

Product: **Gingerbread Spice Cake**  
Product#: **5019893**  
SKU#: **US-84-LB**

Page 1 of 8  
2017-05-16

## 1. Identification of the substance/mixture and of the company/undertaking

### 1.1 Product identifier

**Trade Name:** Gingerbread Spice Cake

**Product/Sales No:** 5019893

### 1.2 Relevant identified product use

**Intended use:** Compound used in customer substance/mixture/product

### 1.3 Details of the manufacturer/supplier of the safety data sheet

**Supplier:** Candlewic  
3765 Old Easton Rd.  
Doylestown, PA 18901  
Ph#215-230-3601, F#215-230-3606  
www.candlewic.com  
davebinder@candlewic.com

### 1.4 Emergency telephone number

**800-255-3924** Domestic USA, Canada, Puerto Rico, and US Virgin Islands

**1-813-248-0585** International

## 2. Hazards Identification

### 2.1 Classification of the substance or mixture

This mixture has not been tested as a whole. The effects, listed below, are based on evaluation of individual components in accordance with the provisions of the regulation(s) noted below.

#### Classification according to GHS and (EC) No 1272/2008 (CLP)

Acute Toxicity Oral, Category 5	H303: May be harmful if swallowed
Acute Toxicity Dermal, Category 5	H313: May be harmful in contact with skin
Skin Corrosion/Irritation, Category 3	H316: Causes mild skin irritation
Sensitization, Skin, Category 1A	H317: May cause an allergic skin reaction
Eye Damage/Eye Irritation, Category 2A	H319: Causes serious eye irritation
Acute Toxicity Inhalation, Category 5	H333: May be harmful if inhaled
Germ Cell Mutagenicity, Category 2	H341: Suspected of causing genetic defects
Carcinogenicity, Category 1B	H350: May cause cancer
Aquatic Chronic Toxicity, Category 2	H411: Toxic to aquatic life with long lasting effects

#### Classification EU (67/548/EEC, 199/45/EC)

N	Dangerous for the Environment R51/53 : Toxic to aquatic organisms, may cause long-term adverse effects in the aquatic environment
T	Toxic Carc Cat 2 : Category 2 Carcinogen R45 : May cause cancer
Xi	Irritant R43 : May cause sensitization by skin contact
Xn	Harmful Muta Cat 3 : Category 3 Mutagen

### 2.2 Label elements

Product: **Gingerbread Spice Cake**  
Product#: **5019893**  
SKU#: **US-84-LB**

Page 2 of 8  
2017-05-16

## Labelling (REGULATION (EC) No 1272/2008)

### Hazard pictograms



**Signal Word: Danger**

### Hazard statements

H303	May be harmful if swallowed
H313	May be harmful in contact with skin
H316	Causes mild skin irritation
H317	May cause an allergic skin reaction
H319	Causes serious eye irritation
H333	May be harmful if inhaled
H341	Suspected of causing genetic defects
H350	May cause cancer
H411	Toxic to aquatic life with long lasting effects

### Precautionary Statements

#### Prevention:

P201	Obtain special instructions before use
P202	Do not handle until all safety precautions have been read and understood
P264	Wash hands thoroughly after handling
P272	Contaminated work clothing should not be allowed out of the workplace
P273	Avoid release to the environment
P281	Use personal protective equipment as required

#### Response:

P302 + P352	IF ON SKIN: Wash with soap and water
P304 + P312	IF INHALED: Call a POISON CENTER or doctor/physician if you feel unwell
P305 + P351 + P338	IF IN EYES: Rinse cautiously with water for several minutes Remove contact lenses if present and easy to do. continue rinsing
P308 + P313	IF exposed or concerned: Get medical advice/attention
P312	Call a POISON CENTER or doctor/physician if you feel unwell
P313	Get medical advice/attention
P333 + P313	If skin irritation or a rash occurs: Get medical advice/attention
P337 + P313	If eye irritation persists: Get medical advice/attention
P363	Wash contaminated clothing before reuse
P391	Collect Spillage

## 2.3 Other Hazards

no data available

Product: **Gingerbread Spice Cake**  
 Product#: **5019893**  
 SKU#: **US-84-LB**

Page 3 of 8  
 2017-05-16

## 3. Composition/Information on Ingredients

### 3.1 Mixtures

This product is a complex mixture of ingredients, which contains among others the following substance(s), presenting a health or environmental hazard within the meaning of the UN Globally Harmonized System of Classification and Labeling of Chemicals (GHS):

