



SAFETY DATA SHEET

Preparation Date: 8/16/2019 Revision date 8/16/2019 Revision Number: G1

1. IDENTIFICATION Product identifier Product code: C3593 **Product Name:** CHICKEN FLAVOR, LIQUID Other means of identification No information available Synonyms: CAS #: Mixture RTECS# Not available Not available CI#: Recommended use of the chemical and restrictions on use Recommended use: No information available. No information available Uses advised against Supplier: Spectrum Chemical Mfg. Corp 14422 South San Pedro St. Gardena, CA 90248 (310) 516-8000 Order Online At: https://www.spectrumchemical.com Chemtrec 1-800-424-9300 Emergency telephone number Tom Tyner (USA - West Coast) **Contact Person:** Ibad Tirmiz (USA - East Coast) **Contact Person:** 2. HAZARDS IDENTIFICATION Classification This chemical is not considered hazardous by the 2012 OSHA Hazard Communication Standard (29 CFR 1910.1200) Not a dangerous substance or mixture according to the Globally Harmonized System (GHS) Label elements Not classified

Hazards not otherwise classified (HNOC)

Not Applicable

Other hazards
Not available

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3. COMPOSITION/INFORMATION ON INGREDIENTS

Component	CAS No	Weight-%
Water	7732-18-5	>50
Sodium Chloride	7647-14-5	10-25
Natural Flavor	NCAS	10-25
Vegetable oil	NCAS	5-10
Extractives of Onion	NCAS	2-5
Xanthan Gum	11138-66-2	<2

4. FIRST AID MEASURES

First aid measures

General Advice: National Capital Poison Center in the United States can provide assistance if you

have a poison emergency and need to talk to a poison specialist. Call

1-800-222-1222.

Skin Contact: Wash off immediately with soap and plenty of water removing all contaminated clothing and

shoes. Get medical attention if irritation develops. Consult a physician if necessary.

Eye Contact: Flush eyes with water for 15 minutes. Get medical attention if irritation occurs. If symptoms

persist, call a physician.

Inhalation: Move to fresh air. If not breathing, give artificial respiration. If breathing is difficult, give

oxygen. Get medical attention.

Ingestion: Do not induce vomiting without medical advice. Never give anything by mouth to an

unconscious person. Consult a physician if necessary.

Most important symptoms and effects, both acute and delayed

Symptoms Health injuries are not known or expected under normal use

Indication of any immediate medical attention and special treatment needed

Notes to Physician: Treat symptomatically.

Protection of first-aiders

First-Aid Providers: Avoid exposure to blood or body fluids. Wear gloves and other necessary protective clothing. Dispose of contaminated clothing and equipment as bio-hazardous waste.

5. FIRE-FIGHTING MEASURES

Extinguishing Media

Suitable Extinguishing Media: Carbon dioxide (CO2). Dry chemical. Water spray mist or

foam. Class B fire extinguisher. Class K fire extinguisher.

Unsuitable Extinguishing Media: Do not use a solid (straight) water stream as it may scatter

and spread fire.

Specific hazards arising from the chemical

Hazardous combustion products Carbon Monoxide, Carbon Dioxide.

Specific hazards May be combustible at high temperatures. May be ignited

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by heat, sparks or flames. Container explosion may occur

under fire conditions or when heated.

Special Protective Actions for Firefighters

Specific Methods: No information available

Special Protective Equipment for Firefighters: As in any fire, wear self-contained breathing apparatus

pressure-demand, MSHA/NIOSH (approved or equivalent)

and full protective gear

6. ACCIDENTAL RELEASE MEASURES

Personal precautions, protective equipment and emergency procedures

Personal Precautions: Ensure adequate ventilation. Avoid contact with skin, eyes and clothing. Use personal

protective equipment. Remove all sources of ignition.

Environmental precautions Prevent further leakage or spillage if safe to do so. Prevent product from entering

drains. Prevent entry into waterways, sewers.

Methods and material for containment and cleaning up

Methods for containment Stop leak if you can do it without risk. Absorb spill with inert material (e.g.

vermiculite, dry sand or earth). In case of large spill, dike if needed. Dike far

ahead of liquid spill for later disposal.

