

Product Technical Dossier

Product	Pomegranate Fruit Powder
CCL Product Code	P11938

Specification Details

	Specification	Method
Means of Identification	Identical to R.S. sample	HPTLC
Appearance	Fine Powder	Organoleptic
Colour	Yellow Brown	Organoleptic
Aroma	Characteristic	Organoleptic
Flavour	Characteristic	Organoleptic
Sieve Analysis % passed	100% pass 80 mesh	USP36<786>
Loss on Drying	≤10.0%	Eur.Ph.7.0<2.8.17>
Ash	≤10.0%	Eur.Ph.7.0<2.4.16>

Microbiological Limits

Total Viable Count	≤10,000cfu/g	USP36<61>
Yeasts & Moulds	≤1,000cfu/g	USP36<61>
E. Coli	Negative/10g	USP36<62>
Salmonella	Negative/25g	USP36<62>

Heavy Metal Limits

Lead (Pb)	≤3.0 mg/kg	Eur.Ph.7.0<2.2.58>ICP
Cadmium (Cd)	≤1.0 mg/kg	Eur.Ph.7.0<2.2.58>ICP
Mercury (Hg)	≤0.1 mg/kg	Eur.Ph.7.0<2.2.58>ICP
Arsenic (As)	≤1.0 mg/kg	Eur.Ph.7.0<2.2.58>ICP

Additional Testing

Residual pesticides	Meet USP36<561>	USP36<561>
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Additional Technical Information

Raw Material Full Botanical / Chemical Name	<i>Punica granatum L.</i>
Part Used	Whole fruit
The material is Food Grade	Yes
Cultivated / Wild	Cultivated
Harvest Method	Manual
Harvest Period	September to October
Country of Origin	China
Country of Manufacture	China
Solubility in Alcohol	Insoluble in ethanol
Solubility in Water	Partly soluble in water
Tariff Code	1302199099
Shelf Life from Date of Manufacture	Min 36 months
Suitable for Vegetarians?	Yes
Suitable for Vegans?	Yes
Storage Conditions	This material is to be stored in a tightly sealed bag/container and to be kept in a cool place away from moisture and direct sunlight.

Composition Origin, Function and Percentages

Ingredients	Function	% composition	Source
Pomegranate Fruit	Dietary	70~80%	<i>Punica granatum L.</i>
Maltodextrin	Carrier	20~30%	<i>Zea mays L.</i>

Please note that surveillance testing may mean that not all the parameters stated on this specification are tested for every batch.

The allergen information is supplied by the manufacturer, we have not tested for each individual allergen to ensure they are not present. The information given is based on a documented risk assessment and is accurate to the best of our knowledge. If you intend to make a voluntary “free from” claim on your pack, additional testing may need to be carried out. For technical and labelling guidance you should always speak to the competent authority for the market or member state in which the final products are placed.

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Allergens	Product Contains YES/NO	Listed Item on Site at Manufacturer YES/NO	Where applicable, is there risk of cross-contamination? YES/NO or N/A
Peanuts and Peanut Derivatives (including possible cross contamination)	No	No	No
Nut and Nut Derivatives <i>Almond (Amygdalus communis L.), Hazelnut (Corylus avellana), Walnut (Juglans regia), Cashew (Anacardium occidentale), Pecan nut (Carya illinoensis (Wangenh.) K. Koch), Brazil nut (Bertholletia excelsa), Pistachio nut (Pistacia vera), Macadamia nut and Queensland nut (Macadamia ternifolia)</i>	No	No	No
Sesame Seeds and Sesame Seed Derivatives	No	No	No
Milk and Milk Derivatives (including lactose)	No	No	No
Egg and Egg Derivatives	No	No	No
Cereals and Derivatives containing OR POTENTIALLY CONTAMINATED WITH Gluten <i>(wheat, wheatgrass, faro, freekeh, spelt, kamut, rye, oats, barley, barleygrass)</i>	No	No	No
Soya and Soya Derivatives	No	No	No
Lupin and Lupin Derivatives	No	No	No
Mustard and Mustard Derivatives	No	No	No
Celery or Celery Derivatives (including Celeriac)	No	No	No
Fish and Fish Derivatives	No	No	No
Molluscs and their Derivatives	No	No	No
Crustaceans and their Derivatives	No	No	No
Sulphur Dioxide and Sulphites (E220, E228) at levels > 10mg/kg or 10mg/litre	No	No	No

Additives / Contaminants / Dietary Requirements / Intolerances	Product Contains YES/NO	Listed Item on Site at Manufacturer YES/NO	Where applicable, is there risk of cross-contamination? YES/NO or N/A
Additives / E Numbers	No	No	No
Antioxidants	No	No	No
Ethylene Oxide	No	No	No
Gelatine	No	No	No
Flavourings (Artificial / Nature Identical / Natural / Smoked)	No	No	No
Maize / Corn and any Derivatives	Yes	Yes	Compound ingredient
Legumes / Pulses	No	No	No
Rice and Rice Derivatives	No	No	No
Added Salt	No	No	No
Added Sugar / artificial or natural sweeteners	No	No	No
Aspartame	No	No	No
BHA / BHT (E320 / E321)	No	No	No
Caffeine	No	No	No
Colours (Artificial / Nature Identical / Natural / Smoked)	No	No	No
Dextrose	No	No	No
other Seeds and Seed Derivatives (Poppy Seeds, Cotton Seeds, Sunflower Seeds)	No	No	No
Kiwi fruit	No	No	No
Polyols (sugar alcohols)	No	No	No
grape fruit	No	No	No
Sorbic Acid (E200, E203)	No	No	No
Any other Preservatives	No	No	No
Ethanol	No	No	No
Honey	No	No	No
Lactose	No	No	No
Yeast and Yeast Derivatives	No	No	No
All Animal Products (Beef, Pork, Poultry or other) and Derivatives (which may include growth/yield hormones, antibiotics etc.)	No	No	No
Bovine Products or Derivatives (which may include growth/yield hormones, antibiotics etc.)	No	No	No

