



WHITE CHEDDAR CHEESE POWDER

SAFETY DATA SHEET

PRODUCT DESCRIPTION

PRODUCT NAME: WHITE CHEDDAR CHEESE POWDER
CAS NUMBER: MIXTURE
PRODUCT CODE: inv-AAFJ
RECOMMENDED USE: FOOD APPLICATIONS
SUPPLIER: OLIVENATION LLC
13 ROBBIE ROAD, STE. A4
AVON, MA 02322
CONTACT: CUSTOMER SERVICE: support@olivenation.com / 617-580-3667

HAZARD IDENTIFICATION

CALIFORNIA PROP 65: THIS PRODUCT DOES NOT CONTAIN ANY INGREDIENT(S), ABOVE THE SAFE HARBOR LIMITS, WHICH ARE KNOWN TO CAUSE CANCER, BIRTH DEFECTS OR OTHER REPRODUCTIVE HARM.

HAZARDS DISCLOSURE: THIS PRODUCT DOES NOT CONTAIN KNOWN HAZARDOUS MATERIALS IN REPORTABLE LEVELS AS DEFINED BY OSHA HAZARD COMMUNICATION STANDARD 29 CFR 1910.1200.

COMPOSITION

PROPRIETARY DAIRY-BASED BLEND

FIRST AID MEASURES

EMERGENCY FIRST AID PROCEDURES

INHALATION: MOVE TO FRESH AIR AND KEEP AT REST.
EYES: RINSE IMMEDIATELY WITH PLENTY OF WATER AND SEEK MEDICAL ADVICE.
INGESTION: DO NOT INDUCE VOMITTING, MOVE TO FRESH AIR AND WATER.

FIRE CONTROL

EXTINGUISHING: CO2, POWDER SPRAY, ALCOHOL RESISTENT FOAM.
SPECIAL HAZARDS: FORMATION OF GASES POSSIBLE IN A FIRE.
PROTECTIVE EQUIP: SELF-CONTAINED RESPIRATORY DEVICE

SPILL OR LEAKAGE PROCEDURE

NO ADVERSE HEALTH EFFECTS EXPECTED FROM CLEAN-UP OF SPILLED MATERIAL. NO SPECIAL CLEAN-UP CONSIDERATIONS. COLLECT AND DISCARD IN REGULAR TRASH.

HANDLING & STORAGE

KEEP PRODUCT PACKAGING INTACT, AND IN A WELL-VENTILATED AREA. TEMPERATURE AND HUMIDITY CONTROL PREFERRED. AMBIENT TEMPERATURES, HUMIDITY NOT TO EXCEED 80% FOR MAXIMUM FRESHNESS.



OliveNation LLC

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EXPOSURE CONTROLS & PERSONAL PROTECTION

ENGINEERING METHODS TO PREVENT CONTACT OR EXPOSURE TO DUST IS PREFERRED. METHODS INCLUDE PROCESS OR PERSONAL ENCLOSURE (UNIFORM, EYE PROTECTION, BASIC DUST MASK AS NEEDED), MECHANICAL VENTILATION, AND CONTROL OF PROCESS CONDITIONS.

PHYSICAL & CHEMICAL PROPERTIES

WHITE TO OFF WHITE POWDER. NO OFF FLAVORS OR ODORS.

STABILITY & REACTIVITY

THIS PRODUCT IS STABLE UNDER RECOMMENDED STORAGE AND HANDLING CONDITIONS. AVOID STRONG OXIDIZING AGENTS.

ECOLOGICAL INFORMATION

NO ECOLOGICAL PROBLEMS ARE TO BE EXPECTED WHEN THE PRODUCT IS HANDLED PROPERLY, WITH DUE CARE AND ATTENTION.

DISPOSAL

NO SPECIAL DISPOSAL REQUIREMENTS. ALWAYS REFER TO YOUR LOCAL, STATE OR FEDERAL INSPECTOR FOR FINAL CONFIRMATION OF COMPLIANCE.

TRANSPORTATION

ONLY SHIP WITH FOOD PRODUCTS. DO NOT SHIP WITH CHEMICALS, HARDWARE, EQUIPMENT OR ANY ITEMS THAT COULD ALTER THE FOOD QUALITY.

REGULATORY INFORMATION

NO SIGNIFICANT HAZARD. NO SYMBOL, RISK OR SAFETY PHASES NECESSARY.