

PO BOX 337
Necedah, WI 54646

Product: Vine Ripened Tomato FOVRTO

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1. Identification of the substance/mixture and of the company/undertaking

1.1 Product identifier

Trade Name: Vine Ripened Tomato FOVRTO

1.2 Relevant identified product use

Intended use: Compound used in customer substance/mixture/product

1.3 Details of the manufacturer/supplier of the safety data sheet

Manufacturer: Indigo Fragrances
PO BOX 337
Necedah, WI 54646

1.4 Emergency telephone number

(24 Hours)
Chemtrec: 800-424-9300 (for U.S., Canada, Mexico) 703-527-3887 (International)

2. Hazards Identification

2.1 Classification of the substance or mixture

This mixture has not been tested as a whole. The effects, listed below, are based on evaluation of individual components in accordance with the provisions of the regulation(s) noted below.

Classification according to GHS

Flammable Liquids, Category 4	H227 : Combustible liquid
Acute Toxicity Oral, Category 5	H303 : May be harmful if swallowed
Acute Toxicity Dermal, Category 5	H313: May be harmful in contact with skin
Skin Corrosion/Irritation, Category 2	H315: Causes skin irritation
Sensitization, Skin, Category 1A	H317: May cause an allergic skin reaction
Acute Toxicity Inhalation, Category 5	H333: May be harmful if inhaled
Aquatic Acute Toxicity, Category 1	H400: Very Toxic to aquatic life
Aquatic Chronic Toxicity, Category 2	H411 : Toxic to aquatic life with long lasting effects

Classification OSHA (Provisions 1910.1200 of title 29)

Flammable Liquids, Category 4	H227 : Combustible liquid
Skin Corrosion/Irritation, Category 2	H315 : Causes skin irritation
Sensitization, Skin, Category 1A	H317: May cause an allergic skin reaction
Carcinogenicity, Category 2	H351 : Suspected of causing cancer
Reproductive Toxicity, Category 2	H361 : Suspected of damaging fertility or the unborn child

Classification Other

Carcinogenicity
This mixture contains ingredients identified as carcinogens, at 0.1% or greater, by the following: None [X] ACGIH [] IARC [] NTP [] OSHA []

2.2 Label elements

Labelling (GHS)

Hazard pictograms

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Signal Word: Warning

Hazard statements

H227	Combustible liquid
H303	May be harmful if swallowed
H313	May be harmful in contact with skin
H315	Causes skin irritation
H317	May cause an allergic skin reaction
H333	May be harmful if inhaled
H351	Suspected of causing cancer
H361	Suspected of damaging fertility or the unborn child
H400	Very Toxic to aquatic life
H411	Toxic to aquatic life with long lasting effects

Precautionary Statements

Prevention:

P201	Obtain special instructions before use
P202	Do not handle until all safety precautions have been read and understood
P235	Keep cool
P264	Wash hands thoroughly after handling
P272	Contaminated work clothing should not be allowed out of the workplace
P273	Avoid release to the environment
P281	Use personal protective equipment as required

Response:

P302 + P352	IF ON SKIN: Wash with soap and water
P304 + P312	IF INHALED: Call a POISON CENTER or doctor/physician if you feel unwell
P308 + P313	IF exposed or concerned: Get medical advice/attention
P312	Call a POISON CENTER or doctor/physician if you feel unwell
P313	Get medical advice/attention
P333 + P313	If skin irritation or a rash occurs: Get medical advice/attention
P362	Take off contaminated clothing and wash before reuse
P363	Wash contaminated clothing before reuse
P370 + P378	In case of fire: Use Carbon dioxide (CO2), Dry chemical, or Foam for extinction. Do not use a direct water jet on burning material
P391	Collect Spillage

2.3 Other Hazards

no data available

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3. Composition/Information on Ingredients

3.1 Mixtures

This product is a complex mixture of ingredients, which contains among others the following substance(s), presenting a health or environmental hazard within the meaning of the UN Globally Harmonized System of Classification and Labeling of Chemicals (GHS):