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Statements

<p>Confirmation of BSE / TSE Status This is to certify that this product complies with all relevant current UK and EU Legislative requirements in regard to Transmissible Spongiform Encephalopathies (TSE) and Bovine Spongiform Encephalopathy (BSE) for human food, and so is free of TSE/BSE.</p>	Yes
<p>This is also to certify that, during the course of their manufacture, the above-mentioned product did not come into contact with any materials, which could be derived from TSE/BSE risk materials.</p>	Yes
<p>Confirmation of GM Status This is to certify that this product is not manufactured from GM raw materials and is therefore not subject to labelling under current regulations.</p>	Yes
<p>Confirmation of Non-Irradiation Status This is to certify that this product, whole or in part, has not been subjected to Ionising Radiation as per European Directives.</p>	Yes
<p>Confirmation of Nandrolone Status This is to certify that this product, whole or in part, has not come into contact with Nandrolone or any of its precursors in any way.</p>	Yes
<p>Confirmation of IOC Product Status This is to certify that this product, whole or in part, has not come into contact with any product/s, which is banned by the IOC (International Olympics Committee) and or WADA.</p>	Yes
<p>Confirmation of Animal Testing Status This is to certify that all the products sold by Cambridge Commodities have not been tested on animals in any part of its manufacture in accordance with current regulations.</p>	Yes
<p>Confirmation of Pesticides Status This is to certify that the above-mentioned product complies with the EU max residue limits (MRLs) on pesticides.</p>	Yes
<p>Confirmation of Nanoparticles Status This is to certify that unless otherwise stated, the above-mentioned product is free of nanoparticles. Commission Recommendation, defines as follows: "Nanomaterial" means a natural, incidental or manufactured material containing particles, in an unbound state or as an aggregate or as an agglomerate and where, for 50 % or more of the particles in the number size distribution, one or more external dimensions is in the size range 1 nm - 100 nm".</p>	Yes
<p>Packaging Status We hereby certify that the packaging used in the above mentioned material conforms to EU regulations and subsequent amendments on food grade packaging</p>	Yes
<p>Confirmation of PAH status This is to certify that the above-mentioned product complies with the max PAH limits set by the EU regulations</p>	Yes

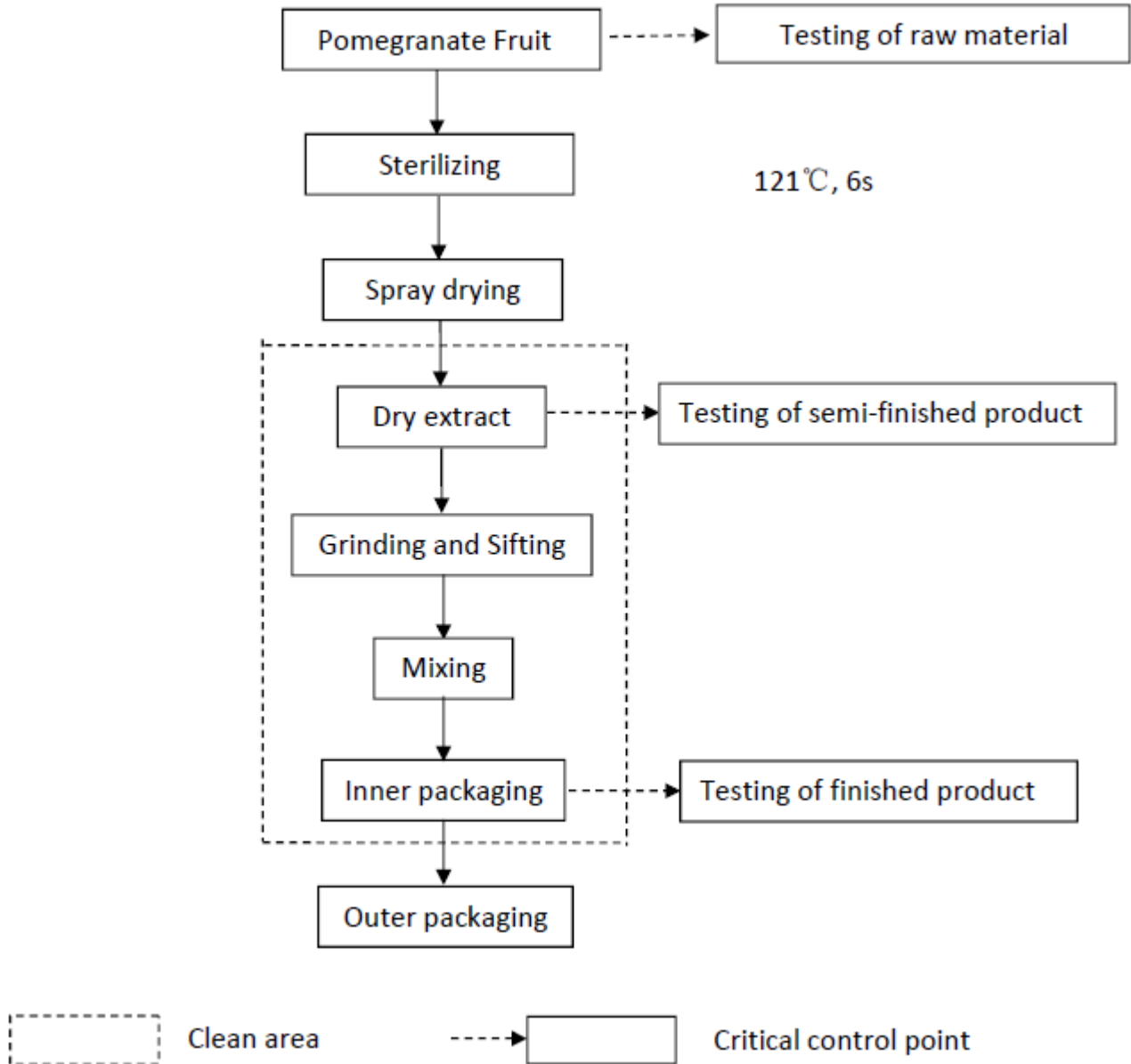
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Product Flow Chart



