



SAFETY DATA SHEET

ALL FRUIT ESSENCES

I. Identification of Product and Manufacturing Company

- a. Product Name: Apple, Black Currant, Black Raspberry, Blackberry, Blueberry, Boysenberry, Concord Grape, Cranberry, Dark Sweet Cherry, Marion Blackberry, Niagara Grape, Pear, Pineapple, Red Grape, Red Raspberry, Rhubarb, Strawberry, Tart Cherry ESSENCES
- b. Manufacturing Company: Valley Processing, Inc.
108 East Blaine Ave
PO Box 246
Sunnyside, WA 98944
- c. Telephone: +1 (509) 837-8084
- d. Fax: +1 (509) 837-3481
- e. Product Use: Food Use/Ingredient

II. Hazard(s) Identification

- a. The products identified in Section I are not considered hazardous according to GHS/CLP regulations.
- b. Label Requirements: not regulated (combustible at 6-7% natural alcohol)
- c. Other Hazards: contains volatile aromatics/flavorings; keep away from heat and open flame

III. Composition/Information on Ingredients

- a. Natural fruit by-product; No added alcohol, naturally occurring. Only ship at up to 7.0%

IV. First-Aid Measures

- a. Skin Contact: wash with soap and water to remove
- b. Eye Contact: rinse with water; seek medical attention if needed
- c. Inhalation: seek fresh air if vapor exposure is bothersome; seek medical attention if breathing becomes difficult
- d. Ingestion: food product (enhances flavor of beverages when added up to 1.0% by volume); if bad reaction to product occurs, seek medical attention



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V. Fire-Fighting Measures

- a. Essences containing ethyl alcohol: 1-5%=flashpoint of 200°F; not combustible or flammable. 6-7% alcohol=flashpoint between 140°F and 200°F; combustible but not flammable.
- b. Avoid inhalation of fumes. Wear respiratory equipment when needed
- c. Extinguishing media: carbon dioxide, dry powers, foam, or water spray

VI. Accidental Release Measures

- a. Precautions for Safe Handling: avoid fumes, wear respiratory equipment when needed; handle product with gloves; avoid contact with ignition source
- b. Environmental: prevent runoff into surface water, air or soil; check with appropriate authorities
- c. Cleanup Methods: use absorbent material; dispose of in accordance with local and governmental regulations.

VII. Handling and Storage

- a. Handling: avoid contact with skin and eyes; wear gloves and eye protection; avoid heat and ignition source
- b. Storage: store in closed container; avoid storage in extreme heat or near ignition source

VIII. Exposure Controls/Personal Protection

- a. Exposure Controls: avoid exposure to high heat
- b. Personal Protective Measures: see Section VII A.



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IX. Physical and Chemical Properties

- a. Appearance: clear liquid, colorless, free from turbidity
- b. Odor: aroma distinctive of fresh quality fruit from which it was derived
- c. Melting Point: not determined
- d. Boiling Point: not determined
- e. Flash Point: 1-5% alcohol=200°F; 6-7% alcohol=140°-200°F
- f. Flammability: not flammable
- g. Specific Gravity: 0.97-1.00
- h. Viscosity: not determined

X. Stability and Reactivity

- a. Reactivity: none
- b. Stability: stable under normal conditions
- c. Conditions to Avoid: avoid high temperatures near flash point
- d. Other Information: not reactive with water; does not react with other organic compounds

XI. Toxicological Information

- a. May be a slight skin, eye and respiratory irritant
- b. Toxicological properties have not been fully evaluated; handle and use with care

XII. Ecological Information

- a. Consult with appropriate authorities, information not yet available

XIII. Disposal Considerations

- a. Must comply with all local and governmental regulations



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XIV. Transport Information

- a. Not applicable

XV. Regulatory Information

- a. Regulated since 2002 by mandatory FDA Juice HACCP 21 CFR Part 110 and 120

XVI. Other Information

- a. Product listed in Section 1 are listed as “Food for Human Consumption” in 21 CFR and are classified as non-hazardous. Therefore, they are exempt from OSHA Communication Standard. SDS sheets are not required.
- b. Without Guarantee: The information supplied here is to the best of our knowledge, true and accurate, but since the conditions of use are beyond our control, no warranty is given or is to be implied with respect to any recommendation or suggestions which may be made or that any use will infringe on any patent.
- c. Please contact Valley Processing, Inc. for further information.