CAS# Ingredient	EC#	Conc. Range	GHS Classification
120-51-4 <i>Benzyl Benzoate</i>	204-402-9	10 - 20 %	H302; H313; H400; H411
93-92-5 <i>methylbenzyl acetate</i>	202-288-5	5 - 10 %	H227; H402
5989-27-5 <i>Limonene</i>	227-813-5	5 - 10 %	H226; H304; H315; H317; H400; H412
115-95-7 <i>Linalyl Acetate</i>	204-116-4	5 - 10 %	H227; H315; H317; H320; H402
101-86-0 <i>Hexyl cinnamal</i>	202-983-3	2 - 5 %	H303; H316; H317; H400; H411
65405-77-8 <i>cis-3-Hexenyl salicylate</i>	265-745-8	2 - 5 %	H303; H400; H411
24851-98-7 <i>Methyl Dihydrojasmonate</i>	246-495-9	1 - 2 %	H402
22457-23-4 <i>Ethyl Methylbutyl Ketoxime</i>	245-010-8	1 - 2 %	H303; H316; H402; H412
78-70-6 <i>Linalool</i>	201-134-4	1 - 2 %	H227; H303; H315; H317; H319; H402
67634-00-8 <i>Isoamyl Allylglycollate</i>	266-803-5	1 - 2 %	H227; H302; H315; H330; H401
68737-61-1 <i>Dimethyltetrahydro Benzaldehyde</i>	272-113-5	1 - 2 %	H227; H303; H313; H315; H317; H401; H411
80-56-8 <i>pinene</i>	201-291-9	0.1 - 1.0 %	H226; H302; H304; H315; H317; H400; H410
140-67-0 <i>Estragole (Methyl Chavicol)</i>	205-427-8	0.1 - 1.0 %	H227; H302; H315; H317; H341; H351; H401; H412
127-91-3 <i>beta Pinene</i>	204-872-5	0.1 - 1.0 %	H226; H304; H315; H317; H400; H410
99-85-4 <i>gamma-Terpinene</i>	202-794-6	0.1 - 1.0 %	H226; H303; H304; H316; H361
2705-87-5 <i>Allyl cyclohexylpropionate</i>	220-292-5	0.1 - 1.0 %	H302; H312; H317; H400; H411
118-58-1 <i>Benzyl Salicylate</i>	204-262-9	0.1 - 1.0 %	H303; H317; H320; H401; H412
1205-17-0 <i>a-Methyl-1,3-benzodioxole-5-propionaldehyde</i>	214-881-6	0.1 - 1.0 %	H303; H317; H361; H401; H411

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CAS# Ingredient	EC#	Conc. Range	GHS Classification
5392-40-5 <i>Citral</i>	226-394-6	0.1 - 1.0 %	H313; H315; H317; H319; H401
122-40-7 <i>Amyl Cinnamal</i>	204-541-5	0.1 - 1.0 %	H303; H316; H317; H401; H411
97-53-0 <i>Eugenol</i>	202-589-1	0.1 - 1.0 %	H303; H316; H317; H319; H401

See Section 16 for full text of GHS classification codes

See Section 16 for full text of GHS classification codes which were not shown in section 2

Total Hydrocarbon Content (% w/w) = 8.71

4. First Aid Measures

4.1 Description of first aid measures

Inhalation:	Remove from exposure site to fresh air and keep at rest. Obtain medical advice.
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 (and soap). Contact physician if symptoms persist.
Ingestion:	Rinse mouth with water and obtain medical advice.

4.2 Most important symptoms and effects, both acute and delayed

Symptoms:	no data available
Risks:	Refer to Section 2.2 "Hazard Statements"

4.3 Indication of any immediate medical attention and special treatment needed

Treatment:	Refer to Section 2.2 "Response"
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5. Fire-Fighting measures

5.1 Extinguishing media

Suitable:	Carbon dioxide (CO ₂), Dry chemical, Foam
Unsuitable	Do not use a direct water jet on burning material

5.2 Special hazards arising from the substance or mixture

During fire fighting:	Water may be ineffective
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5.3 Advice for firefighters

Further information:	Standard procedure for chemical fires
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6. Accidental Release Measures

6.1 Personal precautions, protective equipment and emergency procedures

Avoid inhalation and contact with skin and eyes. A self-contained breathing apparatus is recommended in case of a major spill.