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Cambridge Commodities

Chemwatch Hazard Alert Code: 0

Version No: 1.1

Issue Date: **16/08/2018**

Safety Data Sheet (Conforms to Regulation (EU) No 2015/830)

Print Date: **16/08/2018**

S.REACH.GBR.EN

SECTION 1 IDENTIFICATION OF THE SUBSTANCE / MIXTURE AND OF THE COMPANY / UNDERTAKING

1.1. Product Identifier

Product name	P11938 Pomegranate Whole Fruit Powder
Synonyms	Not Available
Other means of identification	Not Available
CAS number	Not Available

1.2. Relevant identified uses of the substance or mixture and uses advised against

Relevant identified uses	Use according to manufacturer's directions.
Uses advised against	Not Applicable

1.3. Details of the supplier of the safety data sheet

Registered company name	Cambridge Commodities
Address	Lancaster Way Business Park, Ely, Cambridgeshire Cambridgeshire CB6 3NX United Kingdom
Telephone	+44 1353 667258
Fax	Not Available
Website	Not Available
Email	Msd@cc-l.com

1.4. Emergency telephone number

Association / Organisation	Not Available
Emergency telephone numbers	Not Available
Other emergency telephone numbers	Not Available

SECTION 2 HAZARDS IDENTIFICATION

2.1. Classification of the substance or mixture

Classification according to regulation (EC) No 1272/2008 [CLP] ^[1]	Not Applicable
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2.2. Label elements

Hazard pictogram(s)	Not Applicable
SIGNAL WORD	NOT APPLICABLE

Hazard statement(s)

Not Applicable

Supplementary statement(s)

Not Applicable

Precautionary statement(s) Prevention

Not Applicable

Precautionary statement(s) Response

Not Applicable

Precautionary statement(s) Storage

Not Applicable

Precautionary statement(s) Disposal

Not Applicable

2.3. Other hazards

Cumulative effects may result following exposure*.

REACH - Art.57-59: The mixture does not contain Substances of Very High Concern (SVHC) at the SDS print date.

SECTION 3 COMPOSITION / INFORMATION ON INGREDIENTS

3.1. Substances

1.CAS No 2.EC No 3.Index No 4.REACH No	%[weight]	Name	Classification according to regulation (EC) No 1272/2008 [CLP]
1.Not Available 2.Not Available 3.Not Available 4.Not Available	70-80	<u>Pomegranate Fruit Powder</u>	Not Applicable
1.9050-36-6 2.232-940-4 3.Not Available 4.Not Available	20-30	<u>maltodextrin</u>	Not Applicable

Legend: 1. Classified by Chemwatch; 2. Classification drawn from Regulation (EU) No 1272/2008 - Annex VI; 3. Classification drawn from C&L; * EU IOELVs available

3.2. Mixtures

See 'Information on ingredients' in section 3.1

SECTION 4 FIRST AID MEASURES

4.1. Description of first aid measures

Eye Contact	▶ Generally not applicable.
Skin Contact	▶ Generally not applicable.
Inhalation	▶ Generally not applicable.
Ingestion	▶ Generally not applicable.

4.2. Most important symptoms and effects, both acute and delayed

See Section 11

4.3. Indication of any immediate medical attention and special treatment needed

Treat symptomatically.

SECTION 5 FIREFIGHTING MEASURES

5.1. Extinguishing media

- ▶ Foam.
- ▶ Dry chemical powder.
- ▶ BCF (where regulations permit).
- ▶ Carbon dioxide.
- ▶ Water spray or fog - Large fires only.

