Safety Data Sheet (SDS)

SECTION 1 — CHEMICAL PRODUCT AND COMPANY IDENTIFICATION Vegetable (Food) Dyes

SECTION 2 — HAZARDS IDENTIFICATION

SECTION 3 — COMPOSITION, INFORMATION ON INGREDIENTS

Food-grade vegetable dyes

Call a POISON CENTER or physician if you feel unwell.

If inhaled: Remove victim to fresh air and keep at rest in a position comfortable for breathing.

If in eyes: Rinse cautiously with water for several minutes. Remove contact lenses if present and easy to do so. Continue rinsing. If on skin: Wash with plenty of water.

If swallowed: Rinse mouth. Call a POISON CENTER or physician if you feel unwell.

SECTION 7 — HANDLING AND STORAGE

Flinn Suggested Chemical Storage Pattern: Organic Miscellaneous or Organic #9. Store with dyes, indicators and stains.

SECTION 8 — EXPOSURE CONTROLS, PERSONAL PROTECTION

Wear protective gloves, protective clothing, and eye protection. Wash hands thoroughly after handling.

SECTION 9 — PHYSICAL AND CHEMICAL PROPERTIES

Various colors of vegetable dyes, red, blue, yellow and green. Odorless. Soluble: Water and alcohol

SECTION 10 — STABILITY AND REACTIVITY

Shelf life: Indefinite, if stored properly.

SECTION 11 — TOXICOLOGICAL INFORMATION

ORL-RAT LD₅₀: N.A. IHL-RAT LC₅₀: N.A. SKN-RBT LD₅₀: N.A.

SECTION 12 — ECOLOGICAL INFORMATION

Data not yet available.

SECTION 13 — DISPOSAL CONSIDERATIONS

Please review all federal, state and local regulations that may apply before proceeding. Flinn Suggested Disposal Method #26a is one option.

SECTION 14 — TRANSPORT INFORMATION

Shipping name: Not regulated. Hazard class: N/A. UN number: N/A.

SECTION 15 — REGULATORY INFORMATION

Not listed.

SECTION 16 — OTHER INFORMATION

Consult your copy of the Flinn Science Catalog/Reference Manual for additional information about laboratory chemicals.