

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gear. Use personal protection equipment.

6. ACCIDENTAL RELEASE MEASURES

Personal precautions, protective equipment and emergency procedures

Personal precautions Avoid contact with skin and eyes. Avoid breathing vapors or mists. Ensure adequate

> ventilation. Evacuate personnel to safe areas. Do not touch or walk through spilled material. Keep people away from and upwind of spill/leak. Wash thoroughly after handling. Use

personal protective equipment as required.

Clear area of all unprotected personnel. Use personal protection recommended in Section For emergency responders

Environmental precautions

Prevent further leakage or spillage if safe to do so. See Section 12 for additional Ecological **Environmental precautions**

Information.

Methods and material for containment and cleaning up

Stop leak if you can do it without risk. Dike far ahead of spill to collect runoff water. Absorb Methods for containment

or cover with dry earth, sand or other non-combustible material and transfer to containers.

Methods for cleaning up Slippery when spilt. Avoid accidents, clean up immediately. Dam up. Soak up with inert

absorbent material. Pick up and transfer to properly labelled containers.

7. HANDLING AND STORAGE

Precautions for safe handling

Advice on safe handling Avoid contact with skin and eyes. Avoid breathing vapors or mists. Ensure adequate

ventilation. Use according to package label instructions. Handle in accordance with good

industrial hygiene and safety practice.

Regular cleaning of equipment, work area and clothing is recommended. Wash hands and General hygiene considerations

face before breaks and immediately after handling the product. Wear suitable gloves and

eye/face protection.

Conditions for safe storage, including any incompatibilities

Keep containers tightly closed in a dry, cool and well-ventilated place. Protect from direct **Storage Conditions**

sunlight. Store away from sources of heat or ignition. Keep container closed when not in

use.

Incompatible materials Oxidizing agents.

Poisons Schedule (SUSMP) None allocated

8. EXPOSURE CONTROLS/PERSONAL PROTECTION

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Control parameters

Exposure Limits No value assigned for this specific material by Safe Work Australia.

Appropriate engineering controls

Engineering controls Apply technical measures to comply with the occupational exposure limits.

> If in the handling and application of this material, safe exposure levels could be exceeded, the use of engineering controls such as local exhaust ventilation must be considered and the results documented. If achieving safe exposure levels does not require engineering controls, then a detailed and documented risk assessment using the relevant Personal Protective Equipment (PPE) (refer to PPE section below) as a basis must be carried out to determine the minimum PPE requirements.

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Individual protection measures, such as personal protective equipment

The selection of PPE is dependent on a detailed risk assessment. The risk assessment should consider the work situation, the physical form of the chemical, the handling methods, and environmental factors.

OVERALLS, SAFETY SHOES, SAFETY GLASSES, GLOVES.









Eye/face protection Glasses.

Skin and body protection Wear suitable protective clothing. Overalls. Protective shoes or boots.

Impervious gloves. Hand protection

Respiratory protection If determined by a risk assessment an inhalation risk exists, wear an organic

vapour/particulate respirator meeting the requirements of AS/NZS 1715 and AS/NZS 1716.

Environmental exposure controls No information available.

9. PHYSICAL AND CHEMICAL PROPERTIES

Information on basic physical and chemical properties

Physical state Liquid **Appearance** Free-flowing Color Dark brown

Rich Meaty - Steak and kidney Odor **Odor threshold** No information available

Remarks • Method **Property** Values

No data available None known рΗ pH (as aqueous solution) No data available None known Melting point / freezing point No data available None known Boiling point / boiling range No data available None known

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Flash pointNot ApplicableNone knownEvaporation rateNo data availableNone knownFlammability (solid, gas)No data availableNone knownFlammability Limit in AirNone known

Upper flammability or explosive Not Applicable

limits

Lower flammability or explosive Not Applicable

limits

No data available Vapor pressure None known Vapor density No data available None known 0.990 - 1.020 @ 20 °C Relative density Water solubility No data available None known Solubility(ies) Miscible in water None known **Partition coefficient** No data available None known **Autoignition temperature** Not Applicable None known **Decomposition temperature** No data available None known Kinematic viscosity No data available None known **Dynamic viscosity** No data available None known

Other information

10. STABILITY AND REACTIVITY

Reactivity

Reactivity No information available.

Chemical stability

Stability Stable under normal conditions.

Explosion data

Sensitivity to mechanical impact None.

Sensitivity to static discharge None.

Possibility of hazardous reactions

Possibility of hazardous reactions None under normal processing.

Conditions to avoid

Conditions to avoid Heat, flames and sparks.

Incompatible materials

Incompatible materials Oxidizing agents.

Hazardous decomposition products

Hazardous decomposition products Oxides of carbon.

11. TOXICOLOGICAL INFORMATION

Acute toxicity

Information on likely routes of exposure

Product InformationNo adverse health effects expected if the chemical is handled in accordance with this

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Safety Data Sheet and the chemical label. Symptoms or effects that may arise if the

chemical is mishandled and overexposure occurs are:

Inhalation May cause irritation.

