

# Food Allergens Laboratory-

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# **Material Safety Data Sheet**

## Sweet Almond Oil

#### 1. PRODUCT NAME AND COMPANY IDENTIFICATION

**Product Name:** 

SWEET ALMOND OIL

Product Use:

Raw material for cosmetic, pharmaceutical and food

products

Company Name:

TSAGKADOPOULOS A.-ROMFAIAS N. GP,

"AMYGDALEA"

Company Address:

33 Alamanas str., 38334 Volos, GREECE

Date Issued:

07/01/2015

## 2. COMPOSITION/INGREDIENT INFORMATION

General Information:

Naturally occurring vegetable oil obtained from the

kernels of Prunus amygdalus.

Vegetable Oil Triglycerides:

100%

Hazardous Ingredients:

None

CAS #:

8007-69-0

#### 3. HAZARDS IDENTIFICATION

**General Information:** 

The product does not belong to any list of substances supposedly hazardous to human or animal health according to EU Regulation 1272/2008 and further amendments, nor to those having recognised exposition limits. Care should be taken when handling hot oil as it may constitute a burn

hazard. Spills constitute a slippage hazard

Eye Contact:

Mild irritation may occur

Skin Contact:

No known hazard

Ingestion:

No known hazard

Inhalation:

No known hazard

## 04. FIRST AID MEASURES

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Eyes:

Flush with plenty of water or eye wash solution for 15

minutes. Get medical attention if irritation persists.

Skin:

No measure, being a non-toxic product

Ingestion:

No measure, being a non-toxic product

Inhalation:

Not expected with this type of product

#### 5. FIRE FIGHTING MEASURES

**Extinguishing Media:** 

Dry Chemical Powder, Carbon Dioxide, Foam

Unsuitable Extinguishing Media:

Water

Protective Equipment:

Standard. Wear self-contained breathing apparatus

in confined spaces.

## 6. ACCIDENTAL RELEASE MEASURES (STEPS FOR SPILLS)

Methods for Cleaning Up:

Absorb onto an inert, absorbent substrate and sweep

up. Wash area with soap and water.

#### 7. HANDLING AND STORAGE

Handling

Safe Handling:

Keep away from sources of ignition and open flames.

Prevent spills and leaks to avoid slip hazard.

Storage

Requirements for Storage

Areas and Containers:

Store in a cool (15/25°C), dry location, in a sealed

container. Limit contact with oxygen.

## 8. EXPOSURE CONTROL/PERSONAL PROTECTION

Eye:

Safety glasses should be worn.

Skin/Body:

No particular protection measure is needed.

Respiratory:

Not needed under normal conditions of use.

Other:

Evaluate need based on application. Slip proof

shoes may be worn where spills may occur.

Work/Hygiene Practice:

Normal work and hygiene practices for handling non

hazardous liquid material.

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9.	PHYSICAL	AND	CHEMICAL	<b>PROPERTIES</b>
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**Physical State:** 

Liquid

Color:

Clear, yellow

Odor:

Almost odorless

Taste:

**Tasteless** 

Flash Point:

>215°C

**Boiling Point:** 

>100°C

Specific Gravity (H2O = 1):

0.910-0.920

Solubility in Water:

Insoluble

## 10. STABILITY AND REACTIVITY

Stability:

Stable under normal conditions of use.

Incompatibility (Materials to Avoid):

Avoid strong oxidizers

Conditions to Avoid:

Excessive heat

**Hazardous Decomposition** 

or Byproducts:

None

Hazardous Polymerization:

Will Not Occur

## 11. TOXICOLOGICAL INFORMATION

Toxicity:

Non-toxic

Medical Conditions Generally

Aggravated by Exposure:

None

Irritancy: Skin:

Not expected to be an irritant

Eyes:

Not expected to be an irritant

## 12. ECOLOGICAL INFORMATION

Biodegradation:

Ultimately Biodegradable

#### 13. DISPOSAL CONSIDERATIONS



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Waste Disposal Methods:

When possible recover spilled product. When product must be discarded, do so into an authorised dump or recycling service station. Act in accordance with local and national regulations.

#### 14. TRANSPORT INFORMATION

**General Information:** 

Road (ADR), Rail (RID). Sea (IMDG) and Air (ICAO) transport not restricted in drums or food tanks.

## 15. REGULATION INFORMATION

Hazard Symbols:

Not Required

The information above is believed to be accurate and represents the best information currently available to us. However, we make no warranty of merchantability or any other warranty, express or implied, with respect to such information, and we assume no liability resulting from its use. Users should make their own investigations to determine the suitability of the information for their particular purposes. In no event shall ScienceLab.com be liable for any claims, losses, or damages of any third party or for lost profits or any special, indirect, incidental, consequential or exemplary damages, howsoever arising, even if foodallergenslab.com has been advised of the possibility of such damages.

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0.0	Jan 9/2015	Initial Revision