

Product : Fried & Roasted Garlic Powder S-1963  
Issue Date : 15-Jul-20  
Ref No.: 3983

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## MATERIAL SAFETY DATA SHEET

### **1. CHEMICAL PRODUCT AND COMPANY IDENTIFICATION**

Trade name : Fried & Roasted Garlic Powder S-1963  
Product Use : Food ingredient for consumer product  
Manufacturer : NP Foods (Singapore) Pte Ltd

### **2. COMPOSITION / INFORMATION ON INGREDIENTS**

Composition : Garlic flakes  
HS Code : 2103-90  
CAS Number : Not applicable  
EINECS / ELINCS number : Not applicable

### **3. HAZARDS IDENTIFICATION**

General : Not classified as a health hazard  
Hazard Symbol : none required  
Risk-phrases : none required  
Environment : When spilled, can contaminate ground and surface water

### **4. FIRST AID MEASURES**

Inhalation : none required  
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 (wash soap).  
Ingestion : Rinse mouth with water and obtain medical advice.

### **5. FIRE-FIGHTING MEASURES**

Extinguishing media : Water Spray is suitable

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### **6. ACCIDENTAL RELEASE MEASURES**

- Personal Precautions : Wear appropriate personal protective equipment (PPE) to safeguard against eye irritation and respiratory contact.
- Spillage : Use a vacuum cleaner or alternatively brush up spillages and collect in suitable container for disposal.  
A vacuum cleaning system is essential in the event of a major spillage.
- Environmental precautions : Keep away from drains, surface and groundwater.

### **7. HANDLING AND STORAGE**

- Handling : Apply according to good manufacturing and industrial hygiene practices.  
Avoid elevated process temperatures where possible.  
When possible, use closed material transfer process.  
Do not drink, eat or smoke while handling.  
Respect good personal hygiene.
- Storage : Store in a cool, dry and ventilated area away from heat sources and protect from light in a tightly closed original container.  
Avoid uncoated plastic and uncoated metal container.  
Keep air contact to a minimum
- Fire Protection : Keep away from ignition sources and naked flame.

### **8. EXPOSURE CONTROLS / PERSONAL PROTECTION**

- Respiratory Protection : Use of suitable dust mask when handling the material.
- Eye Protection : Use of goggles is recommended.
- Skin Protection : Avoid skin contact. Use chemically resistant gloves as needed.

### **9. PHYSICAL AND CHEMICAL PROPERTIES**

- Appearance : Free flowing powder
- Odor : Reminiscent of garlic taste and aroma
- Color : Light brown colored powder

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### **10. MICROBIOLOGICAL STANDARD**

Total Plate Count (cfu/g) : Less than  $1.0 \times 10^5$  cfu/g  
Coliform Group (MPN/g) : < 50 MPN/g

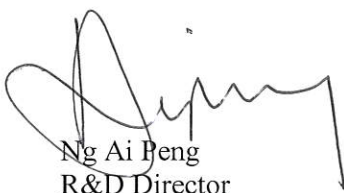
### **11. STABILITY AND REACTIVITY**

Reactivity : Presents no significant reactivity hazard, by itself or in contact with water. Avoid contact with strong acids, alkali or oxidizing agents.  
Decomposition : Carbon monoxide and unidentified organic compounds may be formed during combustion.

### **12. DISPOSAL CONDITIONS**

Dispose of according to local regulations. Avoid disposing into drainage system and into environment.

N.P. Foods (Singapore) Pte Ltd

  
Ng Ai Peng  
R&D Director