Methods for cleaning up

Use appropriate tools to put the spilled material in a suitable chemical waste

disposal container. Clean contaminated surface thoroughly.

7. HANDLING AND STORAGE

Precautions for safe handling

Technical Measures/Precautions:

Provide sufficient air exchange and/or exhaust in work rooms. Remove all sources of ignition. Keep away from incompatible materials.

Safe Handling Advice:

Wear personal protective equipment. Avoid contact with skin, eyes and clothing. Keep away from heat and sources of ignition. Handle in accordance with good industrial hygiene and safety practice.

Conditions for safe storage, including any incompatibilities

Technical Measures/Storage Conditions:

Keep container tightly closed in a dry and well-ventilated place. Store at room temperature in the original container. Store away from incompatible materials.

Incompatible Materials:

Strong oxidizing agents

8. EXPOSURE CONTROLS/PERSONAL PROTECTION

Control parameters

National occupational exposure limits

United States

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Component	CAS No	OSHA	NIOSH	ACGIH	AIHA WEEL
Water	7732-18-5	None	None	None	None
Sodium Chloride	7647-14-5	None	None	None	None
Natural Flavor	NCAS	None	None	None	None
Vegetable oil	NCAS	None	None	None	None
Extractives of Onion	NCAS	None	None	None	None
Xanthan Gum	11138-66-2	None	None	None	None

Canada

Component	CAS No	Canada - Alberta	Canada - British Columbia	Canada - Ontario	Canada - Quebec
Water	7732-18-5	None	None	None	None
Sodium Chloride	7647-14-5	None	None	None	None
Natural Flavor	NCAS	None	None	None	None
Vegetable oil	NCAS	None	None	None	None
Extractives of Onion	NCAS	None	None	None	None
Xanthan Gum	11138-66-2	None	None	None	None

Australia and Mexico

Component	CAS No	Australia	Mexico
Water	7732-18-5	None	None
Sodium Chloride	7647-14-5	None	None
Natural Flavor	NCAS	None	None
Vegetable oil	NCAS	None	None
Extractives of Onion	NCAS	None	None
Xanthan Gum	11138-66-2	None	None

Appropriate engineering controls

Engineering measures to reduce exposure: Ensure adequate ventilation. Provide exhaust ventilation or

other engineering controls to keep the airborne

concentrations of vapors and mist below their respective

threshold limit value.

Individual protection measures, such as personal protective equipment

Personal Protective Equipment

Eye protection: Goggles

Skin and body protection: Long sleeved clothing

Chemical resistant apron

Gloves

Respiratory protection: Respiratory protection is not necessary for normal handling. Good room

ventilation or use of local exhaust (fume hood) is sufficient.

Hygiene measures: Avoid contact with skin, eyes and clothing. Wash hands before breaks and

immediately after handling the product When using, do not eat, drink or smoke.

9. PHYSICAL AND CHEMICAL PROPERTIES

Physical state:Appearance:Color:LiquidOpaque.Dark brown.

Odor: Taste Formula

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Molecular/Formula weight (g/mole): Flammability (solid, gas) Flashpoint (°C/°F):

No information available no data available >93°C/>200°F

Flash Point Tested according to: Autoignition Temperature (°C/°F): Lower Explosion Limit (%):

Closed cup No information available No information available

Upper Explosion Limit (%): Melting point/range(°C/°F): Decomposition temperature(°C/°F):

No information available No information available No information available

Boiling point/range(°C/°F): Bulk density: Density (g/cm3):

No information available No information available No information available

Specific gravity: pH Vapor pressure @ 20°C (kPa):

1.22 No information available No information available

Evaporation rate: Vapor density: VOC content (g/L):
No information available No information available

Odor threshold (ppm): Partition coefficient Viscosity:

No information available (n-octanol/water): No information available

No information available

Miscibility: Solubility: No information available Soluble in Water

10. STABILITY AND REACTIVITY

Reactivity

No information available

Chemical stability

Stability: Stable under recommended storage conditions.