5.2. Special hazards arising from the substrate or mixture

Fire Incompatibility	▶ Avoid contamination with oxidising agents i.e. nitrates, oxidising acids, chlorine bleaches, pool chlorine etc. as ignition may result
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5.3. Advice for firefighters

Fire Fighting	<ul style="list-style-type: none"> ▶ Alert Fire Brigade and tell them location and nature of hazard. ▶ Wear breathing apparatus plus protective gloves. ▶ Prevent, by any means available, spillage from entering drains or water courses. ▶ Use water delivered as a fine spray to control fire and cool adjacent area. ▶ DO NOT approach containers suspected to be hot. ▶ Cool fire exposed containers with water spray from a protected location. ▶ If safe to do so, remove containers from path of fire.
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	<ul style="list-style-type: none"> ▶ Equipment should be thoroughly decontaminated after use. <p>Slight hazard when exposed to heat, flame and oxidisers.</p>
Fire/Explosion Hazard	<p>For starch/ air mixtures Starch is a class St1 dust at normal moisture level: Minimum Ignition Temperature (MIE): >30 mJ at normal moisture level Pmax 9.5 Bar Kst 170 bar.m/s Layer Ignition Temperature: >450 deg C Autoignition Temperature: 170 deg C (above this temperature starch will self-heat)</p> <p>Dust Explosion Hazard Class 1</p> <p>Dusts fall into one of three Kst* classes. Class 1 dusts; Kst 1-200 m3/sec; Class 2 dusts; 201-299 m3/sec. Class 3 dusts; Kst 300 or more. Most agricultural dusts (grains, flour etc.) are Class 1; pharmaceuticals and other speciality chemicals are typically Class 1 or 2; most unoxidised metallic dusts are Class 3. The higher the Kst, the more energetically the dust will burn and the greater is the explosion risk and the greater is the speed of the explosion.. Standard test conditions, used to derive the Kst, are representative of industrial conditions, but do not represent an absolute worst case. Increased levels of turbulence increase the speed of the explosion dramatically.</p> <p>* Kst - a normalised expression of the burning dust pressure rise rate over time.</p> <p>Dusts with Minimum Ignition Energies (MIEs) ranging between 20 and 100 mJ may be sensitive to ignition. They require that:</p> <ul style="list-style-type: none"> - plant is grounded - personnel might also need to be grounded - the use of high resistivity materials (such as plastics) should be restricted or avoided during handling or in packaging <p>The majority of ignition accidents occur within or below this range.</p> <p>The MIE of a dust/air mix depends on the particle size the water content and the temperature of the dust. The finer and the dryer the dust the lower the MIE. Higher temperatures cause lower MIE and an increased risk of dust explosion.</p> <p>Quoted values for MIE generally are only representative. Characteristics may change depending upon the process and conditions of use or any changes made to the dust during use, including further grinding or mixing with other products. In order to obtain more specific data for dust, as used, it is recommended that further characterisation testing is performed.</p> <p>Combustible. Will burn if ignited. Combustion products include: carbon monoxide (CO) carbon dioxide (CO2) other pyrolysis products typical of burning organic material.</p> <p>Articles and manufactured articles may constitute a fire hazard where polymers form their outer layers or where combustible packaging remains in place. Certain substances, found throughout their construction, may degrade or become volatile when heated to high temperatures. This may create a secondary hazard.</p>

SECTION 6 ACCIDENTAL RELEASE MEASURES**6.1. Personal precautions, protective equipment and emergency procedures**

See section 8

6.2. Environmental precautions

See section 12

6.3. Methods and material for containment and cleaning up

Minor Spills	<ul style="list-style-type: none"> ▶ Clean up all spills immediately. ▶ Secure load if safe to do so. ▶ Bundle/collect recoverable product. ▶ Collect remaining material in containers with covers for disposal.
Major Spills	<ul style="list-style-type: none"> ▶ Minor hazard. ▶ Clear area of personnel. ▶ Alert Fire Brigade and tell them location and nature of hazard. ▶ Wear physical protective gloves e.g. Leather. ▶ Contain spill/secure load if safe to do so. ▶ Bundle/collect recoverable product and label for recycling. ▶ Collect remaining product and place in appropriate containers for disposal. ▶ Clean up/sweep up area. ▶ Water may be required.

6.4. Reference to other sections

Personal Protective Equipment advice is contained in Section 8 of the SDS.

SECTION 7 HANDLING AND STORAGE**7.1. Precautions for safe handling**

Safe handling	<ul style="list-style-type: none"> ▶ Limit all unnecessary personal contact. ▶ Wear protective clothing when risk of exposure occurs. ▶ Use in a well-ventilated area. ▶ Avoid contact with incompatible materials. ▶ When handling, DO NOT eat, drink or smoke. ▶ Keep containers securely sealed when not in use. ▶ Avoid physical damage to containers. ▶ Always wash hands with soap and water after handling. ▶ Work clothes should be laundered separately. ▶ Use good occupational work practice. ▶ Observe manufacturer's storage and handling recommendations contained within this SDS. ▶ Atmosphere should be regularly checked against established exposure standards to ensure safe working conditions are maintained.
Fire and explosion protection	See section 5

Other information	<ul style="list-style-type: none"> ▶ Store away from incompatible materials.
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7.2. Conditions for safe storage, including any incompatibilities