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6.2 Environmental precautions

Keep away from drains, soil, and surface and groundwater.

6.3 Methods and materials for containment and cleaning up

Clean up spillage promptly. Remove ignition sources. Provide adequate ventilation. Avoid excessive inhalation of vapors. Gross spillages should be contained by use of sand or inert powder and disposed of according to the local regulations.

6.4 Reference to other sections

Not Applicable

7. Handling and Storage

7.1 Precautions for safe handling

Apply according to good manufacturing and industrial hygiene practices with proper ventilation. Do not drink, eat or smoke while handling. Respect good personal hygiene.

7.2 Conditions for safe storage, including any incompatibilities

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

7.3 Specific end uses

No information available

8. Exposure Controls/Personal Protection

8.1 Control parameters

Exposure Limits:

Component	ACGIH TWA ppm	ACGIH STEL ppm	OSHA TWA ppm	OSHA STEL ppm
80-56-8 <i>pinene</i>			20	
127-91-3 <i>beta Pinene</i>			20	

Engineering Controls: Use local exhaust as needed.

8.2 Exposure controls - Personal protective equipment

Eye protection: Tightly sealed goggles, face shield, or safety glasses with brow guards and side shields, etc. as may be appropriate for the exposure

Respiratory protection: Avoid excessive inhalation of concentrated vapors. Apply local ventilation where appropriate.

Skin protection: Avoid Skin contact. Use chemically resistant gloves as needed.

9. Physical and Chemical Properties

9.1 Information on basic physical and chemical properties

Appearance:	Liquid
Odor:	Conforms to Standard
Color:	Greenish Yellow (G3-5)
Viscosity:	Liquid
Freezing Point:	Not determined

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Boiling Point:	Not determined
Melting Point:	Not determined
Flashpoint (CCCFP):	172 F (77.78 C)
Auto flammability:	Not determined
Explosive Properties:	None Expected
Oxidizing properties:	None Expected
Vapor Pressure (mmHg @20 C):	0.1089
%VOC:	9.98
Specific Gravity @ 25 C:	0.9450
Density (g/mL) @ 25 C:	0.9420
Refractive Index @ 20 C:	1.4860
Soluble in:	Oil

10. Stability and Reactivity

10.1 Reactivity	None
10.2 Chemical stability	Stable
10.3 Possibility of hazardous reactions	None known
10.4 Conditions to avoid	None known
10.5 Incompatible materials	Strong oxidizing agents, strong acids, and alkalis
10.6 Hazardous decomposition products	None known

11. Toxicological Information

11.1 Toxicological Effects

Acute Toxicity Estimates (ATEs) based on the individual Ingredient Toxicity Data utilizing the "Additivity Formula"

Acute toxicity - Oral - (Rat) mg/kg	(LD50: 3346.7340) May be harmful if swallowed
Acute toxicity - Dermal - (Rabbit) mg/kg	(LD50: 4644.6214) May be harmful in contact with skin
Acute toxicity - Inhalation - (Rat) mg/L/4hr	(LD50: 27.4245) May be harmful if inhaled
Skin corrosion / irritation	Causes skin irritation
Serious eye damage / irritation	Not classified - the classification criteria are not met
Respiratory sensitization	Not classified - the classification criteria are not met
Skin sensitization	May cause an allergic skin reaction
Germ cell mutagenicity	Not classified - the classification criteria are not met
Carcinogenicity	Suspected of causing cancer
Reproductive toxicity	Suspected of damaging fertility or the unborn child
Specific target organ toxicity - single exposure	Not classified - the classification criteria are not met
Specific target organ toxicity - repeated exposure	Not classified - the classification criteria are not met
Aspiration hazard	Not classified - the classification criteria are not met

