



State of the Art Ingredients • Fast Friendly Service

## Quinoa

### SECTION 1 :: PRODUCT IDENTIFICATION

**Product Name:** Quinoa

**INCI Name:** Quinoa hydrolyzed

### SECTION 2 :: COMPISTION/INFORMATION ON INREDIENTS

CAS No.	EU No.	Chemical / INCI Name
N/A 7732-18-5	N/A 231-791-2	Hydrolyzed Quinoa Water

### SECTION 3 :: HAZARDS IDENTIFICATION

**Inhalation**

No adverse effect expected.

**Skin Contact**

No adverse effect expected.

**Eye Contact**

May cause mild irritation.

**Ingestion**

Excessive ingestion may cause mild nausea or abdominal discomfort.

**Overexposure**

No adverse effect expected. This material is generally considered non-toxic. No limits established by ACGIH or OSHA.

### SECTION 4 :: FIRST AID MEASURES

**General Advice**

No hazard which requires special first aid measures

**Inhalation**

Move to fresh air.

**Skin Contact**

If irritation occurs, wash with soap and water.

**Eye Contact**

Flush eyes with copious amounts of water and observe. Consult physician if irritation occurs.

**Ingestion**

Drink 2 glasses of water. Call physician and observe for signs of illness.

**Overexposure**

No adverse effect expected. Products of this type have seen safely used in industrial applications for many years.



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### SECTION 5 :: FIREFIGHTING MEASURES

**Suitable extinguishing media**

Use water spray, CO<sub>2</sub>, dry chemical, alcohol or universal-type foams applied by manufacturer's instructions.

**Extinguishing media which must not be used for safety reasons**

No special requirements

**Unusual fire and explosion hazards**

None known

**Special protective equipment for fire fighters**

Exercise caution when fighting any chemical fire. Use NIOSH approved self-contained breathing apparatus.

**Specific methods**

None

### SECTION 6 :: ACCIDENTAL RELEASE MEASURES

**Personal precautions**

Ensure adequate ventilation

**Environmental precautions**

Non-Hazardous

**Methods for clean-up**

Flush with water or cover with absorbent. Collect for disposal. Observe all government regulations.

### SECTION 7 :: HANDLING AND STORAGE

**Handling**

Keep working place well ventilated, no special precautions

**Storage**

Store at room temperature in tightly closed containers. Avoid bacterial contamination.



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### SECTION 8 :: EXPOSURE CONTROLS/ PERSONAL PROTECTION

#### Exposure Limit Values

No limits established by ACGIH or OSHA.

#### Exposure controls

No special precautions under usual conditions of use.

#### Occupational exposure controls

No special precautions under usual conditions of use.

#### Ventilation

Mechanical ventilation acceptable.

#### Respiratory Protection

None required under usual conditions of use. However, if exposure potential exists, refer to NIOSH Criteria Guides to determine proper equipment.

#### Protective Clothing

Normal work gloves and chemical operator's goggles.

#### Other Protective Measures

Eye wash station

### SECTION 9 :: PHYSICAL & CHEMICAL PROPERTIES

#### General Information (appearance, odor)

Physical state	Clear Amber Liquid
Odor	Characteristic, sweet

#### Important health safety and environmental information

pH	4.0 - 6.0
Boiling point/range	215°F
Flash point	Not applicable
Vapor Pressure (mm-Hg)	Not determined
Vapor Density (AIR=1)	Not determined
Solubility	
Water solubility	Complete
Viscosity	Not applicable
% Volatile	Approximately 77%
Specific Gravity (H <sub>2</sub> O = 1)	1.07 @ 25°C (approx)



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### SECTION 10 :: STABILITY & REACTIVITY

**Stability**

Stable

**Incompatibility**

Avoid concentrated nitric or sulfuric acid, strong oxidizing agents.

**Conditions to Avoid**

Gross bacterial contamination

**Hazardous Polymerization**

Will not occur

**Hazardous Decomposition Products**

Burning can produce smoke, CO, CO<sub>2</sub>, and/or ammonia.

### SECTION 11 :: TOXICOLOGICAL INFORMATION

Not tested on animals. LD<sub>50</sub>'s anticipated to be greater than 5 g/kg based on testing of similar products.

### SECTION 12 :: ECOLOGICAL INFORMATION

Biodegradable, no data available

### SECTION 13 :: DISPOSAL CONSIDERATIONS

Small amounts may be flushed to sewer. Material is very biodegradable. Otherwise, dispose of in accordance with all Federal, State and Local regulations for non-hazardous substances.

### SECTION 14 :: TRANSPORT INFORMATION

Not classified as hazardous for transport.

HMIS Rating: [4 = Extreme, 3 = High, 2 = Moderate, 1 = Slight, 0 = Insignificant]

Health: 0      Flammability: 0      Reactivity: 0



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## **Quinoa**

### **SECTION 15 :: REGULATORY INFORMATION**

Non-Hazardous

### **SECTION 16 :: OTHER INFORMATION**

**Training advice**

Read the safety data sheet before using the product.

**Recommended restrictions**

None

**Further information**

These data are based on our present knowledge.

### Disclaimer

The information contained in this Certificate of Analysis and Material Safety Data Sheet are obtained from current and reliable sources. As the ordinary or otherwise use(s) of this product is outside the control of Ingredients To Die For, no representation or warranty, expressed or implied is made as to the effect(s) of such use(s) (including damage or injury), or the results obtained.

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