

# MYSTIC MOMENTS

## Certificate of Conformance

The product(s) supplied below complies with the seller's flavour specification, issue date as per said specification.

Product(s)	Batch	Best Before End
Chocolate Flavouring	4560909	11/2027

# MYSTIC MOMENTS

## Chocolate Flavouring

### Allergen Data

This product contains		If Yes Details
Cereals containing gluten and products thereof	No	
Crustaceans and products thereof	No	
Eggs and products thereof	No	
Fish and products thereof	No	
Peanuts and products thereof	No	See Peanut Statement
Soybeans and products thereof	No	
Milk and products thereof (including lactose)	No	
Nuts and products thereof	No	
Celery and products thereof	No	
Mustard and products thereof	No	
Sesame Seeds and products thereof	No	
Sulphur Dioxide and Sulphites (> 10mg/kg as SO <sub>2</sub> )	Yes	30mg/kg as SO <sub>2</sub>
Lupin and products thereof	No	
Molluscs and products thereof	No	

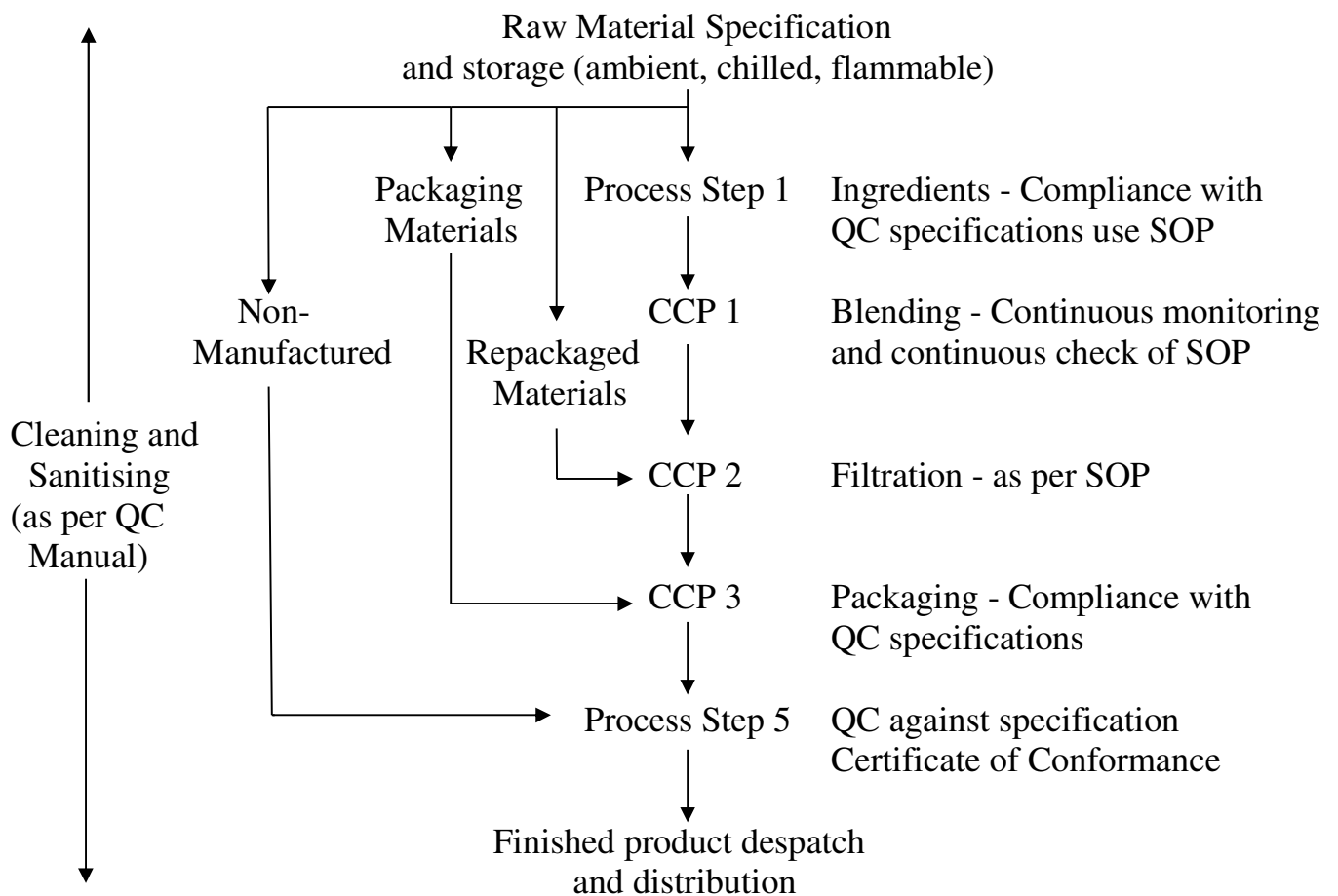
February 2017

# MYSTIC MOMENTS

## PRODUCTION FLOW CHARTS (HACCP)

Q.P.	2.1
Issue	H
Date	05 Nov 2018
Approved	

### A Production Flow Chart For The Manufacture Of Flavourings And The CCP's Associated With The Process



CCP = Critical Control Point  
SOP = Standard Operating Procedure

# MYSTIC MOMENTS

## **GENETICALLY MODIFIED ORGANISMS POLICY STATEMENT**

Chocolate Flavouring does not contain Genetically Modified Organisms nor have the products themselves been produced by the action of genetechonology.

January 2017

Reviewed 9th May 2019

# MATERIAL SAFETY DATA SHEET

Code 25121  
Issue 2.1  
Date March 2015  
Page 1 of 2

## 1. Identification of the Substance/Preparation and of the Company

Product Name : Chocolate Flavouring ref : A1121  
Description : Flavouring  
Manufacturer/Supplier : Madar Corporation Limited  
19 - 20 Sandealth Industrial Estate  
