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Date: 07 / 08 / 2021

Version: 9

Cancels and replaces version: 8

SECTION 1. IDENTIFICATION

Product Name/Identifier	FSS Fruit Enzyme Complex PF
Product Code	FSS10530PF
Recommended Use	Ingredients/Raw materials used in the manufacturing of Cosmetic Products'
Restrictions on Use	None
Supplier/Manufacturing Site	Formulator Sample Shop, LLC
Address	135 Joshua Court Lincolnton, NC 28092, USA
Telephone No. (24hrs)	1-704-276-7540
Emergency Telephone #	1-704-276-7540 (Mon-Fri: 8:00AM – 5:00PM EST)

SECTION 2. HAZARD(S) IDENTIFICATION**Classification:****GHS / CLP****Basis for Classification:** Based on present data no classification and labeling is required according to GHS, taking into account the national implementation (United Nations version 2011)**USA****OSHA Regulatory Status:** This material is non-hazardous as defined by the American OSHA Hazard Communication Standard (29 CFR 1910.1200).**Europe****Basis for Classification:** -According to present data no classification and labeling is required according to Reg. (EC) No 1272/2008.
-This product is not classified as hazardous to health or environment according to the CLP regulation.**Labeling Elements:****Pictograph:** No hazard symbol expected**Hazard statements/Signal Word:** Not applicable**Precautionary statements:** P233: Keep container tightly closed
P281: Use personal protective equipment as required
P402: Store in a dry place
P404: Store in a closed container
P410: Protect from sunlight
P411: Store at temperatures not exceeding 32°C

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Other hazards which do not result in classification:

No particular fire or explosion hazard.

By mechanical effect: No particular hazards.

By hygroscopic effect: No particular hazards.

US NFPA 704 (National Fire Protection Association) Hazard Rating System:

Health hazard: Rating 0; Normal Material

Flammability: Rating 0, Will Not Burn

Reactivity: Rating 0, Stable

Other Hazard Information: None

Results of PBT and vPvB assessment:

-PBT: Not applicable

-vPvB: Not applicable

SECTION 3. COMPOSITION / INFORMATION ON INGREDIENTS

Common Chemical Name: Averrhoa Carambola Fruit Extract & Passiflora Incarnata Fruit Extract & Actinidia Chinensis (Kiwi) Fruit Extract & Garcinia Mangostana Fruit Extract & Ananas Sativus (Pineapple) Fruit Extract & Punica Granatum Extract & Litchi Chinensis Fruit Extract & Zizyphus Jujuba Fruit Extract & Psidium Guajava Fruit Extract

Generic name:
Chemical Family: Extracts

Description: Mixture: consisting of the following components. This section describes all components of the mixture

<u>Substance</u>	<u>CAS Numbers</u>	<u>EC Numbers</u>	<u>Percentage</u>
Averrhoa Carambola Fruit Extract	97675-54-2	307-626-6	10.889%
Passiflora Incarnata Fruit Extract	72968-47-9	277-142-7	10.889%
Actinidia Chinensis (Kiwi) Fruit Extract	92456-63-8	296-241-6	10.889%
Garcinia Mangostana Fruit Extract	90045-25-3	289-884-9	10.889%
Ananas Sativus (Pineapple) Fruit Extract	999999-99-4	310-127-6	10.889%
Punica Granatum Extract	84961-57-9	284-646-0	10.889%
Litchi Chinensis Fruit Extract	91722-81-5	294-483-7	10.889%
Zizyphus Jujuba Fruit Extract	90045-99-1	289-966-4	10.889%
Psidium Guajava Fruit Extract	90045-46-8	289-907-2	10.888%
Leuconostoc/Radish Root Ferment Filtrate	1686112-10-6 (or) 84775-94-0	N/A (or) 283-918-6	2.00%

Formula: Not applicable

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SECTION 4. FIRST-AID MEASURES

General:	In all cases of doubt, or when symptoms persist, seek medical attention.
Inhalation:	Move to fresh air from exposure area. Get medical attention for any breathing difficulty.
Skin contact:	Rinse with soap and water. Get medical advice if irritation develops.
Eye contact:	Immediately rinse with plenty of water for at least 15 minutes, while keeping the eyes wide open. Consult with a physician.
Ingestion:	Consult with a physician.
Protection of first-aiders:	No special protection required.