Possibility of Hazardous Reactions: Hazardous polymerization does not occur

Conditions to avoid: Heat. Ignition sources. Incompatible materials.

Incompatible Materials: Strong oxidizing agents

Hazardous decomposition No information available.

products:

Other Information

Corrosivity: No information available

Special Remarks on Corrosivity: No information available

11. TOXICOLOGICAL INFORMATION

Information on likely routes of exposure

Principal Routes of Exposure:

Eyes. Ingestion. Skin.

Acute Toxicity

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Component Information

Water

CAS No 7732-18-5

LD50/oral/rat = > 90 mL/kg Oral LD50 Rat

LD50/oral/mouse = No information available

LD50/dermal/rabbit = No information available

LD50/dermal/rat = No information available

LC50/inhalation/rat = No information available

LC50/inhalation/mouse = No information available

Other LD50 or LC50information = No information available

Sodium Chloride

CAS No 7647-14-5

LD50/oral/rat = 3 g/kg Oral LD50 Rat

LD50/oral/mouse = 4 g/kg

LD50/dermal/rabbit = > 10 g/kg Dermal LD50

LD50/dermal/rat = No information available

LC50/inhalation/rat = >42 g/m³ Inhalation LC50 Rat 1 h

LC50/inhalation/mouse = No information available

Other LD50 or LC50information = No information available

Natural Flavor

CAS No NCAS

LD50/oral/rat = No information available

LD50/oral/mouse = No information available

LD50/dermal/rabbit = No information available

LD50/dermal/rat = No information available

LC50/inhalation/rat = No information available

LC50/inhalation/mouse = No information available

Other LD50 or LC50information = No information available

Vegetable oil

CAS No NCAS

LD50/oral/rat = No information available

LD50/oral/mouse = No information available LD50/dermal/rabbit = No information available

LD50/dermal/rat = No information available

LC50/inhalation/rat = No information available

LC50/inhalation/mouse = No information available

Other LD50 or LC50information = No information available

Extractives of Onion

CAS No NCAS

LD50/oral/rat = No information available

LD50/oral/mouse = No information available

LD50/dermal/rabbit = No information available

LD50/dermal/rat = No information available

LC50/inhalation/rat = No information available

LC50/inhalation/mouse = No information available

Other LD50 or LC50information = No information available

Xanthan Gum

CAS No 11138-66-2

LD50/oral/rat = >45000 mg/kg

LD50/oral/mouse = >1000 mg/kg

LD50/dermal/rabbit = No information available

LD50/dermal/rat = No information available

LC50/inhalation/rat = No information available

LC50/inhalation/mouse = No information available

Other LD50 or LC50information = >20000 mg/kg Oral Dog

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Product Information

LD50/oral/rat =

Value - Acute Toxicity = No information available

LD50/oral/mouse =

Value - Acute Tox = No information available

LD50/dermal/rabbit

Value - Acute Toxicity = No information available

LD50/dermal/rat

VALUE - Acute Tox = No information available

LC50/inhalation/rat

VALUE-Vapor = No information available
VALUE-Gas = No information available
VALUE-Dust/Mist = No information available

LC50/Inhalation/mouse

VALUE-Vapor = No information available
VALUE - Gas = No information available
VALUE - Dust/Mist = No information available

Symptoms

Skin Contact: May cause skin irritation.

Eye Contact: May cause eye irritation.

Inhalation May cause irritation of respiratory tract.

Ingestion Health injuries are not known or expected under normal use.

Aspiration hazard No information available.

Delayed and immediate effects as well as chronic effects from short and long-term exposure

Chronic Toxicity No information available.

Sensitization: No information available.

Mutagenic Effects: No information available

Carcinogenic effects: Not considered carcinogenic.