Fordingbridge  
SP6 1PA  
Telephone : 01425 655555

## 2. Composition/Information on Ingredients

Flavouring Substances & Natural Flavouring Substances.  
Solvents : Propylene Glycol, Water  
Ingredients with an Occupational Exposure Limit  
1 2 Propanediol CAS: 57-55-6 EINECS : 200-338-0 (>50%)

## 3. Hazards Identification

General : When undiluted and not properly handled, can be irritating to the skin and eyes and upon inhalation.  
Combustible material that can sustain a fire.

Hazard Symbol :

Risk Codes : This material is not classified as hazardous according to directive 1999/45/EC

Environment : When spilled, can contaminate soil, ground and surface water.

## 4. First Aid Measures

Inhalation : Remove to fresh air. In severe cases seek medical advice immediately.  
Eye Contact : Flush eyes with copious amount of water for at least 10 minutes.  
If irritation persists seek medical advice immediately.  
Skin Contact : Remove contaminated clothing. Wash skin with plenty of water and soap.  
If irritation persists seek medical advice immediately.  
Ingestion : Rinse mouth with water. Do not induce vomiting. Give up to 300 ml (one glass) of water.  
Obtain medical advice immediately.

## 5. Firefighting Measures

Flash Point : > 61 °C  
Suitable extinguishing media : Foam, Carbon Dioxide, Powder.  
Non-suitable media : Water Jet.  
Special exposure hazards : None.  
Protection against fire and explosions : Keep containers cool.

## 6. Accidental Release Measures

All releases should be dealt with in accordance with sections 8 and 13. Remove ignition sources and provide adequate ventilation. Contain by the use of sand, earth or inert absorbent. Remove to a disposal container.  
Wash the contaminated area with detergent and water. Inform the authorities if a major spillage occurs.