CAS# Ingredient	EC#	Conc. Range	GHS Classification	EU Classification
<b>120-51-4</b> <i>Benzyl Benzoate</i>	204-402-9	10 - 20 %	H302; H313; H400; H411	N - R51/53; Xn - R22
<b>104-55-2</b> <i>Cinnamal</i>	203-213-9	5 - 10 %	H303; H312; H315; H317; H319; H401	Xi - R38, R43; Xn - R21
<b>97-53-0</b> <i>Eugenol</i>	202-589-1	5 - 10 %	H303; H316; H317; H319; H401	Xi - R36, R43
<b>121-32-4</b> <i>Ethyl vanillin</i>	204-464-7	5 - 10 %	H303; H320; H402	
<b>121-33-5</b> <i>Vanillin</i>	204-465-2	5 - 10 %	H303; H319	Xi - R36
<b>88-41-5</b> <i>2-t-Butylcyclohexyl acetate</i>	201-828-7	2 - 5 %	H227; H303; H316; H401; H411	N - R51/53
<b>91-64-5</b> <i>Coumarin</i>	202-086-7	2 - 5 %	H302; H317; H402	Xi - R43; Xn - R22
<b>123-11-5</b> <i>Anisaldehyde</i>	204-602-6	2 - 5 %	H303; H402	
<b>120-57-0</b> <i>Piperonal</i>	204-409-7	1 - 2 %	H303; H317; H401	Xi - R43
<b>8015-91-6</b> <i>Oil Cinnamon Leaf Ceylon</i>	283-479-0	1 - 2 %	H227; H303; H313; H316; H319; H341; H350; H401; H412	R52/53; T - Carc Cat 2, R45; Xi - R36, R43; Xn - Muta Cat 3, R68
<b>104-54-1</b> <i>Cinnamyl Alcohol</i>	203-212-3	0.1 - 1.0 %	H303; H317	Xi - R43
<b>8008-45-5</b> <i>Myristica fragrans (Nutmeg) kernel oil</i>	282-013-3	0.1 - 1.0 %	H226; H304; H315; H317; H341; H350; H400; H410	R10; N - R50/53; T - Carc Cat 2, R45; Xi - R43; Xn - Muta Cat 3, R65, R
<b>87-44-5</b> <i>beta-Caryophyllene</i>	201-746-1	0.1 - 1.0 %	H304; H316; H317	Xn - R65
<b>78-70-6</b> <i>Linalool</i>	201-134-4	0.1 - 1.0 %	H227; H303; H315; H317; H319; H402	Xi - R38
<b>8007-12-3</b> <i>Myristica fragrans (Nutmeg) kernel oil</i>	282-013-3	0.1 - 1.0 %	H226; H303; H304; H316; H341; H350; H401; H411	R10; N - R51/53; T - Carc Cat 2, R45; Xi - R43; Xn - Muta Cat 3, R65, R
<b>93-51-6</b> <i>2-Methoxy-4-methylphenol (Creosol)</i>	202-252-9	0.1 - 1.0 %	H302; H315; H317; H319; H402	Xi - R38, R43; Xn - R22
<b>101-39-3</b> <i>alpha-Methylcinnamaldehyde</i>	202-938-8	0.1 - 1.0 %	H303; H317; H401	Xi - R43

See Section 16 for full text of GHS classification codes

Product: **Gingerbread Spice Cake**  
Product#: **5019893**  
SKU#: **US-84-LB**

Page 4 of 8  
2017-05-16

Total Hydrocarbon Content (% w/w) = 0.71

## 4. First Aid Measures

### 4.1 Description of first aid measures

**Inhalation:** Remove from exposure site to fresh air and keep at rest. Obtain medical advice.

**Eye Exposure:** Flush immediately with water for at least 15 minutes. Contact physician if symptoms persist.

**Skin Exposure:** Remove contaminated clothes. Wash thoroughly with water (and soap). Contact physician if symptoms persist.

**Ingestion:** Rinse mouth with water and obtain medical advice.

### 4.2 Most important symptoms and effects, both acute and delayed

**Symptoms:** no data available

**Risks:** Refer to Section 2.2 "Hazard Statements"

### 4.3 Indication of any immediate medical attention and special treatment needed

**Treatment:** Refer to Section 2.2 "Response"

## 5. Fire-Fighting measures

### 5.1 Extinguishing media

**Suitable:** Carbon dioxide (CO<sub>2</sub>), Dry chemical, Foam

**Unsuitable:** Do not use a direct water jet on burning material

### 5.2 Special hazards arising from the substance or mixture

**During fire fighting:** Water may be ineffective

### 5.3 Advice for firefighters

**Further information:** Standard procedure for chemical fires

## 6. Accidental Release Measures

### 6.1 Personal precautions, protective equipment and emergency procedures

Avoid inhalation and contact with skin and eyes. A self-contained breathing apparatus is recommended in case of a major spill.

