

Product : Fried & Roasted Onion Powder S-1964
Issue Date : 15-Jul-20
Ref No.: 3984

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MATERIAL SAFETY DATA SHEET

1. CHEMICAL PRODUCT AND COMPANY IDENTIFICATION

Trade name : Fried & Roasted Onion Powder S-1964
Product Use : Food ingredient for consumer product
Manufacturer : NP Foods (Singapore) Pte Ltd

2. COMPOSITION / INFORMATION ON INGREDIENTS

Composition : Onion flakes
HS Code : 2103-90
CAS Number : Not applicable
EINECS / ELINCS number : Not applicable

3. HAZARDS IDENTIFICATION

General : Not classified as a health hazard
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 (wash soap).
Ingestion : Rinse mouth with water and obtain medical advice.

5. FIRE-FIGHTING MEASURES

Extinguishing media : Water Spray is suitable

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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.

9. PHYSICAL AND CHEMICAL PROPERTIES

- Appearance : Free flowing powder
- Odor : Reminiscent of onion taste and aroma
- Color : Brown colored powder

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10. MICROBIOLOGICAL STANDARD

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

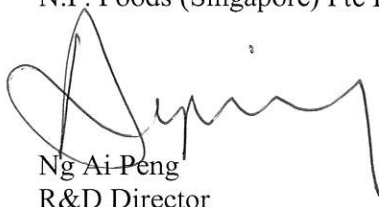
11. STABILITY AND REACTIVITY

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