Suitable container	<p>Generally packaging as originally supplied with the article or manufactured item is sufficient to protect against physical hazards. If repackaging is required ensure the article is intact and does not show signs of wear. As far as is practicably possible, reuse the original packaging or something providing a similar level of protection to both the article and the handler.</p>
Storage incompatibility	<p>Avoid contamination of water, foodstuffs, feed or seed. Reducing sugar-based material. Autooxidation of reducing sugars may produce up to 3000 ppm carbon monoxide under moderately alkaline conditions. High pH aqueous solutions of saccharides (aldoses, ketoses) or polysaccharides based on these sugars may generate hazardous atmospheres in confined spaces. Reducing sugars contain an aldehyde or free hemiacetal in the open-chain form. Sugars with ketone groups in their open chain form are capable of isomerising via a series of tautomeric shifts to produce an aldehyde group in solution. Therefore, ketone-bearing sugars like fructose are considered reducing sugars but it is the isomer containing an aldehyde group which is reducing since ketones cannot be oxidized without decomposition of the sugar. Many disaccharides, like lactose and maltose, also have a reducing form, as one of the two units may have an open-chain form with an aldehyde group. However, sucrose and trehalose, in which the anomeric carbons of the two units are linked together, are non-reducing disaccharides since neither of the rings is capable of opening. In glucose polymers such as starch and starch-derivatives like glucose syrup, maltodextrin and dextrin the macromolecule begins with a reducing sugar, a free aldehyde. More hydrolysed starch contains more reducing sugars. The percentage of reducing sugars present in these starch derivatives is called dextrose equivalent (DE). Dilute solutions of all sugars are subject to fermentation, either by yeast or by other microorganisms or enzymes derived from these, producing gases which can pressurise and burst sealed containers. Some microorganisms will produce hydrogen or methane, adding a fire and explosion hazard.</p> <ul style="list-style-type: none"> ▶ Avoid reaction with oxidising agents

7.3. Specific end use(s)

See section 1.2

SECTION 8 EXPOSURE CONTROLS / PERSONAL PROTECTION

8.1. Control parameters

DERIVED NO EFFECT LEVEL (DNEL)

Not Available

PREDICTED NO EFFECT LEVEL (PNEC)

Not Available

OCCUPATIONAL EXPOSURE LIMITS (OEL)

INGREDIENT DATA


Source	Ingredient	Material name	TWA	STEL	Peak	Notes
Not Available	Not Available	Not Available	Not Available	Not Available	Not Available	Not Available

EMERGENCY LIMITS

Ingredient	Material name	TEEL-1	TEEL-2	TEEL-3
P11938 Pomegranate Whole Fruit Powder	Not Available	Not Available	Not Available	Not Available

Ingredient	Original IDLH	Revised IDLH
Pomegranate Fruit Powder	Not Available	Not Available
maltodextrin	Not Available	Not Available

8.2. Exposure controls

8.2.1. Appropriate engineering controls	<p>Articles or manufactured items, in their original condition, generally don't require engineering controls during handling or in normal use. Exceptions may arise following extensive use and subsequent wear, during recycling or disposal operations where substances, found in the article, may be released to the environment. Assess operations based upon available dust explosion information to determine the suitability of preventative or protective systems as precautionary measures against possible dust explosions. If prevention is not possible, consider protection by use of containment, venting or suppression of dust handling equipment. Where explosion venting is considered to be the most appropriate method of protection, vent areas should preferably be calculated based on Kst rather than an St value. If nitrogen purging is considered as the protective system, it must operate with an oxygen level below the limiting oxygen concentration. The system should include an oxygen monitoring and shut-down facility in the event of excessive oxygen being detected. The maximum surface temperature of enclosures potentially exposed to this material should be based on values obtained by taking 2/3 of the minimum ignition temperature (MIE) of the dust cloud. The effect of dust layers should be reviewed. An isolated (insulated) human body can readily produce electrostatic discharges in excess of 50 mJ, but have been recorded up to 100 mJ.</p>
8.2.2. Personal protection	
Eye and face protection	<ul style="list-style-type: none"> ▶ Safety glasses. ▶ Safety glasses with side shields. ▶ Chemical goggles. ▶ Contact lenses may pose a special hazard; soft contact lenses may absorb and concentrate irritants. A written policy document, describing the wearing of lenses or restrictions on use, should be created for each workplace or task. This should include a review of lens absorption and adsorption for the

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	<ul style="list-style-type: none"> ▶ class of chemicals in use and an account of injury experience. Medical and first-aid personnel should be trained in their removal and suitable equipment should be readily available. In the event of chemical exposure, begin eye irrigation immediately and remove contact lens as soon as practicable. Lens should be removed at the first signs of eye redness or irritation - lens should be removed in a clean environment only after workers have washed hands thoroughly. [CDC NIOSH Current Intelligence Bulletin 59], [AS/NZS 1336 or national equivalent] <p>No special equipment for minor exposure i.e. when handling small quantities.</p> <p>OTHERWISE:</p> <ul style="list-style-type: none"> ▶ Safety glasses with side shields. ▶ Contact lenses may pose a special hazard; soft contact lenses may absorb and concentrate irritants. A written policy document, describing the wearing of lenses or restrictions on use, should be created for each workplace or task. This should include a review of lens absorption and adsorption for the class of chemicals in use and an account of injury experience. Medical and first-aid personnel should be trained in their removal and suitable equipment should be readily available. In the event of chemical exposure, begin eye irrigation immediately and remove contact lens as soon as practicable. Lens should be removed at the first signs of eye redness or irritation - lens should be removed in a clean environment only after workers have washed hands thoroughly. [CDC NIOSH Current Intelligence Bulletin 59], [AS/NZS 1336 or national equivalent] ▶ Safety glasses with side shields ▶ Chemical goggles. ▶ Contact lenses may pose a special hazard; soft contact lenses may absorb and concentrate irritants. A written policy document, describing the wearing of lenses or restrictions on use, should be created for each workplace or task. This should include a review of lens absorption and adsorption for the class of chemicals in use and an account of injury experience. Medical and first-aid personnel should be trained in their removal and suitable equipment should be readily available. In the event of chemical exposure, begin eye irrigation immediately and remove contact lens as soon as practicable. Lens should be removed at the first signs of eye redness or irritation - lens should be removed in a clean environment only after workers have washed hands thoroughly. [CDC NIOSH Current Intelligence Bulletin 59], [AS/NZS 1336 or national equivalent]
Skin protection	See Hand protection below
Hands/feet protection	Wear general protective gloves, eg. light weight rubber gloves.
Body protection	See Other protection below
Other protection	<p>No special equipment needed when handling small quantities.</p> <p>OTHERWISE:</p> <ul style="list-style-type: none"> ▶ Overalls. ▶ Barrier cream. ▶ Eyewash unit.

