

Product Technical Dossier

Product	Irvingia ganobensis Extract 10:1 (African Mango)
CCL Product Code	P11657

Specification Details

	Specification	Method
Appearance	Powder	Visual
Colour	Brown	Visual
Aroma	Characteristic	Organoleptic
Flavour	Characteristic	Organoleptic
Sieve Analysis % passed	95% pass 80 mesh	Mesh Screen
Loss on Drying	Max 5%	1g / 105°C / 2hrs
Ash	Max 5%	2g / 525°C / 5hrs

Microbiological Limits

Total Viable Count	Max 10,000cfu/g	AOAC/Petrifilm
Yeasts & Moulds	Max 1,000cfu/g	AOAC/Petrifilm
E. Coli	Negative	AOAC/Petrifilm
Salmonella	Absent	AOAC/Neogen Elisa

Heavy Metal Limits

Total Heavy metals	Max 10ppm	Atomic Absorption
Lead (Pb)	Max 3ppm	Atomic Absorption
Cadmium (Cd)	Max 1ppm	Atomic Absorption
Mercury (Hg)	Max 0.1ppm	Atomic Absorption
Arsenic (As)	Max 1ppm	Atomic Absorption

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Additional Technical Information

Raw Material Full Botanical / Chemical Name	<i>Irvingia gabonensis</i>
Part Used	Seed
The material is Food Grade	Yes
Ratio of Material	10:1
Solvent used	Water
Cultivated / Wild	Cultivated
Harvest Method	Manual
Harvest Period	January – December
Harvest Stage (age of the plant)	Mature
Country of Origin	China
Country of Manufacture	China
Shelf Life from Date of Manufacture	Minimum 2 years
Pharmacopeia Standard Used	CP
Suitable for Vegetarians?	Yes
Suitable for Vegans?	Yes
Storage Conditions	This material is to be stored in a tightly sealed bag/container and to be kept in a cool place away from moisture and direct sunlight.

Composition Origin, Function and Percentages

Ingredients	Function	% composition	Source
<i>Irvingia ganobensis</i> Extract	Active	85-90%	Seeds of the <i>Irvingia ganobensis</i> plant
Maltodextrin	Carrier	10-15%	Corn

Please note that surveillance testing may mean that not all the parameters stated on this specification are tested for every batch.

The allergen information is supplied by the manufacturer, we have not tested for each individual allergen to ensure they are not present. The information given is based on a documented risk assessment and is accurate to the best of our knowledge. If you intend to make a voluntary "free from" claim on your pack, additional testing may need to be carried out. For technical and labelling guidance you should always speak to the competent authority for the market or member state in which the final products are placed.

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Allergens	Product Contains YES/NO	Listed Item on Site at Manufacturer YES/NO	Where applicable, is there risk of cross-contamination? YES/NO or N/A
Peanuts and Peanut Derivatives (including possible cross contamination)	No	No	N/A
Nut and Nut Derivatives <i>Almond (Amygdalus communis L.), Hazelnut (Corylus avellana), Walnut (Juglans regia), Cashew (Anacardium occidentale), Pecan nut (Carya illinoensis (Wangenh.) K. Koch), Brazil nut (Bertholletia excelsa), Pistachio nut (Pistacia vera), Macadamia nut and Queensland nut (Macadamia ternifolia)</i>	No	No	N/A
Sesame Seeds and Sesame Seed Derivatives	No	No	N/A
Milk and Milk Derivatives (including lactose)	No	No	N/A
Egg and Egg Derivatives	No	No	N/A
Cereals and Derivatives containing OR POTENTIALLY CONTAMINATED WITH Gluten <i>(wheat, wheatgrass, faro, freekeh, spelt, kamut, rye, oats, barley, barley grass)</i>	No	No	N/A
Soya and Soya Derivatives	No	No	N/A
Lupin and Lupin Derivatives	No	No	N/A
Mustard and Mustard Derivatives	No	No	N/A
Celery or Celery Derivatives (including Celeriac)	No	No	N/A
Fish and Fish Derivatives	No	No	N/A
Molluscs and their Derivatives	No	No	N/A
Crustaceans and their Derivatives	No	No	N/A
Sulphur Dioxide and Sulphites (E220, E228) at levels > 10mg/kg or 10mg/litre	No	No	N/A