Component	CAS No	IARC	ACGIH - Carcinogens	NTP	OSHA HCS - Carcinogens	Australia - Notifiable	Australia - Prohibited
						Carcinogenic Substances	Carcinogenic Substances
Water	7732-18-5	Not listed	Not listed	Not listed	Not listed	Not listed	Not listed
Sodium Chloride	7647-14-5	Not listed	Not listed	Not listed	Not listed	Not listed	Not listed
Natural Flavor	NCAS	Not listed	Not listed	Not listed	Not listed	Not listed	Not listed
Vegetable oil	NCAS	Not listed	Not listed	Not listed	Not listed	Not listed	Not listed
Extractives of Onion	NCAS	Not listed	Not listed	Not listed	Not listed	Not listed	Not listed
Xanthan Gum	11138-66-2	Not listed	Not listed	Not listed	Not listed	Not listed	Not listed

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ACGIH (American Conference of Governmental Industrial Hygienists)

IARC (International Agency for Research on Cancer)

NTP (National Toxicology Program)

OSHA (Occupational Safety and Health Administration of the US Department of Labor)

Reproductive toxicity No data is available

Reproductive Effects: No information available
Developmental Effects: No information available
Teratogenic Effects: No information available

Specific Target Organ Toxicity

STOT - single exposure STOT - repeated exposure Target Organs: No information available. No information available. No information available.

12. ECOLOGICAL INFORMATION

Ecotoxicity

Ecotoxicity effects: Aquatic environment.

Sodium Chloride - 7647-14-5

Fish 5560 - 6080 mg/L LC50 Lepomis macrochirus 96 h flow-through 1 12946 mg/L

LC50 Lepomis macrochirus 96 h static 1 6020 - 7070 mg/L LC50 Pimephales promelas 96 h static 1 7050 mg/L LC50 Pimephales promelas 96 h semi-static 1 6420 - 6700 mg/L LC50 Pimephales promelas 96 h static 1 4747 - 7824 mg/L

LC50 Oncorhynchus mykiss 96 h flow-through 1

Crustacea 1000 mg/L EC50 Daphnia magna 48 h 340.7 - 469.2 mg/L EC50 Daphnia magna

48 h

Persistence and degradability: No information available

Bioaccumulative potential: No information available.

Mobility in soilNo information availableOther adverse effectsNo information available.

13. DISPOSAL CONSIDERATIONS

Disposal Methods

Waste from residues / unused products:

Waste must be disposed of in accordance with Federal, State and Local regulation.

Contaminated packaging:

Empty containers should be taken for local recycling, recovery or waste disposal

Component	CAS No	RCRA - F Series Wastes	RCRA - K Series Wastes	RCRA - P Series Wastes	RCRA - U Series Wastes
Water	7732-18-5	None	None	None	None
Sodium Chloride	7647-14-5	None	None	None	None
Natural Flavor	NCAS	None	None	None	None

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Vegetable oil	NCAS	None	None	None	None
Extractives of Onion	NCAS	None	None	None	None
Xanthan Gum	11138-66-2	None	None	None	None

14. TRANSPORT INFORMATION

DOT

UN-No: Not Regulated

Proper Shipping Name: No information available Hazard Class No information available Subsidiary Class No information available Packing group: No information available Emergency Response Guide No information available

Number

Marine PollutantNo data availableDOT RQ (lbs):No information availableSpecial ProvisionsNo Information availableSymbol(s):No information availableDescription:No information available

TDG (Canada)

UN-No: Not Regulated

Proper Shipping Name:
Hazard Class
Subsidiary Risk:
Packing Group:
Marine Pollutant
Description:
No information available
No information available
No Information available
No information available

ADR

UN Number Not regulated

Proper Shipping Name:
Transport hazard class(es)
Packing group
Subsidiary Risk:

No information available
No information available
No information available

IMDG

UN-No: Not Regulated

Proper Shipping Name:
Hazard Class:
Subsidiary Risk:
Packing Group:
Marine Pollutant

No information available
No information available
No information available
No information available

RID

UN Number Not Regulated

Proper Shipping Name:
Transport hazard class(es)
Subsidiary Risk:
Packing group

No information available
No information available
No information available

ICAO (air)

UN-No: Not Regulated

Proper Shipping Name:
Hazard Class
Subsidiary Risk:
Packing Group:

No information available
No information available
No information available

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IATA

UN Number Not Regulated

Proper Shipping Name:
Transport hazard class(es)
Subsidiary Risk:
Packing group
Precautionary Statements No information available
No information available
No information available
No information available