Respiratory protection

Not Applicable

Respiratory protection not normally required due to the physical form of the product.

8.2.3. Environmental exposure controls

See section 12

SECTION 9 PHYSICAL AND CHEMICAL PROPERTIES**9.1. Information on basic physical and chemical properties**

Appearance	Not Available		
Physical state	article	Relative density (Water = 1)	Not Available
Odour	Not Available	Partition coefficient n-octanol / water	Not Available
Odour threshold	Not Available	Auto-ignition temperature (°C)	Not Available
pH (as supplied)	Not Available	Decomposition temperature	Not Available
Melting point / freezing point (°C)	Not Available	Viscosity (cSt)	Not Available
Initial boiling point and boiling range (°C)	Not Available	Molecular weight (g/mol)	Not Available
Flash point (°C)	Not Available	Taste	Not Available
Evaporation rate	Not Available	Explosive properties	Not Available
Flammability	Not Available	Oxidising properties	Not Available
Upper Explosive Limit (%)	Not Available	Surface Tension (dyn/cm or mN/m)	Not Available
Lower Explosive Limit (%)	Not Available	Volatile Component (%vol)	Not Available
Vapour pressure (kPa)	Not Available	Gas group	Not Available
Solubility in water (g/L)	Immiscible	pH as a solution (1%)	Not Available
Vapour density (Air = 1)	Not Available	VOC g/L	Not Available

9.2. Other information

Not Available

SECTION 10 STABILITY AND REACTIVITY

10.1. Reactivity	See section 7.2
10.2. Chemical stability	Product is considered stable and hazardous polymerisation will not occur.
10.3. Possibility of hazardous reactions	See section 7.2

10.4. Conditions to avoid	See section 7.2
10.5. Incompatible materials	See section 7.2
10.6. Hazardous decomposition products	See section 5.3

SECTION 11 TOXICOLOGICAL INFORMATION

11.1. Information on toxicological effects

Inhaled	The material is not thought to produce adverse health effects or irritation of the respiratory tract (as classified by EC Directives using animal models). Nevertheless, good hygiene practice requires that exposure be kept to a minimum and that suitable control measures be used in an occupational setting.
Ingestion	Starch is generally of low toxicity. An abnormal craving for starch (amylophagia) during pregnancy has been recognized in certain areas. The material has NOT been classified by EC Directives or other classification systems as "harmful by ingestion". This is because of the lack of corroborating animal or human evidence.
Skin Contact	The material is not thought to produce adverse health effects or skin irritation following contact (as classified by EC Directives using animal models). Nevertheless, good hygiene practice requires that exposure be kept to a minimum and that suitable gloves be used in an occupational setting.
Eye	Although the material is not thought to be an irritant (as classified by EC Directives), direct contact with the eye may produce transient discomfort characterised by tearing or conjunctival redness (as with windburn).
Chronic	Long-term exposure to the product is not thought to produce chronic effects adverse to the health (as classified by EC Directives using animal models); nevertheless exposure by all routes should be minimised as a matter of course. Some workers may develop chronic occupational dermatitis (generally mild) through the handling of starch products. When starch is used as a lubricant in surgical gloves, small amounts, released into the patient during the course of surgery, have resulted in granulomas and peritonitis.

P11938 Pomegranate Whole Fruit Powder	TOXICITY	IRRITATION
	Not Available	Not Available
Pomegranate Fruit Powder	TOXICITY	IRRITATION
	Not Available	Not Available
maltodextrin	TOXICITY	IRRITATION
	Not Available	Not Available

Legend: 1. Value obtained from Europe ECHA Registered Substances - Acute toxicity 2. * Value obtained from manufacturer's SDS. Unless otherwise specified data extracted from RTECS - Register of Toxic Effect of chemical Substances

MALTODEXTRIN	No significant acute toxicological data identified in literature search.
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Acute Toxicity	☉	Carcinogenicity	☉
Skin Irritation/Corrosion	☉	Reproductivity	☉
Serious Eye Damage/Irritation	☉	STOT - Single Exposure	☉
Respiratory or Skin sensitisation	☉	STOT - Repeated Exposure	☉
Mutagenicity	☉	Aspiration Hazard	☉

Legend: ✘ – Data available but does not fill the criteria for classification
✔ – Data available to make classification
☉ – Data Not Available to make classification