### 6.2 Environmental precautions

Keep away from drains, soil, and surface and groundwater.

### 6.3 Methods and materials for containment and cleaning up

Clean up spillage promptly. Remove ignition sources. Provide adequate ventilation. Avoid excessive inhalation of vapors. Gross spillages should be contained by use of sand or inert powder and disposed of according to the local regulations.

### 6.4 Reference to other sections

Not Applicable

Product: **Gingerbread Spice Cake**  
Product#: **5019893**  
SKU#: **US-84-LB**

Page 5 of 8  
2017-05-16

## 7. Handling and Storage

### 7.1 Precautions for safe handling

Apply according to good manufacturing and industrial hygiene practices with proper ventilation. Do not drink, eat or smoke while handling. Respect good personal hygiene.

### 7.2 Conditions for safe storage, including any incompatibilities

Store in a cool, dry and ventilated area away from heat sources and protected from light in tightly closed original container. Avoid plastic and uncoated metal container. Keep air contact to a minimum.

### 7.3 Specific end uses

No information available

## 8. Exposure Controls/Personal Protection

### 8.1 Control parameters

**Exposure Limits:** Contains no substances with occupational exposure limit values

**Engineering Controls:** Use local exhaust as needed.

### 8.2 Exposure controls - Personal protective equipment

**Eye protection:** Tightly sealed goggles, face shield, or safety glasses with brow guards and side shields, etc. as may be appropriate for the exposure

**Respiratory protection:** Avoid excessive inhalation of concentrated vapors. Apply local ventilation where appropriate.

**Skin protection:** Avoid Skin contact. Use chemically resistant gloves as needed.

## 9. Physical and Chemical Properties

### 9.1 Information on basic physical and chemical properties

**Appearance:** Conforms to Standard  
**Odor:** Conforms to Standard  
**Color:** Greenish Yellow (G2-4)  
**Viscosity:** Liquid  
**Freezing Point:** Not determined  
**Boiling Point:** Not determined  
**Melting Point:** Not determined  
**Flashpoint (CCCFP):** >200 F (93.33 C)  
**Auto flammability:** Not determined  
**Explosive Properties:** None Expected  
**Oxidizing properties:** None Expected  
**Vapor Pressure (mmHg@20 C):** 0.0523  
**%VOC:** 2.4937  
**Specific Gravity @ 25 C:** 1.0150  
**Density @ 25 C:** 1.0120  
**Refractive Index @ 20 C:** 1.5070  
**Soluble in:** Oil

Product: **Gingerbread Spice Cake**  
 Product#: **5019893**  
 SKU#: **US-84-LB**

Page 6 of 8  
 2017-05-16

## 10. Stability and Reactivity

<b>10.1 Reactivity</b>	None
<b>10.2 Chemical stability</b>	Stable
<b>10.3 Possibility of hazardous reactions</b>	None known
<b>10.4 Conditions to avoid</b>	None known
<b>10.5 Incompatible materials</b>	Strong oxidizing agents, strong acids, and alkalis
<b>10.6 Hazardous decomposition products</b>	None known

## 11. Toxicological Information

### 11.1 Toxicological Effects

Acute Toxicity Estimates (ATEs) based on the individual Ingredient Toxicity Data utilizing the "Additivity Formula"

<b>Acute toxicity - Oral - (Rat) mg/kg</b>	(LD50: 2,840.86) May be harmful if swallowed
<b>Acute toxicity - Dermal - (Rabbit) mg/kg</b>	(LD50: 2,957.64) May be harmful in contact with skin
<b>Acute toxicity - Inhalation - (Rat) mg/L/4hr</b>	(LC50: 57.90) May be harmful if inhaled
<b>Skin corrosion / irritation</b>	Causes mild skin irritation
<b>Serious eye damage / irritation</b>	Causes serious eye irritation
<b>Respiratory sensitization</b>	Not classified - the classification criteria are not met
<b>Skin sensitization</b>	May cause an allergic skin reaction
<b>Germ cell mutagenicity</b>	Suspected of causing genetic defects
<b>Carcinogenicity</b>	May cause cancer
<b>Reproductive toxicity</b>	Not classified - the classification criteria are not met
<b>Specific target organ toxicity - single exposure</b>	Not classified - the classification criteria are not met
<b>Specific target organ toxicity - repeated exposure</b>	Not classified - the classification criteria are not met
<b>Aspiration hazard</b>	Not classified - the classification criteria are not met