Response

Special Provisions No information available

15. REGULATORY INFORMATION

International Inventories

Component	CAS No	U.S. TSCA	KOREA KECL	Philippines (PICCS)	Japan ENCS	China IECSC	Australia (AICS)	EINECS-No.
Water	7732-18-5	PresentACTIV E	Present KE-35400	Present	Not present	Present	Present	Present 231-791-2
Sodium Chloride	7647-14-5	PresentACTIV E	Present KE-31387	Present	Present (1)-236	Present	Present	Present 231-598-3
Natural Flavor	NCAS	Not Listed	Not present	Not present	Not present	Not listed	Not listed	Not present
Vegetable oil	NCAS	Not Listed	Not present	Not present	Not present	Not listed	Not listed	Not present
Extractives of Onion	NCAS	Not Listed	Not present	Not present	Not present	Not listed	Not listed	Not present
Xanthan Gum	11138-66-2	PresentACTIV E	Present KE-35422	Present	Present (8)-535	Present	Present	Present 234-394-2

U.S. Regulations

Sodium Chloride

FDA - Food Additives Generally Recognized as Safe (GRAS): 21 CFR 182.70,21 CFR 182.90

FDA - 21 CFR - Total Food Additives 100.155, 101.22, 101.61, 131.111, 131.112, 131.160, 131.162, 131.170, 133.106, 133.113,

- List Sourced from EAFUS 133.121, 133.123, 133.124, 133.127, 133.129, 133.133, 133.136, 133.138, 133.141,

133.147, 133.150, 133.153, 133.155, 133.156, 133.162, 133.165, 133.169, 133.173, 133.179, 133.181, 133.182, 133.183, 133.184, 133.186, 133.187, 133.188, 133.189, 133.190, 133.195, 136.110, 137.180, 139.110, 139.150, 145.110, 145.130, 150.110, 155.120, 155.130, 155.190, 155.191, 155.194, 155.200, 155.201, 155.3, 156.145, 156.3,

158.170, 161.130, 161.145, 161.170, 161.173, 161.190, 163.111, 163.112, 163.113, 163.123, 163.130, 166.110, 168.130, 168.140, 168.160, 168.180, 169.115, 169.140,

169.150, 172.177, 172.430, 172.490, 172.840, 172.861, 182.1, 182.70, 182.90

Xanthan Gum

FDA - Direct Food Additives 21 CFR 172.695

FDA - 21 CFR - Total Food Additives 133.124, 133.178, 133.179, 172.695, 176.170, 177.1350

- List Sourced from EAFUS

California Prop. 65: Safe Drinking Water and Toxic Enforcement Act of 1986.

Chemicals Known to the State of California to Cause Cancer:

This product does not contain a chemical requiring a warning under California Prop. 65. (See table below)

Chemicals Known to the State of California to Cause Reproductive Toxicity:

This product does not contain a chemical requiring a warning under California Prop. 65. (See table below)

Component	CAS No	Carcinogen	Developmental Toxicity		Female
				Reproductive Toxicity	Reproductive Toxicity:
Water	7732-18-5	Not Listed	Not Listed	Not Listed	Not Listed
Sodium Chloride	7647-14-5	Not Listed	Not Listed	Not Listed	Not Listed
Natural Flavor	NCAS	Not Listed	Not Listed	Not Listed	Not Listed
Vegetable oil	NCAS	Not Listed	Not Listed	Not Listed	Not Listed
Extractives of Onion	NCAS	Not Listed	Not Listed	Not Listed	Not Listed
Xanthan Gum	11138-66-2	Not Listed	Not Listed	Not Listed	Not Listed

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CERCLA/SARA

Component	CAS No	CERCLA - Hazardous Substances and their Reportable Quantities	Section 302 Extremely Hazardous Substances and TPQs	Section 302 Extremely Hazardous Substances and RQs	Section 313 - Chemical Category	Section 313 - Reporting de minimis
Water	7732-18-5	None	None	None	None	None
Sodium Chloride	7647-14-5	None	None	None	None	None
Natural Flavor	NCAS	None	None	None	None	None
Vegetable oil	NCAS	None	None	None	None	None
Extractives of Onion	NCAS	None	None	None	None	None
Xanthan Gum	11138-66-2	None	None	None	None	None

