



# UNCLE ROY'S

## Comestible Concoctions

### MATERIAL SAFETY DATA SHEET

#### Section 1 – Identification of the Substance and Company

Product Name: Natural Pine Essence  
 Family Product Code: 21936  
 Supplier: Uncle Roy's Ltd.  
 1, Moshill Business Estate,  
 Ayr,  
 North Ayrshire,  
 Scotland  
 KA6 6BE, United Kingdom  
 Telephone Number: 01292 263583  
 Email: [uncleroy@uncleroys.co.uk](mailto:uncleroy@uncleroys.co.uk)  
 Emergency Contact: 0044 7970 795332  
 Place of Manufacture: United Kingdom  
 Identified Uses: Food manufacture

#### Section 2 – Hazards Identification

According to Regulation (EU) 1272/2008



Danger  
 Warning  
 No



Danger  
 No



Warning  
 YES



Danger  
 Warning  
 No



Danger  
 Warning  
 No



Danger  
 Warning  
 No



Danger  
 Warning  
 YES



Danger  
 No



Warning  
 No

#### Section 3 – Composition / Information on Ingredients

This product contains Ethanol (CAS 64-17-5)



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## Section 4 – First Aid Measures

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|                 |   |
|-----------------|---|
| General Advice: | In common with good industrial practice, care should be exhibited when handling and contact with skin and eyes avoided. In the event of an emergency seek immediate medical attention and show this safety data sheet to the physician in attendance. |
| Inhalation:     | Remove casualty from exposure site to fresh air, keep at rest. If not breathing give artificial respiration and seek immediate medical attention.   |
| Skin Contact:   | Wash the skin with plenty of water. Remove contaminated clothing and wash thoroughly before re-use. If irritation develops seek medical advice.   |
| Eye Contact:    | Rinse thoroughly with plenty of water for at least 15 minutes, lifting lower and upper eyelids. Consult a doctor  |
| Ingestion:      | Do NOT induce vomiting. Never give anything by mouth to an unconscious person. Rinse mouth with water. Consult a physician  |

## Section 5 – Fire Fighting Measures

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|                                   |  |
|-----------------------------------|--|
| Suitable extinguishing media:     | Carbon Dioxide, Foam, Dry Powder       |
| Protective equipment:             | Self-contained breathing apparatus     |
| Hazardous decomposition products: | Carbon Monoxide, Carbon Dioxide, Smoke |

## Section 6 – Accidental Release Measures

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|                       |   |
|-----------------------|---|
| Personal precautions: | Face mask fitted with a filter suitable for organic vapours – CEN class A1.<br>Wear protective gloves, goggles and industrial overalls.   |
| Method of clean up:   | Isolate spillage from water drainage system and sources of ignition. Soak up with inert absorbent material. Transfer used material to a suitable waste container and dispose in accordance with local and national regulations.<br>Wash affected area with detergent and water. |



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## Section 7 – Handling and Storage

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|           |  |
|-----------|--|
| Handling: | Product should be handled in a well ventilated area or a workstation with local exhaust ventilation, by personnel wearing the prescribed personal protective equipment.<br>Isolate from sources of ignition. |
| Storage:  | Product should be stored in closed containers, away from heat and direct sunlight. Storage of flammable materials in a work room should be kept to a minimum. Isolate from all sources of ignition.          |

## Section 8 – Exposure Controls / Personal Protection

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|                                |  |
|--------------------------------|--|
| Exposure Controls:             | Ensure adequate ventilation, especially in confined areas.   |
| Personal Protective Equipment: | Avoid contact with eyes; wear safety glasses with side shields (or goggles).<br>Wear protective gloves.<br>Wear suitable protective clothing e.g. industrial overalls. |
| Hygiene Considerations:        | Regular cleaning of equipment, work areas and clothing is recommended.   |

## Section 9 – Physical and Chemical Properties

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|                  |                    |
|------------------|--------------------|
| Appearance:      | Mobile liquid      |
| Flavour / Aroma: | Characteristic     |
| Flash Point:     | >14°C (Closed Cup) |
| Density:         | 0.821 -0.892       |

## Section 10 – Stability and Reactivity

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|                                     |  |
|-------------------------------------|--|
| Chemical Stability:                 | Stable under recommended storage conditions.                                 |
| Possibility of Hazardous Reactions: | None when using good manufacture practice.                                   |
| Conditions to Avoid:                | Heat, Flames, Sparks.<br>Exposure to air or moisture over prolonged periods. |



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### Section 11 – Toxicological Information

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Toxicity: This product should not be consumed as such. This product has not been subjected to toxicological testing as an entity but has been blended from materials with established toxicological bibliography. Based on current data this product is considered to be non-harmful.

### Section 12 – Ecological Information

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Persistence / Degradability: This product contains no substances or materials of intentional persistence and is constructed mainly from materials occurring in nature. As such the product is considered to be biodegradable.

### Section 13 – Disposal Consideration

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Waste from residues / unused product: All wastes and residues should be sent for authorised disposal, in accordance with local regulations or recycling.

### Section 14 – Transport Information

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|                        |      |
|------------------------|------|
| UN No.                 | 1170 |
| Transport Hazard Class | 3    |
| Packaging Group        | II   |



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## Section 15 – Regulatory Information

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|                         |   |
|-------------------------|---|
| Complies with:          | Regulation (EU) 1272/2008 and subsequent amendments.  |
| Restrictions:           | The use of this product is subject to legislation restrictions as per Regulation (EC) No 1334/2008 and/or 1333/2008.  |
| Maximum usage limits:   | Monopropylene glycol and Triacetin have a combined maximum usage limit of 0.3% in food and 0.1% in beverages; please contact the technical team for guidance if monopropylene glycol or triacetin are solvents in this product.   |
| Ponceau 4R E124         | The product contains a permitted food colour under EU regulations. When added to food or beverages, it must be identified on the label by the use category followed by the E number.  |
| Southampton Six Numbers | The above colour is included in the "Southampton 6" consequently when used products must display the warning: <b>"May have effects on activity and attention in children."</b>  |
| Maximum Colour Limits   | The use of this product is subject to legislation restrictions as per Commission Regulation (EU) No 1129/2011 amending annex II to Regulation (EC) No 1333/2008 establishing a Union list of food additives; please refer to this regulation for maximum colour usages in specific food categories. |

## Section 16 – Other Information

### Disclaimer

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Steven Hammond  
Managing Director