Additives / Contaminants / Dietary Requirements / Intolerances	Product Contains YES/NO	Listed Item on Site at Manufacturer YES/NO	Where applicable, is there risk of cross-contamination? YES/NO or N/A
Additives / E Numbers	No	No	N/A
Antioxidants	No	No	N/A
Ethylene Oxide	No	No	N/A
Gelatine	No	No	N/A
Flavourings (Artificial / Nature Identical / Natural / Smoked)	No	No	N/A
Maize / Corn and any Derivatives	Yes	Yes	Source of Maltodextrin
Legumes / Pulses	No	No	N/A
Rice and Rice Derivatives	No	No	N/A
Added Salt	No	No	N/A
Added Sugar / artificial or natural sweeteners	No	No	N/A
Aspartame	No	No	N/A
BHA / BHT (E320 / E321)	No	No	N/A
Caffeine	No	No	N/A
Colours (Artificial / Nature Identical / Natural / Smoked)	No	No	N/A
Dextrose	No	No	N/A
other Seeds and Seed Derivatives (Poppy Seeds, Cotton Seeds, Sunflower Seeds)	No	No	N/A
Kiwi fruit	No	No	N/A
Polyols (sugar alcohols)	No	No	N/A
grape fruit	No	No	N/A
Sorbic Acid (E200, E203)	No	No	N/A
Any other Preservatives	No	No	N/A
Ethanol	No	No	N/A
Honey	No	No	N/A
Lactose	No	No	N/A
Yeast and Yeast Derivatives	No	No	N/A
All Animal Products (Beef, Pork, Poultry or other) and Derivatives (which may include growth/yield hormones, antibiotics etc.)	No	No	N/A
Bovine Products or Derivatives (which may include growth/yield hormones, antibiotics etc.)	No	No	N/A

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Statements

<p>Confirmation of BSE / TSE Status This is to certify that this product complies with all relevant current UK and EU Legislative requirements in regard to Transmissible Spongiform Encephalopathies (TSE) and Bovine Spongiform Encephalopathy (BSE) for human food, and so is free of TSE/BSE.</p>	Yes
<p>This is also to certify that, during the course of their manufacture, the above-mentioned product did not come into contact with any materials, which could be derived from TSE/BSE risk materials.</p>	Yes
<p>Confirmation of GM Status This is to certify that this product is not manufactured from GM raw materials and is therefore not subject to labelling under current regulations.</p>	Yes
<p>Confirmation of Non-Irradiation Status This is to certify that this product, whole or in part, has not been subjected to Ionising Radiation as per European Directives.</p>	Yes
<p>Confirmation of Nandrolone Status This is to certify that this product, whole or in part, has not come into contact with Nandrolone or any of its precursors in any way.</p>	Yes
<p>Confirmation of IOC Product Status This is to certify that this product, whole or in part, has not come into contact with any product/s, which is banned by the IOC (International Olympics Committee) and or WADA.</p>	Yes
<p>Confirmation of Animal Testing Status This is to certify that all the products sold by Cambridge Commodities have not been tested on animals in any part of its manufacture in accordance with current regulations.</p>	Yes
<p>Confirmation of Pesticides Status This is to certify that the above-mentioned product complies with the EU max residue limits (MRLs) on pesticides.</p>	Yes
<p>Confirmation of Nanoparticles Status This is to certify that unless otherwise stated, the above-mentioned product is free of nanoparticles. Commission Recommendation, defines as follows: "'Nanomaterial' means a natural, incidental or manufactured material containing particles, in an unbound state or as an aggregate or as an agglomerate and where, for 50 % or more of the particles in the number size distribution, one or more external dimensions is in the size range 1 nm - 100 nm".</p>	Yes
<p>Packaging Status We hereby certify that the packaging used in the above mentioned material conforms to EU regulations and subsequent amendments on food grade packaging</p>	Yes
<p>Confirmation of PAH status This is to certify that the above-mentioned product complies with the max PAH limits set by the EU regulations</p>	Yes