SECTION 5. FIRE-FIGHTING MEASURES

Fire and explosion hazards:	Not considered to be a fire and explosion hazard
Extinguishing media:	
Suitable:	Water, dry chemicals, foam and carbon dioxide
Not suitable:	None known
Fire fighting:	Move container from fire area if it can be done without risk. Avoid inhalation of material or combustion by-products. Stay upwind and keep out of low area
Protection for fire-fighters:	Boots, gloves, goggles.

SECTION 6. ACCIDENTAL RELEASE MEASURES

Personal precautions:	Avoid contact with eyes. Personal Protective Equipment: -Protective goggles
Environmental precautions:	Prevent entry into sewers and waterways. Do not allow material to contaminate ground water system
Methods for cleaning up:	
Recovery:	Pick up free liquid for recycling or disposal. Residual liquid can be absorbed on an inert material. Sweep or vacuum up any powder and place in a clearly labeled waste container, avoiding dust formation.
Cleaning/Decontamination:	Wash non-recoverable remainder with water.
Disposal:	For disposal of residues refer to sections 8 & 13.

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SECTION 7. HANDLING AND STORAGE

Handling

Technical measures:

Labeling: Keep out of the reach of children.

Measures:

For industrial use, only as directed.

Safe handling advice:

Wash hands after use. Avoid storage near feed or food stuff.

Storage

Technical measures:

Keep container closed.

Recommended Storage Conditions:

Store in a dry place at temperatures not exceeding 32°C. Based on stability studies, the optimum storage temperature for maximization of shelf life is 23 - 25°C. However, it may be stored at temperatures between 16 and 32°C if such specific temperature control is not available. Do not freeze. Please refer to stability data for effects heat or cold may have on the specifications of the product.

Incompatible products:

Avoid contact with strong oxidizers.

Refer to the detailed list of incompatible materials (Section 10 Stability/Reactivity)

Packaging:

Product may be packaged in normal commercial packaging.

Packaging materials:

Recommended - Polypropylene & High Density Polyethylene

SECTION 8. EXPOSURE CONTROLS / PERSONAL PROTECTION

Precautionary statements:

Ensure adequate ventilation

Control parameters

Occupational exposure Limits:

France:

Not Determined

ACGIH:

Not Determined

Korea:

Not Determined

UK:

Not Determined

Surveillance procedures:

Not Determined

Engineering measures:

Not Determined

Personal Protective Equipment:

Respiratory protection:

Local exhaust

Hand protection:

Protective gloves made of rubber or neoprene.

Eye protection:

Safety glasses.

Collective emergency equipment:

Eye fountain.

Skin and Body Protection:

Suitable protective clothing

Hygiene measures:

Handle in accordance with good industrial hygiene and safety practice.

Measures related to the Environment:

No particular measures.

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SECTION 9. PHYSICAL AND CHEMICAL PROPERTIES

Appearance:	Clear to slightly hazy viscous liquid
Odor:	Characteristic
pH (Direct):	3.5 – 7.5
NVM (1g, 105°C, 1hr):	15.0 – 20.0%
Ash (800°C):	0.40% Maximum
Ninhydrin:	Positive
Heavy Metals:	< 20 ppm
Lead:	< 10 ppm
Arsenic:	< 2 ppm
Cadmium:	< 1 ppm
Microbial Content:	< 100 CFU/g; No pathogens
Yeast & Mold:	< 100 CFU/g
Gram Negative Bacteria:	0 CFU/g
Specific Gravity:	1.05
Vapor density:	Not applicable
Boiling Point:	Not determined
Freezing Point:	Not determined
Melting point:	Not applicable
Flash point:	> 200°F
Oxidizing properties:	Non oxidizing material according to EC criteria.
Solubility:	
In water:	Soluble
In organic solvents:	Not determined
Log P:	Not determined

SECTION 10. STABILITY AND REACTIVITY

Stability:	Stable under ordinary conditions of use and storage up to one year then re-test to full product specifications to extend shelf life
Hazardous reactions:	None known
Conditions to avoid:	No dangerous reactions known under use of normal conditions. Avoid extreme heat.

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Materials to avoid: No dangerous reaction known with common products.

Hazardous decomposition products: None known

SECTION 11. TOXICOLOGICAL INFORMATION

Ingestion: Not Determined
Dermal: Not Determined
Ocular: Not Determined
Inhalation: Not Determined

Acute toxicity data: Not Determined
Sensitization: Non-Primary Sensitizers
Repeated dose toxicity: No known effects
Subacute to chronic toxicity: Not Determined

Additional Toxicological Information: This product is not subject to classification according to the calculation method of the General EU Classification Guidelines for Preparations as issued in the latest version.

