

FSS Vegetable Hydrolys	ate PF	Page:	1/9
Date: 12 / 16 / 2019	Version: 4	Cancels and replaces version:	3
SECTION 1. IDENTIFIC	ATION		
Product Name/Identifier Product Code	FSS Vegetable Hydrolysate PF FSS20629PF		
Recommended Use Restrictions on Use	Topical Cosmetic Use None		
Supplier/Manufacturing Site Address	Formulator Sample Shop 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 Directives 67/548/EEC or 1999/45/EC. 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



FSS Vegetable Hydrolysate PF		Page: 2/9
Date: 12 / 16 / 2019	Version: 4	Cancels and replaces version: 3

Other hazards which do not result in classification:

No particular fire or explosion hazard. By mechanical effect: No particular hazards. By hydroscopic 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:

Hydrolyzed Vegetable 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	Percentage
Water	7732-18-5	231-791-2	68.00%
Hydrolyzed Vegetable Protein	100209-45-8	309-353-8	30.00%
Leuconostoc/Radish Root Ferment Filtrate	1686112-10-6 (or) 84775-94-0	N/A (or) 283-918-6	2.00%

Formula:

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.



FSS Vegetable Hydrolysate PF		Page: 3/9
Date: 12 / 16 / 2019	Version: 4	Cancels and replaces version: 3
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 exp	olosion hazard
Extinguishing media:		
Suitable:	Water, dry chemicals, foam and ca	rbon dioxide
Not suitable:	None known	
Fire fighting:	Move container from fire area if it c Avoid inhalation of material or com Stay upwind and keep out of low a	bustion by-products.
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 wate contaminate ground water system	erways. Do not allow material to
Methods for cleaning up:		
Recovery:	Pick up free liquid for recycling or c absorbed on an inert material.	lisposal. Residual liquid can be
Cleaning/Decontamination:	Wash non-recoverable remainder v	with water.
Disposal:	For disposal of residues refer to se	ctions 8 & 13.

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.



FSS Vegetable Hydrolysate PF		Page: 4/9
Date: 12 / 16 / 2019	Version: 4	Cancels and replaces version: 3
Storage Technical measures: Recommended Storage Conditions:	studies, the optimum storage to 25°C. However, it may be store such specific temperature cont	tures not exceeding 32°C. Based on stability emperature for maximization of shelf life is 23 - ed at temperatures between 16 and 32°C if rol is not available. Do not freeze. Please refer or cold may have on the specifications of the
Incompatible products:	Avoid contact with strong oxidiz Refer to the detailed list of inco	zers. mpatible materials (Section 10 Stability/Reactivity)
Packaging: Packaging materials:	Product may be packaged in ne Recommended - Polypropylene	

SECTION 8. EXPOSURE CONTROLS / PERSONAL PROTECTION

Precautionary statements: Ens	sure adequate ventilation
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Control parameters

Engineering measures:

Occupational exposure Limits:

France:	Not Determined
ACGIH:	Not Determined
Korea:	Not Determined
UK:	Not Determined
Surveillance procedures:	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.

Not Determined

Measures related to the Environment: No particular measures.

SECTION 9. PHYSICAL AND CHEMICAL PROPERTIES

Appearance:	Clear to hazy liquid
Color:	Yellow to amber
Garner Color:	10 Maximum



FSS Vegetable Hydrolysate PF		Page:	5/9
Date: 12 / 16 / 2019	Version: 4	Cancels and replaces version:	3
Odor:	Characteristic		
Non-Volatile Matter (1g-1hr-105°C):	30.0% Minimum		
pH (Direct):	4.5 – 7.0		
Ash (800°C):	3.0% Minimum		
Heavy Metals: Lead: Arsenic: Cadmium:	< 20 ppm < 10 ppm < 2 ppm < 1 ppm		
Microbial Content: Yeast & Mold: Gram Negative Bacteria:	< 100 CFU/g ; No pathogens < 100 CFU/g 0 CFU/g		
Specific Gravity:	1.60		
Vapor density: Boiling Point: Freezing Point: Melting point:	Not applicable Not determined Not determined Not applicable		
Flash point: Oxidizing properties:	> 200°F Non oxidizing material according to	EC criteria.	
Solubility : In water: In organic solvents: Log P:	Soluble Not determined Not determined		
SECTION 10. STABILITY AND	REACTIVITY		
Stability:	Stable under ordinary conditions of u re-test to full product specifications to		nen
Hazardous reactions:	None known		
Conditions to avoid:	No dangerous reactions known und Avoid extreme heat.	er use of normal conditions.	