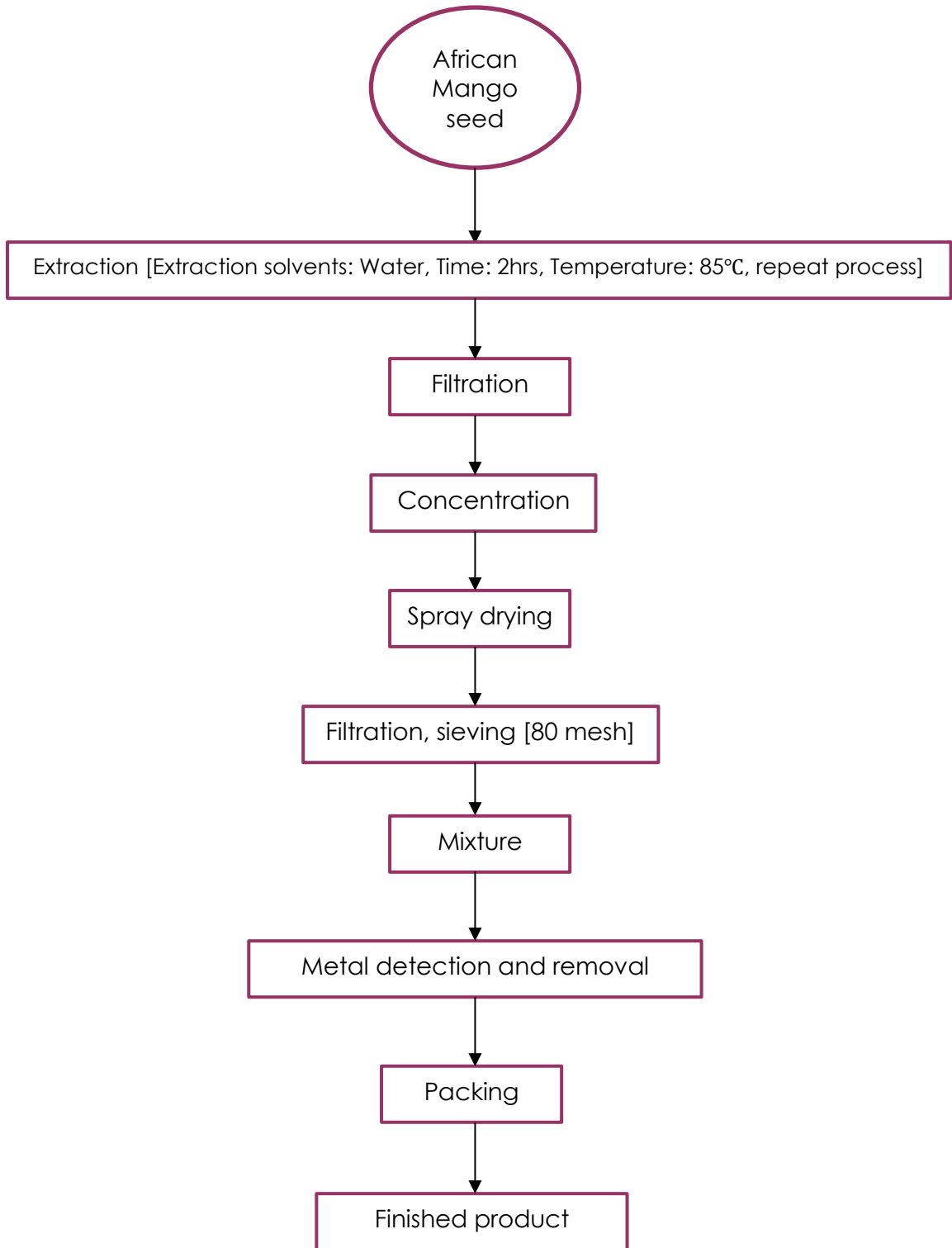
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Product Flow Chart