Specific effects:

Carcinogenicity: No known effects
 Mutagenicity: No known effects
 Reproductive toxicity: No known effects
 Neuro-toxicity: No known effects

For more information: Does not present any particular risk on handling under normal conditions of good occupational hygiene practice.

This product has not been tested for the following:

- Primary cutaneous and corrosive irritation
- Acute oral toxicity
- Mutagenicity/genotoxicity

SECTION 12. ECOLOGICAL INFORMATION

Ecotoxicity

Effects on the aquatic environment: EC₁₀ (Freshwater Alga): 101.14 mg/L - Not harmful to aquatic organisms
 EC₂₀ (Freshwater Alga): 182.26 mg/L - Not harmful to aquatic organisms

Biodegradability:

Persistence: Readily Biodegradable (89.2% biodegradation after 28 days of testing)

Bioaccumulation:

Octanol / water partition coefficient: Not Determined

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Mobility:

Precipitation:

Expected behavior of the product: Ultimate destination of the product: Soil & sediment.

Other Adverse Effects:

None known

SECTION 13. DISPOSAL CONSIDERATIONS

Residues from product

Prohibition: Do not allow the product to be released into the Environment.
Destruction/Disposal: Dispose of in accordance with relevant local regulations

Contaminated packaging

Decontamination/cleaning: Cleaning is not required prior to disposal.
Destruction/Disposal:

Note: Take all necessary precautions when disposing of this product according to local regulations.

SECTION 14. TRANSPORT INFORMATION

UN Number: None

UN Shipping Name: None

Transport Hazard Class: Not classified as dangerous for transport

Land (rail/road): Material is not restrictive for land transport and is not regulated by ADR/RID
Sea: Material is not restrictive for sea transport and is not regulated by IMO/IMDG
Air: Material is not restrictive for air transport and is not regulated by ICAO/IATA

Marine Pollutant: No

Transport/Additional Information: Not regulated for US DOT Transport in non-bulk containers
This material is not dangerous or hazardous

Special Precautions for User: None known

The above regulatory prescriptions are those valid on the date of publication of this sheet. However, given the possible evolution of transport regulations for hazardous materials and in the event of the MSDS in your possession dating back more than 12 months, it is advisable to check their validity with your sales office.

SECTION 15. REGULATORY INFORMATION

Labeling:

EC regulations: This product does not need to be labeled in accordance with EC Directives or respective national laws

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Further regulations

United Kingdom: Handle in accordance with relevant British regulation: control of substance Hazardous to Health Regulations Environmental Hygiene Guidance: EH40 Workplace Exposure Limits (revised annually)

Korea regulations: Industrial safety and hygiene regulation: No
 Hazardous material control regulation: No
 Fire prevention regulation: No

Other regulations:

EINECS inventory status:	Averrhoa Carambola Fruit Extract: 307-626-6 Passiflora Incarnata Fruit Extract: 277-142-7 Actinidia Chinensis Fruit Extract: 296-241-6 Garcinia Mangostana Fruit Extract: 289-884-9 Ananas Sativus Fruit Extract: 310-127-6 Punica Granatum Extract: 284-646-0 Litchi Chinensis Fruit Extract: 294-483-7 Zizyphus Jujuba Fruit Extract: 289-966-4 Psidium Guajava Fruit Extract: 289-907-2 Leuconostoc/Radish Root Ferment Filtrate: N/A (or) 283-918-6
TSCA inventory status:	Exempt
AICS inventory status:	Exempt: 97675-54-2 & 92456-63-8 & 90045-25-3 & Ananas Sativus (Pineapple) Fruit Extract & 90045-99-1 Not Listed: 1686112-10-6 Listed: 72968-47-9 & 84961-57-9 & 91722-81-5 & 90045-46-8 & 84775-94-0
Canadian (CEPA DSL) inventory status:	Exempt: Averrhoa Carambola Fruit Extract (97675-54-2) & Garcinia Mangostana Fruit Extract (90045-25-3) & Ananas Sativus (Pineapple) Fruit Extract & Litchi Chinensis Fruit Extract (91722-81-5) & Not Listed: Leuconostoc/Radish Root Ferment Filtrate (1686112-10-6) Listed as Passionflower, Passiflora incarnate, ext. (Revised ICL) & Actinidia chinensis, ext. (Revised ICL) & Pomegranate, ext. (Revised ICL) & Jujuba Zizyphus, ext. (Revised ICL) & Guava, Psidium guajava pyrifera, ext. (Revised ICL) & Radish, ext. (Revised ICL)
Japan (MITI list):	Averrhoa Carambola Fruit Extract & Passiflora Incarnata Fruit Extract & Actinidia Chinensis (Kiwi) Fruit Extract & Garcinia Mangostana Fruit Extract & Ananas Sativus (Pineapple) Fruit Extract & Punica Granatum Extract & Litchi Chinensis Fruit Extract & Zizyphus Jujuba Fruit Extract & Psidium Guajava Fruit Extract & Leuconostoc/Radish Root Ferment Filtrate
Korea:	Averrhoa Carambola Fruit Extract & Passiflora Incarnata Fruit Extract & Actinidia Chinensis (Kiwi) Fruit Extract & Garcinia Mangostana Fruit Extract^ & Ananas Sativus (Pineapple) Fruit Extract & Punica Granatum Extract & Litchi Chinensis Fruit Extract & Zizyphus Jujuba Fruit Extract & Psidium Guajava Fruit Extract & Leuconostoc/Radish Root Ferment Filtrate^