## 12. Ecological Information

### 12.1 Toxicity

<b>Acute aquatic toxicity</b>	Not classified - the classification criteria are not met
<b>Chronic aquatic toxicity</b>	Toxic to aquatic life with long lasting effects
<b>Toxicity Data on soil</b>	no data available
<b>Toxicity on other organisms</b>	no data available

<b>12.2 Persistence and degradability</b>	no data available
<b>12.3 Bioaccumulative potential</b>	no data available
<b>12.4 Mobility in soil</b>	no data available
<b>12.5 Other adverse effects</b>	no data available

Product: **Gingerbread Spice Cake**  
 Product#: **5019893**  
 SKU#: **US-84-LB**

Page 7 of 8  
 2017-05-16

## 13. Disposal Conditions

### 13.1 Waste treatment methods

Do not allow product to reach sewage systems. Dispose of in accordance with all local and national regulations. Send to a licensed waste management company. The product should not be allowed to enter drains, water courses or the soil. Do not contaminate ponds, waterways or ditches with chemical or used container.

## 14. Transport Information

Regulator	Class	Pack Group	Sub Risk	UN-nr.
<b>U.S. DOT (Non-Bulk)</b> Chemicals NOI	Not Regulated - Not Dangerous Goods			
<b>ADR/RID (International Road/Rail)</b>				
Environmentally Hazardous Liquid, n.o.s.	Substance,	9	III	UN3082
<b>IATA (Air Cargo)</b>				
Environmentally Hazardous Liquid, n.o.s.	Substance,	9	III	UN3082
<b>IMDG (Sea)</b>				
Environmentally Hazardous Liquid, n.o.s.	Substance,	9	III	UN3082

## 15. Regulatory Information

### Additional European Regulations:

**European Union (EINECS, ELINCS or NLP):** 100.00% (by Wt) of the components are listed or exempt.

### Additional Asian Regulations:

**Australian AICS:** 100.00% (by Wt) of the ingredients on AICS or notified.  
**Chinese IECS:** 100.00% (by Wt) of the ingredients on IECS.  
**Japan ENCS:** 99.41% (by Wt) of the ingredients on ENCS, fall within the 1000 kilogram per annum exemption or have been notified.  
**Korea KECL:** 99.45% (by Wt) of the ingredients on KECL, fall within the 100 kilogram per annum exemption or have been notified.  
**New Zealand NZloc:** 100.00% (by Wt) of the ingredients on NZloc.  
**Philippines PICCS:** 100.00% (by Wt) of the ingredients on PICCS.

The Status of the following ingredient(s) is NOT known for the registration lists noted;

### Lists noted within <> brackets after name

93-51-6	202-252-9	0.1 - 1.0 %	2-Methoxy-4-methylphenol (Creosol) : < KECL>
698-10-2		0.01 - 0.1%	5-Ethyl-3-hydroxy-4-methyl-2(5H)-furanone : < KECL>
1504-74-1	216-131-3	0.1 - 1.0 %	o-Methoxycinnamaldehyde : < KECL>
20665-85-4	243-956-6	0.01 - 0.1%	Vanillin isobutyrate : < ENCS, KECL>

Product: **Gingerbread Spice Cake**  
Product#: **5019893**  
SKU#: **US-84-LB**

Page 8 of 8  
2017-05-16

## 16. Other Information

### GHS H-Statements referred to under section 3

#### Total Fractional Values

(TFV) Risk

(2.76) Skin Corrosion/Irritation, Category 3

(3.02) Eye Damage/Eye Irritation, Category 2A

(15.64) Carcinogenicity, Category 1B

(TFV) Risk

(86.66) Sensitization, Skin, Category 1A

(1.56) Germ Cell Mutagenicity, Category 2

(1.08) Aquatic Chronic Toxicity, Category 2

**Department issuing data sheet:**

**Department E-mail address:** davebinder@candlewic.com

#### Remarks

This safety data sheet is based on the properties of the material known to Candlewic™ at the time the data sheet was issued. The safety data sheet is intended to provide information for a health and safety assessment of the material and the circumstances, under which it is packaged, stored or applied in the workplace. For such a safety assessment Candlewic™ holds no responsibility. This document is not intended for quality assurance purposes.