SECTION 12 ECOLOGICAL INFORMATION

12.1. Toxicity

P11938 Pomegranate Whole Fruit Powder	ENDPOINT	TEST DURATION (HR)	SPECIES	VALUE	SOURCE
	Not Available	Not Available	Not Available	Not Available	Not Available
Pomegranate Fruit Powder	ENDPOINT	TEST DURATION (HR)	SPECIES	VALUE	SOURCE
	Not Available	Not Available	Not Available	Not Available	Not Available
maltodextrin	ENDPOINT	TEST DURATION (HR)	SPECIES	VALUE	SOURCE
	Not Available	Not Available	Not Available	Not Available	Not Available

Legend: Extracted from 1. IUCLID Toxicity Data 2. Europe ECHA Registered Substances - Ecotoxicological Information - Aquatic Toxicity 3. EPIWIN Suite V3.12 (QSAR) - Aquatic Toxicity Data (Estimated) 4. US EPA, Ecotox database - Aquatic Toxicity Data 5. ECETOC Aquatic Hazard Assessment Data 6. NITE (Japan) - Bioconcentration Data 7. METI (Japan) - Bioconcentration Data 8. Vendor Data

12.2. Persistence and degradability

Ingredient	Persistence: Water/Soil	Persistence: Air
	No Data available for all ingredients	No Data available for all ingredients

12.3. Bioaccumulative potential

Ingredient	Bioaccumulation
	No Data available for all ingredients

12.4. Mobility in soil

Ingredient	Mobility
	No Data available for all ingredients

12.5. Results of PBT and vPvB assessment

	P	B	T
Relevant available data	Not Available	Not Available	Not Available
PBT Criteria fulfilled?	Not Available	Not Available	Not Available

12.6. Other adverse effects

No data available

SECTION 13 DISPOSAL CONSIDERATIONS**13.1. Waste treatment methods**

Product / Packaging disposal	<ul style="list-style-type: none"> · Recycle wherever possible or consult manufacturer for recycling options. · Consult State Land Waste Management Authority for disposal. ▶ Recycle wherever possible or consult manufacturer for recycling options. ▶ Consult State Land Waste Authority for disposal. ▶ Bury or incinerate residue at an approved site. ▶ Recycle containers if possible, or dispose of in an authorised landfill.
Waste treatment options	Not Available
Sewage disposal options	Not Available

SECTION 14 TRANSPORT INFORMATION**Labels Required**

Marine Pollutant	NO
HAZCHEM	Not Applicable

Land transport (ADR): NOT REGULATED FOR TRANSPORT OF DANGEROUS GOODS

14.1. UN number	Not Applicable										
14.2. UN proper shipping name	Not Applicable										
14.3. Transport hazard class(es)	<table border="0"> <tr> <td>Class</td> <td>Not Applicable</td> </tr> <tr> <td>Subrisk</td> <td>Not Applicable</td> </tr> </table>	Class	Not Applicable	Subrisk	Not Applicable						
Class	Not Applicable										
Subrisk	Not Applicable										
14.4. Packing group	Not Applicable										
14.5. Environmental hazard	Not Applicable										
14.6. Special precautions for user	<table border="0"> <tr> <td>Hazard identification (Kemler)</td> <td>Not Applicable</td> </tr> <tr> <td>Classification code</td> <td>Not Applicable</td> </tr> <tr> <td>Hazard Label</td> <td>Not Applicable</td> </tr> <tr> <td>Special provisions</td> <td>Not Applicable</td> </tr> <tr> <td>Limited quantity</td> <td>Not Applicable</td> </tr> </table>	Hazard identification (Kemler)	Not Applicable	Classification code	Not Applicable	Hazard Label	Not Applicable	Special provisions	Not Applicable	Limited quantity	Not Applicable
Hazard identification (Kemler)	Not Applicable										
Classification code	Not Applicable										
Hazard Label	Not Applicable										
Special provisions	Not Applicable										
Limited quantity	Not Applicable										

Air transport (ICAO-IATA / DGR): NOT REGULATED FOR TRANSPORT OF DANGEROUS GOODS

14.1. UN number	Not Applicable						
14.2. UN proper shipping name	Not Applicable						
14.3. Transport hazard class(es)	<table border="0"> <tr> <td>ICAO/IATA Class</td> <td>Not Applicable</td> </tr> <tr> <td>ICAO / IATA Subrisk</td> <td>Not Applicable</td> </tr> <tr> <td>ERG Code</td> <td>Not Applicable</td> </tr> </table>	ICAO/IATA Class	Not Applicable	ICAO / IATA Subrisk	Not Applicable	ERG Code	Not Applicable
ICAO/IATA Class	Not Applicable						
ICAO / IATA Subrisk	Not Applicable						
ERG Code	Not Applicable						
14.4. Packing group	Not Applicable						
14.5. Environmental hazard	Not Applicable						

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14.6. Special precautions for user	Special provisions	Not Applicable
	Cargo Only Packing Instructions	Not Applicable
	Cargo Only Maximum Qty / Pack	Not Applicable
	Passenger and Cargo Packing Instructions	Not Applicable
	Passenger and Cargo Maximum Qty / Pack	Not Applicable
	Passenger and Cargo Limited Quantity Packing Instructions	Not Applicable
	Passenger and Cargo Limited Maximum Qty / Pack	Not Applicable

Sea transport (IMDG-Code / GGVSee): NOT REGULATED FOR TRANSPORT OF DANGEROUS GOODS