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

Hazardous decomposition products: None known



FSS Vegetable Hydrolysate PF		Page: 6/9
Date: 12 / 16 / 2019	Version: 4	Cancels and replaces version: 3
SECTION 11. TOXICOLOGICA	L INFORMATION	
Ingestion: Dermal: Ocular: Inhalation:	Not Determined Non-Irritant (Dermal Irritection Model Non-Irritant (Ocular Irritection Model) Not Determined	
Acute toxicity data:	Non-Irritant	
Sensitization:	Non-Primary Sensitizers	
Repeated dose toxicity:	No known effects	
Subacute to chronic toxicity:	Not Determined	
Additional Toxicological Informatio	n: This product is not subject to classif method of the General EU Classification issued in the latest version.	
Specific effects:		
Carcinogenicity: Mutagenicity: Reproductive toxicity: Neuro-toxicity:	No known effects No known effects No known effects No known effects	
For more information:	Does not present any particular risk conditions of good occupational hyg	
This product has not been tested for the -Primary cutaneous and corrosive irrite -Acute oral toxicity -Mutagenicity/genotoxicity		
SECTION 12. ECOLOGICAL IN	FORMATION	
Ecotoxicity Effects on the aquatic environment:	EC ₁₀ (Freshwater Alga): 105.34 mg/L EC ₂₀ (Freshwater Alga): 198.52 mg/l	

Biodegradability: Persistence:

Readily Biodegradable (90.6% biodegradation after 28 days of testing)

Bioaccumulation:

Octanol / water partition coefficient: Not Determined



Safety Data Sheet

	Version: 4	Cancels and replaces version: 3
Precipitation: Expected behavior of the product: Ultim		
Other Adverse Effects: None	nate destination of the product:	Soil & sediment.
	e known	
SECTION 13. DISPOSAL CONSIDERATIONS		
Residues from product		
	not allow the product to be rele pose of in accordance with rele	
Contaminated packaging		
Decontamination/cleaning: Cle Destruction/Disposal:	aning is not required prior to d	isposal.
Note: Take all necessary precautions when disposing of this product according to local regulations.		

SECTION 14. TRANSPORT INFORMATION

UN Number: UN Shipping Name:	None None
Transport Hazard Class:	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 land transport and is not regulated by ICA/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



FSS Vegetable Hydrolysate PF		Page: 8/9
Date: 12 / 16 / 2019	Version: 4 Ca	ancels and replaces version: 3
Further regulations		
United Kingdom:	Handle in accordance with relevant Briti substance Hazardous to Health Regulat Hygiene Guidance: EH40 Workplace Exposure Limits (revised and	tions Environmental
Korea regulations:	Industrial safety and hygiene regulation: Hazardous material control regulation: Fire prevention regulation:	: No No No
Other regulations:		
EINECS inventory status:	Aqua: Hydrolyzed Vegetable Protein: Leuconostoc/Radish Root Ferm	231-791-2 309-353-8 nent Filtrate: N/A (or) 283-918-
TSCA inventory status: AICS inventory status:	Exempt Not Listed: 1686112-10-6 Listed: 7732-18-5 & 100209-45-	
Canadian (CEPA DSL) inventory statu	s: Not Listed: Leuconostoc/Radish	n Root Ferment Filtrate (1686112-1 n hydrolyzates, vegetable (DSL) &
Japan (MITI list):		Protein & Leuconostoc/Radish Roc
Korea:		Protein & Leuconostoc/Radish Roc
China inventory status:		Protein & Leuconostoc/Radish Roc
Philippines inventory status:	Not Listed: Leuconostoc/Radish (or) 84775-94-0) Listed as Water & Protein hydro	n Root Ferment Filtrate (1686112-1 olyzates, vegetable

*Listed on 2010 INCI Standard Chinese Name Directory

**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:	04/16/2018
Preparation Date:	12/16/2019



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Safety Data Sheet

FSS Vegetable Hydrolysate PF		Page: 9/9
Date: 12 / 16 / 2019	Version: 4	Cancels and replaces version: 3
MSDS summary of changes	Added Irritation & Acute Toxicity I Added Biodegradability Data – Se - Updated CAS/EINEC#'s – Section Ingredients) & Section 15 (Regula Updated Microbial Content – Sect - Updated Precautionary Statemen Recommend Storage Conditions	n 3 (Composition / Information on atory Information), Added Lead & Cadmium & tion 9 (Physical & Chemical Properties) at – Section 2 (Hazards Information), Updated – Section 7 (Handling & Storage), Added (Toxicological Information) & Added

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.