

**SAFETY DATA SHEET  
LIQUID CARAMEL COLOR**

**SECTION 1. – PRODUCT AND COMPANY**

- ❖ Product Name: Caramel Color
- ❖ Product Use: Colorant
- ❖ Manufactured by: Sethness Products Company  
1347 Beaver Channel Parkway  
Clinton, Iowa 52732-5933 USA  
Telephone: 563/243-3943 (24hr Service)  
e-mail: [clinton@sethness.com](mailto:clinton@sethness.com)

**SECTION 2. – HAZARDS IDENTIFICATION**

- ❖ NFPA Rating: Health – 0, Flamability – 1, Reactivity – 0
- ❖ Routes of exposure:
  - Eyes Moderately irritating to eyes
  - Skin Slightly irritating to skin
- ❖ Signal Word: Not applicable, product is non-hazardous
- ❖ Pictogram: No applicable pictogram, product is non-hazardous

**SECTION 3. – COMPOSITION/INGREDIENT INFORMATION**

- ❖ Composition: Caramel Color 100%
- ❖ Common synonyms: Caramel, Burnt Sugar
- ❖ CAS #: 8028-89-5 INS #: E150

**SECTION 4. – FIRST-AID MEASURES**

- ❖ In case of eye contact: Immediately flush eyes with water for at least 15 minutes.
- ❖ In case of skin contact: Wash skin with soap and water.

**SECTION 5. – FIRE FIGHTING MEASURES**

- ❖ No special requirements
- ❖ Flash point over 100°C (212°F)

**SECTION 6. – ACCIDENTAL RELEASE MEASURES**

- ❖ Spillage may be cleaned with water and/or absorbed on sand, cellulose, or vermiculite. Washing water should be disposed of in a sanitary sewer as product contains some BOD loading.
- ❖ Secondary containment may be accomplished by diking using the material mentioned above or sorbent pillows and dikes.
- ❖ PPE should include waterproof boots, gloves and eye protection.

**SECTION 7. – HANDLING AND STORAGE**

- ❖ Take appropriate precautions to avoid contact with skin, eyes and clothing.
- ❖ Store in closed containers in a cool and dry environment, preferably not to exceed 33°C (91°F).
- ❖ High temperature storage accelerates product degradation although product remains non-hazardous.

**SECTION 8. – EXPOSURE CONTROLS/PERSONAL PROTECTION**

- ❖ No special precautions necessary. Normal hygiene practices to avoid contact with skin, eyes and clothing.

**SECTION 9. – PHYSICAL AND CHEMICAL PROPERTIES**

- ❖ Appearance: Viscous to semi-viscous liquid
- ❖ Color: Blackish-brown to reddish-tan
- ❖ Form: Liquid
- ❖ Odor: Characteristic burnt sugar odor.
- ❖ Odor Threshold: Not available
- ❖ Physical state: Liquid
- ❖ pH: 2.60 – 10.50
- ❖ Freezing point: 0°C (32°F) and below

- ❖ Boiling point: 100°C (212°F) and above
- ❖ Pour point: Not available
- ❖ Evaporation rate: Not available
- ❖ Flash point: Over 100°C (212°F)
- ❖ Auto-ignition temp. Not available
- ❖ Flammability: Not available
- ❖ Vapor pressure: Not available
- ❖ Vapor density: Not available
- ❖ Specific gravity: 1.24-1.40
- ❖ Octanol/water coefficient: Not available
- ❖ Solubility in water: Complete
- ❖ Viscosity: 10-5000 cP
- ❖ Decomposition temperature Not available

#### **SECTION 10. – STABILITY AND REACTIVITY**

- ❖ Product is non-reactive and chemically stable
- ❖ No known hazardous incompatibilities

#### **SECTION 11. – TOXICOLOGICAL INFORMATION**

- ❖ No known acute or chronic health hazards
- ❖ Not listed in the NTP

#### **SECTION 12. – ECOLOGICAL INFORMATION**

- ❖ May contribute to biochemical oxygen demand (BOD) and chemical oxygen demand (COD).

#### **SECTION 13. – DISPOSAL CONSIDERATIONS**

- ❖ Conventional methods consistent with local, state and federal regulations.

#### **SECTION 14. – TRANSPORT INFORMATION**

- ❖ Listed under "CAMEL" or "BURNT SUGAR"
- ❖ NAFTA Harmonized Tariff Classification Code: 1702-90
- ❖ No hazardous or special marking required

#### **SECTION 15. – REGULATORY INFORMATION**

- ❖ U.S. Code of Federal Regulations: Title 21 – Food and Drugs Section 73.85 (CAMEL), Section 182.1235 (GRAS).
- ❖ Food Chemicals Codex, "CAMEL".
- ❖ European Directives: 94/36/EC (Quantum satis) EU No 231/2012 (Purity specs)
- ❖ EINECS – 232-435-9
- ❖ Harmonized Tariff/NAFTA code – 1702.90.5000
- ❖ Toxic Substance Control Act – H000-7743
- ❖ The FDA and European Food Safety Authority (EFSA) have both affirmed in 2011 that Caramel Color is a safe color additive.
- ❖ The California Office of Environmental Health Hazard Assessment (OEHHA) has identified 4-Methylimidazole (4-MeI) as a carcinogen pursuant to Proposition 65. 4-MeI is present in Class III and Class IV Caramel Colors at levels that comply with the Food Chemical Codex standard. Contact Sethness Products Company for more information on 4-MeI levels.
- ❖ All Sethness Caramel Colors are produced with genetically engineered components with the exception of the following products: CS1, CS5, CS30, OC114, OC234, P285, SBDS, SSC300, SB115, SB121, SB245, SB702.

#### **SECTION 16. – OTHER INFORMATION**

- ❖ Issue Date: 1/26/16
- ❖ Prepared by: Sethness Products Company
- ❖ Other: Please contact us at 563-243-3943 with any technical questions.