

135 Joshua Court, Lincolnton, NC 28092 USA

## SECTION 1. IDENTIFICATION

Product Name/Identifier Product Code	FSS Kale Protein Blend DRK FSS20036DRK
Recommended Use Restrictions on Use	Ingredients/Raw materials used in the manufacturing of Cosmetic Products' None
Supplier/Manufacturing Site Address	Formulator Sample Shop, LLC 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) IDE	NTIFICATION
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

### 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.



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### 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: Hydrolyzed Kale Protein & Hydrolyzed Carrot Protein & Hydrolyzed Lemon Protein

Generic name:

#### Chemical Family: Hydrolyzed Protein

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

Substance	CAS Numbers	EC Numbers	<u>Percentage</u>
Water	7732-18-5	231-791-2	71.00%
Hydrolyzed Kale Protein	100209-45-8	309-353-8	9.00%
Hydrolyzed Carrot Protein	100209-45-8	309-353-8	9.00%
Hydrolyzed Lemon Protein	100209-45-8	309-353-8	9.00%
Leuconostoc/Radish Root Ferment Filtrate	1686112-10-6 (or) 84775-94-0	N/A (or) 283-916-6	2.00%

#### Formula: N

# Not applicable

### 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: Protection of first-aiders:	Consult with a physician. No special protection required.

### SECTION 5. FIRE-FIGHTING MEASURES

Fire and explosion hazards:

Not considered to be a fire and explosion hazard



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#### Extinguishing media:

Suitable: Not suitable:	Water, dry chemicals, foam and carbon dioxide 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.	

# SECTION 7. HANDLING AND STORAGE

Handling Technical measures: Measures: Safe handling advice:	Labeling: Keep out of the reach of children. For industrial use, only as directed. 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: Packaging materials:	Product may be packaged in normal commercial packaging. Recommended - Polypropylene & High Density Polyethylene



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## 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.

## SECTION 9. PHYSICAL AND CHEMICAL PROPERTIES

Color (Gardner):	10 Minimum
Odor:	Characteristic
NVM (1g-2hrs-105°C):	22.0 - 28.0%
pH (Direct):	4.0 - 6.0
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:	100°C
Freezing Point:	0°C
Melting point:	Not applicable



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<b>Flash point:</b> Oxidizing properties:	> 200°F Non oxidizing material according to EC criteria.	
<b>Solubility</b> : In water: In organic solvents: Log P:	Soluble Not determined 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.	
Materials to avoid:	No dangerous reaction known with common products.	
Hazardous decomposition products:	None known	

### SECTION 11. TOXICOLOGICAL INFORMATION

Ingestion: Dermal: Ocular: Inhalation:	Not Determined Non-Irritant (Dermal Irritection Model) Non-Irritant (Ocular Irritection Model) Not Determined
Acute toxicity data:	Non-Irritant, Non-Primary Sensitizer & Non-Photo irritant
Sensitization:	Non-Primary Sensitizer; Will not cause allergic contact dermatitis (In Chemico Skin Sensitization Direct Peptide Reactivity Assay & In Vitro Skin Sensitization ARE-Nrf2 Luciferase Test Method)
Repeated dose toxicity: Subacute to chronic toxicity:	No known effects Not Determined
Mutagenicity:	Non-Mutagenic (OECD471/ISO10993.Part 3 – Genotoxicity: Bacterial Reverse Mutation Test)
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.



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This product has not been tested for the following: -Primary cutaneous and corrosive irritation

-Acute oral toxicity

# SECTION 12. ECOLOGICAL INFORMATION

<b>Ecotoxicity</b> Effects on the aquatic environment:	$EC_{10}$ (Freshwater Alga): 150.32 mg/L - Not harmful to aquatic organisms $EC_{20}$ (Freshwater Alga): 214.77 mg/L - Not harmful to aquatic organisms
<b>Biodegradability:</b> Persistence:	Readily Biodegradable (86.0% biodegradation after 28 days of testing)
<b>Bioaccumulation:</b> Octanol / water partition coefficient:	Not Determined
<b>Mobility:</b> 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: Destruction/Disposal:	Do not allow the product to be released into the Environment. Dispose of in accordance with relevant local regulations
Contaminated packaging	
Decontamination/cleaning: Destruction/Disposal:	Cleaning is not required prior to disposal.

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

### SECTION 14. TRANSPORT INFORMATION

UN Number: UN Shipping Name: Transport Hazard Class:	None None Not classified as dangerous for transport
Land (rail/road): Sea: Air:	Material is not restrictive for land transport and is not regulated by ADR/RID Material is not restrictive for sea transport and is not regulated by IMO/IMDG 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



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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

<b>Labeling:</b> EC regulations:	This product does not need to be labeled in accordar Directives or respective national laws	nce with EC	
Further regulations			
United Kingdom:	-		
Korea regulations:	Industrial safety and hygiene regulation:NoHazardous material control regulation:NoFire prevention regulation:No		
Other regulations:			
EINECS inventory status:	Aqua: Not Listed: Hydrolyzed Kale Protein: Not Listed: Hydrolyzed Carrot Protein: Not Listed: Hydrolyzed Lemon Protein:	231-791-2 309-353-8 309-353-8 309-353-8	
TSCA inventory status:	Leuconostoc/Radish Root Ferment Filtrate: Exempt	N/A (or) 283-918-6	
AICS inventory status:	Not Listed: 1686112-10-6 Listed: 7732-18-5 & 100209-45-8 & 100209-45-	-8 & 100209-45-8 & 84775-94-0	
Canadian (CEPA DSL) inventory status:	Not Listed: Leuconostoc/Radish Root Ferment Filtrate (1686112-10-6) Listed as Water (DSL) & Protein hydrolyzates, vegetable (DSL) & Protein hydrolyzates, vegetable (DSL) & Protein hydrolyzates, vegetable (DSL) & Radish, ext. (Revised ICL)		
Japan (MITI list):	Water & Hydrolyzed Kale Protein** & Hydrolyzed Carrot Protein** & Hydrolyzed Lemon Protein** & Leuconostoc/Radish Root Ferment Filtrate		
Korea:	Not Listed: Hydrolyzed Kale Protein & Hydrolyzed Carrot Protein & Hydrolyzed Lemon Protein Listed: Water & Leuconostoc/Radish Root Ferment Filtrate^		
China inventory status:	Not Listed: Hydrolyzed Kale Protein & Hydrolyzed Carrot Protein & Hydrolyzed Lemon Protein		
Philippines inventory status:	Listed: Water & Leuconostoc/Radish Root Ferment Filtrate Not Listed: Leuconostoc/Radish Root Ferment Filtrate (1686112-10-6 (or) 84775-94-0) Listed as Water & Protein hydrolyzates, vegetable & Protein hydrolyzates, vegetable & Protein hydrolyzates, vegetable		

\*\*Not listed on Cosmetic-Info database (or) on Restricted List

^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



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## SECTION 16. OTHER INFORMATION

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Prohibited uses:	For specific uses, food industry, ask the manufacturer for more information.
Last Revision Date:	N/A
Preparation Date:	10/29/2024
MSDS summary of changes	None at this time

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.