



**Back To Your Roots Soil Solutions**

**High Brix Manufacturing**

**Organic Paperwork for Verification 2020**

**Cane Molasses**



# Pure Life Organic Foods Limited

6625 W. Sahara Avenue, Suite 1 Las Vegas, NV 89146 United States

is certified to the **USDA organic regulations, 7 CFR Part 205**



## Scope: Handling

Once certified, a production or handling operation's organic certification continues in effect until surrendered, suspended, or revoked.

Status of this certification and specific certified organic products covered may be verified at:

<https://organic.ams.usda.gov/Integrity/CP/OPP.aspx?cid=60&nopid=2580001174>

Certified in compliance with the terms of the US-Canada Organic Equivalency Arrangement.

**Effective Date:** July 11, 2012

**Issue Date:** November 08, 2019

**Anniversary Date:** March 31

The Anniversary Date is the due date for submitting the annual update to OneCert. It is not an expiration date.

PRODUCT NAME	CATEGORY
Tapioca Chips	100% Organic
Tapioca Fiber	100% Organic
Tapioca Flour	100% Organic
Tapioca Starch	100% Organic
Apple Cider Vinegar (Feed Grade)	Organic
Cane Molasses	Organic
Cane Sugar	Organic
Ethanol	Organic
Molasses and Apple Cider Vinegar Blend (Feed Grade)	Organic
Tapioca Syrup	Organic



## **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.