

## SAFETY DATA SHEET

In accordance with REACH Regulation EC No.1907/2006

**Product:** Freshly Baked Bread 10% (non-hazardous base)

**Version:** 1

### Section 1. Identification of the substance or the mixture and of the supplier

#### 1.1 Product Identifier

**Product identifier:** Freshly Baked Bread 10% (non-hazardous base)

**Other identifiers:** None

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

**Product uses:** Candles, Melts & other Home Fragrance Products

#### 1.3 Details of the supplier of the safety data sheet

**Company name:** Freshskin Beauty Ltd

**Company address:** Grant House  
Grant Street  
Nottingham  
NG7 3GS

**Contact:** Sam Andrew

**E-Mail address:** info@freshskin.co.uk

**Company phone:** 0115 8470585

#### 1.4 Emergency telephone number

**Emergency phone:** 0115 8470585

### Section 2. Hazards identification

#### 2.1 Classification of the substance or mixture

##### Classification under Regulation (EC) No 1272/2008

**Class and category of danger:** This material does not meet the criteria for classification under Regulation (EC) No 1272/2008.

#### 2.2 Label elements

##### Classification under Regulation (EC) No 1272/2008

**Signal word:** None

**Hazard statements:** None

**Supplemental Information:** EUH210, Safety data sheet available on request.

**Precautionary statements:** None

**Pictograms:** None

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### 2.3 Other hazards

**Other hazards:** Hydrocarbon Concentration %: 0.0000%

### Section 3. Composition / information on ingredients

#### 3.2 Mixtures

**Contains:**  
Not Applicable

#### Substances with Community workplace exposure limits:

Name	CAS	EC	REACH Registration No.	%	Classification for (CLP) 1272/2008
Diethyl phthalate	84-66-2	201-550-6		5-<10%	-;-,-

#### Substances that are persistent, bioaccumulative and toxic or very persistent and very bioaccumulative, greater than 0.1%:

Not Applicable

### Section 4. First-aid measures

#### 4.1 Description of first aid measures

**Inhalation:** Remove from exposure site to fresh air, keep at rest, and obtain medical attention.  
**Eye exposure:** Flush immediately with water for at least 15 minutes. Contact physician if symptoms persist.  
**Skin exposure:** Remove contaminated clothes. Wash thoroughly with soap and water. Contact physician if irritation persists.  
**Ingestion:** Rinse mouth with water and obtain medical attention.

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

None expected, see Section 4.1 for further information.

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

None expected, see Section 4.1 for further information.

### SECTION 5: Firefighting measures

#### 5.1 Extinguishing media

Suitable media: Carbon dioxide, Dry chemical, Foam.

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### **5.2 Special hazards arising from the substance or mixture**

In case of fire, may be liberated: Carbon monoxide, Unidentified organic compounds.

### **5.3 Advice for fire fighters:**

In case of insufficient ventilation, wear suitable respiratory equipment.

## **Section 6. Accidental release measures**

### **6.1 Personal precautions, protective equipment and emergency procedures:**

Avoid inhalation. Avoid contact with skin and eyes. See protective measures under Section 7 and 8.

### **6.2 Environmental precautions:**

Keep away from drains, surface and ground water, and soil.

### **6.3 Methods and material for containment and cleaning up:**

Remove ignition sources. Provide adequate ventilation. Avoid excessive inhalation of vapours. Contain spillage immediately by use of sand or inert powder. Dispose of according to local regulations.

### **6.4 Reference to other sections:**

Also refer to sections 8 and 13.

## **Section 7. Handling and storage**

### **7.1 Precautions for safe handling:**

Keep away from heat, sparks, open flames and hot surfaces. - No smoking. Use personal protective equipment as required. Use in accordance with good manufacturing and industrial hygiene practices. Use in areas with adequate ventilation. Do not eat, drink or smoke when using this product.

### **7.2 Conditions for safe storage, including any incompatibilities:**

Store in a well-ventilated place. Keep container tightly closed. Keep cool. Ground/bond container and receiving equipment. Use explosion-proof electrical, ventilating and lighting equipment. Use only non-sparking tools. Take precautionary measures against static discharge.

### **7.3 Specific end use(s):**

Candles, Melts & other Home Fragrance Products: Use in accordance with good manufacturing and industrial hygiene practices.

## **Section 8. Exposure controls/personal protection**

### **8.1 Control parameters**

Workplace exposure limits:

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Ingredient	CAS	EC	Description	Value
Diethyl phthalate	84-66-2	201-550-6	Long-term exposure limit (8-hour TWA) (mg/m3)	5
			Short-term exposure limit (15-minute) (mg/m3)	10

### 8.2 Exposure Controls

#### Eye / Skin Protection

Wear protective gloves/eye protection/face protection

#### Respiratory Protection

Ensure adequate and ongoing ventilation is maintained in order to prevent build up of excessive vapour and to ensure occupational exposure limits are adhered to. If appropriate, and depending on your patterns and volumes of use, the following engineering controls may be required as additional protective measures: a) Isolate mixing rooms and other areas where this material is used or openly handled. Maintain these areas under negative air pressure relative to the rest of the plant. b) Employ the use of Personal protective equipment - an approved, properly fitted respirator with organic vapour cartridges or canisters and particulate filters. c) Use local exhaust ventilation around open tanks and other open sources of potential exposures in order to avoid excessive inhalation, including places where this material is openly weighed or measured. In addition, use general dilution ventilation of the work area to eliminate or reduce possible worker exposures. d) Use closed systems for transferring and processing this material.