14.1. UN number	Not Applicable
14.2. UN proper shipping name	Not Applicable
14.3. Transport hazard class(es)	IMDG Class Not Applicable
	IMDG Subrisk Not Applicable
14.4. Packing group	Not Applicable
14.5. Environmental hazard	Not Applicable
14.6. Special precautions for user	EMS Number Not Applicable
	Special provisions Not Applicable
	Limited Quantities Not Applicable

Inland waterways transport (ADN): NOT REGULATED FOR TRANSPORT OF DANGEROUS GOODS

14.1. UN number	Not Applicable
14.2. UN proper shipping name	Not Applicable
14.3. Transport hazard class(es)	Not Applicable Not Applicable
14.4. Packing group	Not Applicable
14.5. Environmental hazard	Not Applicable
14.6. Special precautions for user	Classification code Not Applicable
	Special provisions Not Applicable
	Limited quantity Not Applicable
	Equipment required Not Applicable
	Fire cones number Not Applicable

14.7. Transport in bulk according to Annex II of MARPOL and the IBC code

Not Applicable

SECTION 15 REGULATORY INFORMATION

15.1. Safety, health and environmental regulations / legislation specific for the substance or mixture

POMEGRANATE FRUIT POWDER(NOT AVAILABLE) IS FOUND ON THE FOLLOWING REGULATORY LISTS

Not Applicable

MALTODEXTRIN(9050-36-6) IS FOUND ON THE FOLLOWING REGULATORY LISTS

EU REACH Regulation (EC) No 1907/2006 - Annex IV - Exemptions from the Obligation to Register in Accordance with Article 2(7)(a) (English)

European Union - European Inventory of Existing Commercial Chemical Substances (EINECS) (English)

This safety data sheet is in compliance with the following EU legislation and its adaptations - as far as applicable - : Directives 98/24/EC, - 92/85/EEC, - 94/33/EC, - 2008/98/EC, - 2010/75/EU; Commission Regulation (EU) 2015/830; Regulation (EC) No 1272/2008 as updated through ATPs.

15.2. Chemical safety assessment

For further information please look at the Chemical Safety Assessment and Exposure Scenarios prepared by your Supply Chain if available.

ECHA SUMMARY

Ingredient	CAS number	Index No	ECHA Dossier
maltodextrin	9050-36-6	Not Available	Not Available

Harmonisation (C&L Inventory)	Hazard Class and Category Code(s)	Pictograms Signal Word Code(s)	Hazard Statement Code(s)
1	Not Classified	Not Available	Not Available
2	Not Classified	Not Available	Not Available

Harmonisation Code 1 = The most prevalent classification. Harmonisation Code 2 = The most severe classification.

National Inventory Status

National Inventory	Status
Australia - AICS	Y
Canada - DSL	Y
Canada - NDSL	N (maltodextrin)
China - IECSC	Y
Europe - EINEC / ELINCS / NLP	Y
Japan - ENCS	N (maltodextrin)
Korea - KECI	Y
New Zealand - NZIoC	Y
Philippines - PICCS	Y
USA - TSCA	Y
Legend:	Y = All ingredients are on the inventory N = Not determined or one or more ingredients are not on the inventory and are not exempt from listing (see specific ingredients in brackets)

SECTION 16 OTHER INFORMATION

Revision Date	16/08/2018
Initial Date	16/08/2018

Full text Risk and Hazard codes**Other information**

Classification of the preparation and its individual components has drawn on official and authoritative sources as well as independent review by the Chemwatch Classification committee using available literature references.

The SDS is a Hazard Communication tool and should be used to assist in the Risk Assessment. Many factors determine whether the reported Hazards are Risks in the workplace or other settings.

Risks may be determined by reference to Exposures Scenarios. Scale of use, frequency of use and current or available engineering controls must be considered.

For detailed advice on Personal Protective Equipment, refer to the following EU CEN Standards:

EN 166 Personal eye-protection

EN 340 Protective clothing

EN 374 Protective gloves against chemicals and micro-organisms

EN 13832 Footwear protecting against chemicals

EN 133 Respiratory protective devices

Definitions and abbreviations

PC—TWA: Permissible Concentration-Time Weighted Average

PC—STEL: Permissible Concentration-Short Term Exposure Limit

IARC: International Agency for Research on Cancer

ACGIH: American Conference of Governmental Industrial Hygienists

STEL: Short Term Exposure Limit

TEEL: Temporary Emergency Exposure Limit.

IDLH: Immediately Dangerous to Life or Health Concentrations

OSF: Odour Safety Factor

NOAEL :No Observed Adverse Effect Level

LOAEL: Lowest Observed Adverse Effect Level

TLV: Threshold Limit Value

LOD: Limit Of Detection

OTV: Odour Threshold Value

BCF: BioConcentration Factors

BEI: Biological Exposure Index

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The Information provided in this document is subject to change and the batch specific certificate of analysis should always be referenced.

To be used as per local legislation.

Change History

Version	Change	Customer Notification required Yes / No
1	First Issue	N/A

Document Approval

Originator Job Title	QC Technician	Approver Job Title	QC Team Leader
<u>Francesca Bailey Tait</u> Francesca Bailey Tait (Aug 16, 2018)		<u>Ash Bean</u> Ash Bean (Aug 16, 2018)	

Product Code: P11938

Version: 1



FDA number: 16806073982



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