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12. Ecological Information

12.1 Toxicity

Acute aquatic toxicity	Very Toxic to aquatic life
Chronic aquatic toxicity	Toxic to aquatic life with long lasting effects
Toxicity Data on soil	no data available
Toxicity on other organisms	no data available

12.2 Persistence and degradability no data available

12.3 Bioaccumulative potential no data available

12.4 Mobility in soil no data available

12.5 Other adverse effects no data available

13. Disposal Conditions

13.1 Waste treatment methods

Do not allow product to reach sewage systems. Dispose of in accordance with all local and national regulations. Send to a licensed waste management company. The product should not be allowed to enter drains, water courses or the soil. Do not contaminate ponds, waterways or ditches with chemical or used container.

14. Transport Information

Marine Pollutant Yes. Ingredient of greatest environmental impact :
120-51-4 : (10 - 20 %) : Benzyl Benzoate

Regulator	Class	Pack Group	Sub Risk	UN-nr.
U.S. DOT (Non-Bulk) Chemicals NOI	Not Regulated - Not Dangerous Goods			
ADR/RID (International Road/Rail) Environmentally Hazardous Substance, Liquid, n.o.s.	9	III		UN3082
IATA (Air Cargo) Environmentally Hazardous Substance, Liquid, n.o.s.	9	III		UN3082
IMDG (Sea) Environmentally Hazardous Substance, Liquid, n.o.s.	9	III		UN3082

15. Regulatory Information

U.S. Federal Regulations

TSCA (Toxic Substance Control Act) All components of the substance/mixture are listed or exempt

40 CFR(EPCRA, SARA, CERCLA and CAA) This product contains NO components of concern.

U.S. State Regulations

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California Proposition 65 Warning

140-67-0 205-427-8 0.1 - 1.0 %
123-35-3(NF) 204-622-5 0.1 - 1.0 %
93-15-2 202-223-0 <= 62 ppm

This product contains the following components:

Estragole (Methyl chavicol) (Natural Source)
beta-Myrcene (Natural Source)
Methyl Eugenol (Natural Source)

Canadian Regulations

DSL 100.00% of the components are listed or exempt.

16. Other Information

GHS H-Statements referred to under section 3 and not listed in section 2

H226 : Flammable liquid and vapour	H302 : Harmful if swallowed
H304: May be fatal if swallowed and enters airways	H312: Harmful in contact with skin
H316: Causes mild skin irritation	H317: May cause an allergic skin reaction
H319 : Causes serious eye irritation	H320 : Causes eye irritation
H330 : Fatal if inhaled	H341 : Suspected of causing genetic defects
H401 : Toxic to aquatic life	H402 : Harmful to aquatic life
H410 : Very toxic to aquatic life with long lasting effects	H412 : Harmful to aquatic life with long lasting effects

Total Fractional Values

(TFV) Risk

(182.32) Acute Toxicity Inhalation, Category 5
(7.30) Sensitization, Skin, Category 1B
(3.14) Reproductive Toxicity, Category 2
(3.00) Sensitization, Skin, Category 1A
(1.86) Skin Corrosion/Irritation, Category 2
(1.25) Aquatic Chronic Toxicity, Category 4
(1.08) Acute Toxicity Dermal, Category 5

(TFV) Risk

(12.17) Aquatic Chronic Toxicity, Category 3
(5.40) Carcinogenicity, Category 2
(3.00) Sensitization, Skin, Category 1
(2.41) Skin Corrosion/Irritation, Category 3
(1.49) Acute Toxicity Oral, Category 5
(1.18) Aquatic Chronic Toxicity, Category 2
(1.04) Aquatic Acute Toxicity, Category 1

Department issuing data sheet:

Department E-mail address:

Remarks

This safety data sheet is based on the properties of the material known to *Indigo Fragrances*™, LLC at the time the data sheet was issued. The safety data sheet is intended to provide information for a health and safety assessment of the material and the circumstances, under which it is packaged, stored or applied in the workplace. For such a safety assessment *Indigo Fragrances*™, LLC holds no responsibility. This document is not intended for quality assurance purposes.