U.S. TSCA

Component	CAS No	TSCA Section 5(a)2 - Chemicals With Significant New Use Rules (SNURS)	1 ' '
Water	7732-18-5	Not Applicable	Not Applicable
Sodium Chloride	7647-14-5	Not Applicable	Not Applicable
Natural Flavor	NCAS	Not Applicable	Not Applicable
Vegetable oil	NCAS	Not Applicable	Not Applicable
Extractives of Onion	NCAS	Not Applicable	Not Applicable
Xanthan Gum	11138-66-2	Not Applicable	Not Applicable

Canada

WHIMIS 2015 - GHS Classifications

WHMIS 2015 Hazard Classification Information:

Not a dangerous product according to HPR classification criteria.

Component Water 7732-18-5 (>50) Sodium Chloride 7647-14-5 (10-25) WHMIS 2015 Hazard Classification Not a dangerous product according to HPR classification criteria

Not a dangerous product according to HPR classification criteria

Canada Hazardous Products Regulation This product has been classified according to the hazard criteria of the HPR (Hazardous Products Regulation) and the SDS contains all of the information required by the HPR

DSL/NDSL

Component	CAS No	Canada (DSL)	Canada (NDSL)
Water	7732-18-5	Present	Not Listed
Sodium Chloride	7647-14-5	Present	Not Listed
Natural Flavor	NCAS	Not Listed	Not Listed
Vegetable oil	NCAS	Not Listed	Not Listed
Extractives of Onion	NCAS	Not Listed	Not Listed
Xanthan Gum	11138-66-2	Present	Not Listed

Component	CAS No	CEPA Schedule I - Toxic Substances
Water	7732-18-5	Not listed
Sodium Chloride	7647-14-5	Not listed
Natural Flavor	NCAS	Not listed
Vegetable oil	NCAS	Not listed
Extractives of Onion	NCAS	Not listed

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Xanthan Gum	11138-66-2	Not listed	
Component	CAS No	CEPA - 2010 Greenhouse Gases Subject	
		to Mandatory Reporting	
Water	7732-18-5	Not listed	
Sodium Chloride	7647-14-5	Not listed	
Natural Flavor	NCAS	Not listed	
Vegetable oil	NCAS	Not listed	
Extractives of Onion	NCAS	Not listed	
Xanthan Gum	11138-66-2	Not listed	

EU Classification

EU GHS - SV - CLP 1272/2008

Component	CAS No	EU GHS - SV - CLP (1272/2008)
Water	7732-18-5	
Sodium Chloride	7647-14-5	
Natural Flavor	NCAS	
Vegetable oil	NCAS	
Extractives of Onion	NCAS	
Xanthan Gum	11138-66-2	

EU - CLP (1272/2008)

R-phrase(s)

not determined (not applicable)

S -phrase(s)

none

Component	CAS No	Classification	Concentration Limits:	Safety Phrases
Water	7732-18-5		No information	
Sodium Chloride	7647-14-5		No information	
Natural Flavor	NCAS		No information	
Vegetable oil	NCAS		No information	
Extractives of Onion	NCAS		No information	
Xanthan Gum	11138-66-2		No information	

The product is classified in accordance with Annex VI to Directive 67/548/EEC

Indication of danger:

None

16. OTHER INFORMATION

Preparation Date:8/16/2019Revision date8/16/2019Prepared by:Sonia Owen

Disclaimer: All chemicals may pose unknown hazards and should be used with caution. This

Safety Data Sheet (SDS) applies only to the material as packaged. If this product is combined with other materials, deteriorates, or becomes contaminated, it may pose hazards not mentioned in this SDS. The physical properties reported in this SDS are obtained from the literature and do not constitute product specifications. Information contained herein does not constitute a warranty, whether expressed or implied, as to the safety, merchantability or fitness of the goods for a particular

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End of Safety Data Sheet

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