
MATERIAL SAFETY DATA SHEET

GARLIC, WATER SOLUBLE

Code: 31-09

SECTION I - IDENTIFICATION OF PRODUCT AND COMPANY

Manufacturer's Address: Super Garlic Defense
86 Executive Avenue
Edison, NJ 08817
Update: AUGUST 30, 2011
Supercedes: JULY 29, 2011
Formula: Mixture: Not applicable
NFPA Rating: Health: 1 Flammability: 1 Reactivity: 1 Specific Hazard: N/A
Botanical Family: Fresh garlic cloves, (*Allium sativum*) L., comminuted, extracted and distilled, conforming to all applicable provisions of the Federal Food, Drug and Cosmetic Act.
UN Number: NOT REGULATED
Proper Shipping Name: None
Hazard Class: NOT REGULATED
Packing Group: NOT REGULATED

SECTION II - HAZARDOUS INGREDIENTS

TLV(units)
None

SECTION III - PHYSICAL DATA

Boiling Point: Not Established
Specific Gravity: 1.00 - 1.11 @ 25°C
Vapor Pressure: < 10mm of Hg
% Volatile by Weight: 1 to 3
Vapor Density: Not Established
Evaporation Rate: Not Established
Solubility in Water: Completely dispersible
Freezing Point: Not Established
Appearance: A light yellow to amber liquid, pourable at room temperature.
Odor: Strong garlic aroma.

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SECTION IV - FIRE AND EXPLOSION HAZARD DATA

Flash Point:	>93 °C PMCC
Flammable Limit:	Not Available
Extinguish Media:	Dry chemical, carbon dioxide.
Special Fire Fighting Procedure:	None known
Unusual Fire & Explosion Hazards:	Cool containers with water if exposed to fire.

SECTION V - HEALTH HAZARD DATA

Threshold Limit:	Not Established
Effects of Overexposure:	Irritation to skin and mucous membranes. Inhalation of volatiles could cause dizziness and palpitations. May cause burning and irritation if it comes in contact with eyes.
Emergency & First Aid Procedures:	
Skin:	Remove contaminated clothing or shoes. Wash affected areas with large amounts of water (or water and soap). Obtain medical advice in case of tissue damage or persistent irritation.
Gastro-Intestinal Tract:	In the case of accidental ingestion, do not induce vomiting. Drink large quantities of water or milk to dilute.
Eye:	Remove any contact lenses. Irrigate affected eyes with water (or saline solution) for 15 minutes. Call physician. Physician may treat as overexposure to turpentine.
Lungs:	In the event of excessive inhalation, remove the affected individual to fresh air and keep at rest.
* * NOTE:	In any case, if irritation persists, consult a physician. Physician may treat as overexposure to turpentine.

SECTION VI - REACTIVITY DATA

Unstable:	No
Stable:	Yes - Avoid high temperatures (>400°F)
Incompatibility (Materials to avoid):	None known
Hazardous Decomposition Products:	Burning liberates carbon monoxide, carbon dioxide, and smoke.
Hazardous Polymerization:	Will Not Occur.
Conditions to Avoid:	None in normal food processing.

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SECTION VII - SPILL OR LEAK PROCEDURES

Steps to take if material is released or spilled:	Clean up area as much as physically possible (squeegee) Wash area with strong biodegradable soap solution. Rinse to drain. Product will degrade in sewage system. Residual color will fade with time.
Waste Disposal Method:	Food product - dispose of in accordance with federal, state and local environmental regulations.

SECTION VIII - SPECIAL PROTECTION INFORMATION

Respiratory Protection:	Wear a NIOSH approved respirator with organic cartridge in areas with poor ventilation or high vapor concentrations.
Ventilation:	Mechanical (general)
Protective Gloves:	Solvent-resistant rubber
Eye Protection:	Goggles or splash shield.
Other Protective Equipment:	Solvent resistant rubber apron if convenient for operations.

SECTION IX - SPECIAL PRECAUTIONS

Precautions to be taken in handling & storage:	Cold storage required (35° to 40°F)
Other Precautions:	None required