

Product : Garlic Taste Booster Seasoning S-273G1

Issue Date : 17-Jul-20

Ref No.: 3999

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MATERIAL SAFETY DATA SHEET

1. CHEMICAL PRODUCT AND COMPANY IDENTIFICATION

Trade name : Garlic Taste Booster Seasoning S-273G1
Product Use : Flavor for consumer product
Manufacturer : NP Foods (Singapore) Pte Ltd

2. COMPOSITION / INFORMATION ON INGREDIENTS

Chem. Identific. : Flavoring Composition
Composition : Maltodextrin
Food Starch
Garlic Powder
Garlic Extract Powder
Yeast Extract Powder
Salt
HS Code : 2103-90
CAS Number : Not applicable, product is a mixture
EINECS / ELINCS number : Not applicable, product is a mixture

3. HAZARDS IDENTIFICATION

General : - Flavoring Composition. All Food Additives used are fit for human consumption to our best knowledge as per Singapore Food Regulation and is free from alcohol content.
- Combustible material
Hazard Symbol : none required
Risk-phrases : none required
Environment : When spilled, can contaminate ground and surface water.

4. FIRST AID MEASURES

Inhalation : none required
Eye Exposure : Flush immediately with water for at least 15 minutes. Contact physician if symptoms persist.
Skin Exposure : Remove contaminated clothes. Wash thoroughly with water (with soap).
Ingestion : Rinse mouth with water and obtain medical advice.

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5. FIRE-FIGHTING MEASURES

Extinguishing media : Water Spray is suitable

6. ACCIDENTAL RELEASE MEASURES

Personal Precautions : Wear appropriate personal protective equipment (PPE) to safeguard against eye irritation and respiratory contact.

Spillage : Use a vacuum cleaner or alternatively brush up spillages and collect in suitable container for disposal.
 A vacuum cleaning system is essential in the event of a major spillage.

Environmental precautions : Keep away from drains, surface and groundwater.

7. HANDLING AND STORAGE

Handling : Apply according to good manufacturing and industrial hygiene practices.
 Avoid elevated process temperatures where possible.
 When possible, use closed material transfer process.
 Do not drink, eat or smoke while handling.
 Respect good personal hygiene.

Storage : Store in a cool, dry and ventilated area away from heat sources and protect from light in a tightly closed original container. Avoid uncoated plastic and uncoated metal container. Keep air contact to a minimum

Fire Protection : Keep away from ignition sources and naked flame.

8. EXPOSURE CONTROLS / PERSONAL PROTECTION

Respiratory Protection : Use of suitable dust mask when handling the material.

Eye Protection : Use of goggles is recommended.

Skin Protection : Avoid skin contact. Use chemically resistant gloves as needed.

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9. PHYSICAL AND CHEMICAL PROPERTIES

Appearance : Free Flowing Powder
Odor : Reminiscent of garlic flavor and taste
Color : White colored powder

10. MICROBIOLOGICAL STANDARD

Total Plate Count (cfu/g) : Less than 1.0×10^5 cfu/g
Coliform Group (MPN/g) : < 50 MPN/g

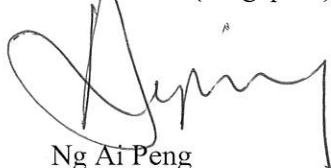
11. STABILITY AND REACTIVITY

Reactivity : Presents no significant reactivity hazard, by itself or in contact with water. Avoid contact with strong acids, alkali or oxidizing agents.
Decomposition : Carbon monoxide and unidentified organic compounds may be formed during combustion.

12. DISPOSAL CONDITIONS

Dispose of according to local regulations. Avoid disposing into drainage system and into environment.

N.P. Foods (Singapore) Pte Ltd

Ng Ai Peng
R&D Director