



MATERIAL SAFETY DATA SHEET

1 - CHEMICAL PRODUCT AND COMPANY IDENTIFICATION

PRODUCT NAME: Molasses Syrup

SUPPLIER

Pure Diets India Ltd
94, Ramjial Market,
Opp L Pocket Sarita Vihar
New Delhi – 110076
INDIA
TEL: +91-11-64513381/2/3

2 - HAZARDS IDENTIFICATION

Emergency Overview

This material should be stored in a vented tank designed to contain a material with a specific gravity of 1.3 or greater. Material can ferment if excessive moisture contamination is allowed. Fermentation can yield carbon dioxide with possible traces of ethanol or volatile fatty acids (e.g. acetic, propionic, lactic, or butyric) and if exposed to a spark or flame may result in an explosion. These conditions should be avoided. If maintenance of tank requires entry by personnel, OSHA's Confined Space standard (29CFR1910.146) shall be complied with. If welding is to be performed, the tank should be gas freed and only certified welders shall perform welding operations.

Section 3 - Potential Health Effects

Eyes - Mild irritant

Skin - None

Inhalation – Insufficient oxygen may be present in vessels containing the product due to the generation of carbon monoxide during fermentation

4. FIRST AID MEASURES

Eyes: Flush eyes for 15 minutes.

Skin: Wash with soap and water.

Ingestion: No data

5. FIRE FIGHTING MEASURES

Flashpoint (Method used)

Flammable Limits in Air

Non-flammable

Non-flammable

Non-combustible

Non-combustible

Extinguishing Agents - NA

Unusual Fire and Explosion Hazards – Fermentation occurs when diluted with water and is accelerated by heat. During fermentation, carbon monoxide with possible traces of ethanol or volatile fatty acids (e.g., acetic, propionic, lactic, or butyric) is given off, which produces inhalation hazards and possible explosion hazards.

6. ACCIDENTAL RELEASE MEASURES

Steps to be Taken in Case Material is Released or Spilled

Small spills - Stop the source of the spill. Recover as much product as possible for reuse. Absorb remaining spill and dispose solids in waste container.

Large spills - Stop the source of the spill. Create diversionary structures to minimize the extent of the release. Prevent the release from entering a waterway or sewer. Recover useable product. Absorb remaining spill and dispose of at an approved facility such as a municipal landfill or land application site.

7. HANDLING AND STORAGE

This material should be stored in a vented tank designed to contain a material with a specific gravity of 1.3 or greater. Material can ferment if excessive moisture contamination is allowed.

8. EXPOSURE CONTROLS, PERSONAL PROTECTION

Respiratory Protection - None

Ventilation – Provide adequate ventilation to prevent accumulation of vapors.

Skin Protection - Rubber gloves

Eye Protection - Safety glasses

Hygiene - Wash any exposed area promptly with soap and water. Launder contaminated clothing.

Other Control Measures - None

9. PHYSICAL AND CHEMICAL PROPERTIES

S.No.	Physio-Chemical	Range Value
1.	Appearance	Dark brown syrupy liquid
2.	Physical State	Liquid
3.	Boiling Point	Very high
4.	Solubility in Water	Soluble
5.	Odor	Sweet
6.	Specific Gravity	1.45
7.	Freezing/Melting Point	Varies
8.	% Volatile, by Volume	No data
9.	Vapor Density in Air	Water vapor only
10.	pH	4 to 6

10. STABILITY AND REACTIVITY

Chemical Stability - Stable

Conditions to Avoid – Excess moisture or heat. Unventilated containers.

Incompatibility with Other Materials - Reacts with concentrated nitric acid or concentrated Sulphuric acid. Ferments when diluted with water.

Hazard Decomposition Products – Carbon monoxide, alcohol or fatty acid vapors

Hazardous Polymerization - NA

11. ECOLOGICAL INFORMATION

Prevent releases to land or water. Results in high Biological Oxygen Demand (BOD) and potential oxygen depletion of aquatic systems.

12. DISPOSAL CONSIDERATIONS

Dispose of waste material at an approved municipal landfill or land application site.

13. TRANSPORT INFORMATION

Hazardous Materials Description/ Proper Shipping Name - NA

DOT Hazard Class - NA

DOT Identification Number - NA

X This product is not a DOT hazardous material.

14. REGULATORY INFORMATION

Authorized food ingredient complies with –

Regulation EC (178/2002) - General principles of Food law

Regulation EC (1935/2004) - Materials and articles intended to come into contact with food

Regulation EC (852/2004) - Hygiene of foodstuffs

Regulation EC (2002/72/EC) - Plastic materials and articles intended to come into contact with foodstuffs.

15. ECOLOGICAL INFORMATION

No data for Molasses syrup.

16. OTHER INFORMATION

The information supplied here is based on our current state of knowledge. This information is intended to describe our products with respect to safety requirements.