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Other regulations (Continued):

China inventory status:

Not Listed: Garcinia Mangostana Fruit Extract
 Listed: Averrhoa Carambola Fruit Extract & Passiflora Incarnata Fruit Extract & Actinidia Chinensis (Kiwi) Fruit Extract & Ananas Sativus (Pineapple) Fruit Extract & Punica Granatum Extract & Litchi Chinensis Fruit Extract & Zizyphus Jujuba Fruit Extract & Psidium Guajava Fruit Extract & Leuconostoc/Radish Root Ferment Filtrate

Philippines inventory status:

Exempt: Averrhoa Carambola Fruit Extract (97675-54-2) & Passiflora Incarnata Fruit Extract (72968-47-9) & Garcinia Mangostana Fruit Extract (90045-25-3) & Ananas Sativus (Pineapple) Fruit Extract & Litchi Chinensis Fruit Extract (91722-81-5) & Zizyphus Jujuba Fruit Extract (90045-99-1) & Psidium Guajava Fruit Extract (90045-46-8)
 Not Listed: Leuconostoc/Radish Root Ferment Filtrate (1686112-10-6 (or) 84775-94-0)
 Listed as Actinidia Chinensis, ext. & Pomegranate, extract

^Not listed in 2004 CTFA Dictionary – Registered with Personal Care Products Council

Note: The regulatory information given above only indicates the principal regulations specifically applicable to the products described in this sheet. The user's attention is drawn to the possible existence of additional provision which complete these regulations. Please refer to all applicable international, national and local regulations and provisions

SECTION 16. OTHER INFORMATION

Prohibited uses: For specific uses, food industry, ask the manufacturer for more information.

Last Revision Date: 11/06/2020

Preparation Date: 07/08/2021

MSDS summary of changes

- Updated pH Minimum – Section 9 (Physical & Chemical Properties)
- Updated CAS/EINEC#'s – Section 3 (Composition / Information on Ingredients) & Section 15 (Regulatory Information)
- Added Lead & Cadmium & Updated Microbial Content – Section 9 (Physical & Chemical Properties)
- Updated CAS/EINEC#'s – Section 3 (Composition / Information on Ingredients) & Section 15 (Regulatory Information)
- Updated Precautionary Statement – Section 2 (Hazards Information) & Updated Recommend Storage Conditions – Section 7 (Handling & Storage)
- Updated Europe Basis for Classification – Section 2 (Hazards Information)
- Added Ecotoxicity & Biodegradability Data – Section 12 (Ecological Information)
- Updated Ingredient Composition – Section 3 (Composition / Information on Ingredients) & Updated Recovery Methods for Cleaning Up – Section 6 (Accidental Release Measures)

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The information given is based on our knowledge of this product, at the time of publication in good faith. The attention of the user is drawn to the possible risks incurred by using the product for any other purpose other than which it was intended. This is not in any way excuse the user from knowing and applying all the regulations governing their activity. It is sole responsibility of the user to take all precautions required in handling the product. The purpose of mandatory regulation mentioned is to help the user to fulfill his obligations regarding the use of products. This information is not exhaustive, this is not exonerate the user from ensuring that legal obligations other than those mentioned, relating to the use and storage.