## 7. Handling and Storage

Handling : All materials should be handled according to principles of good manufacturing practice.  
Avoid ingestion and inhalation of neat material.  
Storage : Store in a cool, dry place in full, tightly sealed containers protected from light. Combustible; keep away from any source of ignition. Ensure adequate ventilation in storage and working areas.

**8. Exposure Controls/Personal Protection**

Respiratory protection : Not normally necessary when handling at ambient temperatures.  
 Hand protection : Wear PVC gloves.  
 Eye protection : Minimum protection (e.g. safety glasses) is recommended.  
 Skin protection : Overalls are usually sufficient.

**9. Physical and Chemical Properties**

Appearance : A mobile, clear, slightly viscous, brown liquid  
 Odour : Characteristic, as sample  
 pH : Not determined.  
 Boiling Point : Not determined.  
 Melting Point : Not determined.  
 S.G. at 20 °C typically : 1.050  
 R.I. at 20 °C typically : 1.433  
 Solubility in water. : Not determined.

**10. Stability and Reactivity**

Stability : Stable under normal conditions.  
 Thermal decomposition : Carbon dioxide, carbon monoxide and unidentified organic compounds may be formed.  
 Hazardous reactions : Avoid strong oxidisers, acids and alkalis.  
 Auto-oxidation : Not applicable.

**11. Toxicological Information**

No data available

**12. Ecological Information**

Prevent contamination of soil, ground and surface water.

**13. Disposal Considerations**

Comply with local regulations for waste disposal. Empty containers should be washed thoroughly with detergent before being sent for reconditioning or disposal. The washings should be treated as trade effluent or special waste as appropriate.

**14. Transport Information**

IMO : Packaging Group :  
 ICAO/IATA : RID/ADR :

**15. Regulatory Information**

Classification Packaging / Labelling (Directive 1999/45/EC)

Hazard Symbol :

Risk Codes : This material is not classified as hazardous according to directive 1999/45/EC

Safety Phrases :

**16. Other Information**

CAS No :

The information in this MSDS is to the best of our knowledge reliable. However, the data is provided without any warranty, expressed or implied, regarding its correctness or accuracy.

It is the user's responsibility to determine safe conditions for use of this product and to assume liability for loss, injury, damage or expense resulting from use of this product.

# MYSTIC MOMENTS

## PRODUCT SPECIFICATION

<b>PRODUCT</b>	Chocolate Flavouring	
<b>STATUS</b>	Flavouring	
<b>APPEARANCE</b>	A mobile, clear, slightly viscous, brown liquid	
<b>ODOUR</b>	Characteristic, as sample	
<b>SOLVENTS</b>	Propylene Glycol, Water	
<b>COLOURS (w/w)</b>	Caramel E150(d) 4.95 ± 0.15%	
<b>S.G. at 20 °C typically</b>	1.050	
<b>R.I. at 20 °C typically</b>	1.433	
<b>FLASH POINT</b>	> 61 °C	
<b>FLAVOURING INGREDIENTS</b> in descending order of weight	Flavouring Substances & Natural Flavouring Substances.	
<b>OTHER INGREDIENTS</b> in descending order of weight	Propylene Glycol, Caramel E150d, Water	
<b>NUTRITIONAL INFORMATION</b>	based on calculated and theoretical values. Energy value approx. 1500 kJ/100g. 360 kCal/100g Further information available on request.	
<b>STORAGE</b>	The container should be tightly sealed. Store in a dark place in an even temperature not exceeding 15 °C.	
<b>SPECIAL CONDITIONS</b>	None	
<b>PACKAGING</b>	H.D. Polyethylene	
<b>SHELF LIFE</b>	12 months in original pack with regard to the above notes	
<b>LEGISLATION</b>	Permitted for use in foodstuffs in the United Kingdom. Conforms to Regulations (EC) No. 1334/2008, (EU) No. 872/2012 and other relevant UK food law.	
Date	March 2015	Code 25121 issue C