Eye contact May cause irritation.

Skin contact May cause irritation.

Ingestion May cause gastrointestinal discomfort if consumed in large amounts.

Symptoms No information available.

Numerical measures of toxicity - Product Information

No information available

See section 16 for terms and abbreviations

Delayed and immediate effects as well as chronic effects from short and long-term exposure

Skin corrosion/irritationNo information available.

Serious eye damage/eye irritation No information available.

Respiratory or skin sensitization No information available.

Germ cell mutagenicity No information available.

Carcinogenicity No information available.

Reproductive toxicityNo information available.

STOT - single exposure No information available.

STOT - repeated exposureNo information available.

Aspiration hazard No information available.

12. ECOLOGICAL INFORMATION

Ecotoxicity

Ecotoxicity Avoid contaminating waterways.

Persistence and degradability

Persistence and degradability No information available.

Bioaccumulative potential

Bioaccumulation No information available.

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Mobility

No information available. Mobility in soil

Other adverse effects

13. DISPOSAL CONSIDERATIONS

Waste treatment methods

Waste from residues/unused products

Dispose of in accordance with local regulations. Dispose of waste in accordance with

environmental legislation.

14. TRANSPORT INFORMATION

ADG

Not classified as Dangerous Goods by the criteria of the Australian Dangerous Goods Code (ADG Code) for transport by Road and Rail: NON-DANGEROUS GOODS.

IATA

Not classified as Dangerous Goods by the criteria of the International Air Transport Association (IATA) Dangerous Goods Regulations for transport by air; NON-DANGEROUS GOODS.

IMDG

Not classified as Dangerous Goods by the criteria of the International Maritime Dangerous Goods Code (IMDG Code) for transport by sea; NON-DANGEROUS GOODS.

15. REGULATORY INFORMATION

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

National regulations

<u>Austral</u>ia

Not classified as dangerous goods in accordance with the Australian Code for the Transport of Dangerous Goods by Road and Rail (ADG)

Not classified as a hazardous chemical in accordance with the criteria of Safe Work Australia - Globally Harmonized System (GHS)

See section 8 for national exposure control parameters

Poisons Schedule (SUSMP) None allocated

International Inventories

AIIC All the constituents of this material are listed on the Australian Inventory of Industrial

Chemicals or are regulated through the Food Standards Australia New Zealand (FSANZ).

Legend:

AIIC- Australian Inventory of Industrial Chemicals

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International Regulations

The Montreal Protocol on Substances that Deplete the Ozone Layer Not applicable

The Stockholm Convention on Persistent Organic Pollutants Not applicable

The Rotterdam Convention Not applicable

16. OTHER INFORMATION

Reason(s) For Issue: 5 Yearly Revised Primary SDS

Issuing Date: 23-Oct-2023

This Safety Data Sheet has been prepared by Ixom Operations Pty Ltd (Toxicology and SDS Services).

Revision Note:

The symbol (*) in the margin of this SDS indicates that this line has been revised.

Key or legend to abbreviations and acronyms used in the safety data sheet

Legend Section 8: EXPOSURE CONTROLS/PERSONAL PROTECTION

TWA (time-weighted average) STEL (Short Term Exposure Limit) TWA STEL

Ceilina Maximum limit value Skin designation

Carcinogen

Key literature references and sources for data used to compile the SDS

EPA (Environmental Protection Agency)

Acute Exposure Guideline Level(s) (AEGL(s))

U.S. Environmental Protection Agency Federal Insecticide, Fungicide, and Rodenticide Act

U.S. Environmental Protection Agency High Production Volume Chemicals

Food Research Journal

Hazardous Substance Database

International Uniform Chemical Information Database (IUCLID)

Japan GHS Classification

Australian Industrial Chemicals Introduction Scheme (AICIS)

NIOSH (National Institute for Occupational Safety and Health)

National Library of Medicine's ChemID Plus (NLM CIP)

National Library of Medicine's PubMed database (NLM PUBMED)

National Toxicology Program (NTP)

New Zealand's Chemical Classification and Information Database (CCID)

Organization for Economic Co-operation and Development Environment, Health, and Safety Publications

Organization for Economic Co-operation and Development High Production Volume Chemicals Program

Organization for Economic Co-operation and Development Screening Information Data Set

RTECS (Registry of Toxic Effects of Chemical Substances)

World Health Organization

This SDS summarises to our best knowledge at the date of issue, the chemical health and safety hazards of the material and general guidance on how to safely handle the material in the workplace. Since Ixom Operations Pty Ltd cannot anticipate or control the conditions under which the product may be used, each user must, prior to usage, assess and control the risks arising from its use of the material.

If clarification or further information is needed, the user should contact their Bronson & Jacobs representative or Ixom Operations Pty Ltd at the contact details on page 1.

Ixom Operations Pty Ltd's responsibility for the material as sold is subject to the terms and conditions of sale, a copy of which is available upon request.

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Bronson and Jacobs incorporating the businesses of Woods and Woods and Keith Harris and Australian Botanical Products.

End of Safety Data Sheet