Also refer to Sections 2 and 7.

### Section 9. Physical and chemical properties

#### 9.1 Information on basic physical and chemical properties

<b>Appearance:</b>	Not determined
<b>Odour:</b>	Not determined
<b>Odour threshold:</b>	Not determined
<b>pH:</b>	Not determined
<b>Melting point / freezing point:</b>	Not determined
<b>Initial boiling point / range:</b>	Not determined
<b>Flash point:</b>	> 100 °C
<b>Evaporation rate:</b>	Not determined
<b>Flammability (solid, gas):</b>	Not determined
<b>Upper/lower flammability or explosive limits:</b>	Product does not present an explosion hazard
<b>Vapour pressure:</b>	Not determined
<b>Vapour density:</b>	Not determined
<b>Relative density:</b>	Not determined
<b>Solubility(ies):</b>	Not determined
<b>Partition coefficient: n-octanol/water:</b>	Not determined
<b>Auto-ignition temperature:</b>	Not determined
<b>Decomposition temperature:</b>	Not determined

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**Viscosity:** Not determined

**Explosive properties:** Not expected

**Oxidising properties:** Not expected

**9.2 Other information:** None available

### Section 10. Stability and reactivity

**10.1 Reactivity:**

Presents no significant reactivity hazard, by itself or in contact with water.

**10.2 Chemical stability:**

Good stability under normal storage conditions.

**10.3 Possibility of hazardous reactions:**

Not expected under normal conditions of use.

**10.4 Conditions to avoid:**

Avoid extreme heat.

**10.5 Incompatible materials:**

Avoid contact with strong acids, alkalis or oxidising agents.

**10.6 Hazardous decomposition products:**

Not expected.

### Section 11. Toxicological information

**11.1 Information on toxicological effects**

This mixture has not been tested as a whole for health effects. The health effects have been calculated using the methods outlined in Regulation (EC) No 1272/2008 (CLP).

This material does not meet the criteria for classification for health hazards under Regulation (EC) No 1272/2008.

**Acute Toxicity:** Based on available data the classification criteria are not met.

Acute Toxicity Oral Not Applicable

Acute Toxicity Dermal Not Applicable

Acute Toxicity Inhalation Not Available

**Skin corrosion/irritation:** Based on available data the classification criteria are not met.

**Serious eye damage/irritation:** Based on available data the classification criteria are not met.

**Respiratory or skin sensitisation:** Based on available data the classification criteria are not met.

**Germ cell mutagenicity:** Based on available data the classification criteria are not met.

**Carcinogenicity:** Based on available data the classification criteria are not met.

**Reproductive toxicity:** Based on available data the classification criteria are not met.

**STOT-single exposure:** Based on available data the classification criteria are not met.

**STOT-repeated exposure:** Based on available data the classification criteria are not met.

**Aspiration hazard:** Based on available data the classification criteria are not met.

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### Information about hazardous ingredients in the mixture

Not Applicable

Refer to Sections 2 and 3 for additional information.

### Section 12. Ecological information

**12.1 Toxicity:** Not available

**12.2 Persistence and degradability:** Not available

**12.3 Bioaccumulative potential:** Not available

**12.4 Mobility in soil:** Not available

**12.5 Results of PBT and vPvB assessment:**

This substance does not meet the PBT/vPvB criteria of REACH, annex XIII.

**12.6 Other adverse effects:** Not available

### Section 13. Disposal considerations

**13.1 Waste treatment methods:**

Dispose of in accordance with local regulations. Avoid disposing into drainage systems and into the environment. Empty containers should be taken to an approved waste handling site for recycling or disposal.

### Section 14. Transport information

**14.1 UN number:** Not classified

**14.2 UN Proper Shipping Name:** -

**14.3 Transport hazard class(es):** Not classified

**Sub Risk:** Not classified

**14.4. Packing Group:** Not classified

**14.5 Environmental hazards:** Not environmentally hazardous for transport

**14.6 Special precautions for user:** None additional

**14.7 Transport in bulk according to Annex II of MARPOL73/78 and the IBC Code:**

Not classified

### Section 15. Regulatory information

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

None additional

**15.2 Chemical Safety Assessment**

A Chemical Safety Assessment has not been carried out for this product.

### Section 16. Other information

**Key to revisions:**

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Not applicable

**Key to abbreviations:**

Not applicable

The information in this safety data sheet is to the best of our knowledge true and accurate but all data, instructions, recommendations and/or suggestions are made without guarantee.