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Irvingia Ganobensis Extract 10:1 (African Mango) P11657

Cambridge Commodities

Chemwatch Hazard Alert Code: 0

Version No: 1.1

Issue Date: **02/08/2018**

Safety Data Sheet (Conforms to Regulation (EU) No 2015/830)

Print Date: **02/08/2018**

S.REACH.GBR.EN

SECTION 1 IDENTIFICATION OF THE SUBSTANCE / MIXTURE AND OF THE COMPANY / UNDERTAKING

1.1. Product Identifier

Product name	Irvingia Ganobensis Extract 10:1 (African Mango) P11657
Synonyms	Not Available
Other means of identification	Not Available

1.2. Relevant identified uses of the substance or mixture and uses advised against

Relevant identified uses	Use according to manufacturer's directions.
Uses advised against	Not Applicable

1.3. Details of the supplier of the safety data sheet

Registered company name	Cambridge Commodities
Address	Lancaster Way Business Park, Ely, Cambridgeshire Cambridgeshire CB6 3NX United Kingdom
Telephone	+44 1353 667258
Fax	Not Available
Website	Not Available
Email	Msds@c-c-l.com

1.4. Emergency telephone number

Association / Organisation	Not Available
Emergency telephone numbers	Not Available
Other emergency telephone numbers	Not Available

SECTION 2 HAZARDS IDENTIFICATION

2.1. Classification of the substance or mixture

Classification according to regulation (EC) No 1272/2008 [CLP] ^[1]	Not Applicable
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2.2. Label elements

Hazard pictogram(s)	Not Applicable
SIGNAL WORD	NOT APPLICABLE

Hazard statement(s)

Not Applicable

Supplementary statement(s)

Not Applicable

Precautionary statement(s) Prevention

Not Applicable

Precautionary statement(s) Response

Not Applicable

Precautionary statement(s) Storage

Not Applicable

Precautionary statement(s) Disposal

Not Applicable

2.3. Other hazards

Cumulative effects may result following exposure*.

RECh - Art.57-59: The mixture does not contain Substances of Very High Concern (SVHC) at the SDS print date.

SECTION 3 COMPOSITION / INFORMATION ON INGREDIENTS**3.1. Substances**

See 'Composition on ingredients' in Section 3.2

3.2. Mixtures

1.CAS No 2.EC No 3.Index No 4.REACH No	%[weight]	Name	Classification according to regulation (EC) No 1272/2008 [CLP]
1.192230-28-7 2.Not Available 3.Not Available 4.Not Available	85-90	<u>Irvingia gabonensis seed extract</u>	EUH210 ^[1]
1.9050-36-6 2.232-940-4 3.Not Available 4.Not Available	10-15	<u>maltodextrin</u>	Not Applicable
Legend:	1. Classified by Chemwatch; 2. Classification drawn from Regulation (EU) No 1272/2008 - Annex VI; 3. Classification drawn from C&L; * EU IOELVs available		

SECTION 4 FIRST AID MEASURES**4.1. Description of first aid measures**

Eye Contact	▶ Generally not applicable.
Skin Contact	▶ Generally not applicable.
Inhalation	▶ Generally not applicable.
Ingestion	▶ Generally not applicable.

4.2 Most important symptoms and effects, both acute and delayed

See Section 11

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

Treat symptomatically.

SECTION 5 FIREFIGHTING MEASURES**5.1. Extinguishing media**

- ▶ Foam.
- ▶ Dry chemical powder.
- ▶ BCF (where regulations permit).
- ▶ Carbon dioxide.
- ▶ Water spray or fog - Large fires only.

5.2. Special hazards arising from the substrate or mixture

Fire Incompatibility	▶ Avoid contamination with oxidising agents i.e. nitrates, oxidising acids, chlorine bleaches, pool chlorine etc. as ignition may result
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5.3. Advice for firefighters

Fire Fighting	<ul style="list-style-type: none"> ▶ Alert Fire Brigade and tell them location and nature of hazard. ▶ Wear breathing apparatus plus protective gloves. ▶ Prevent, by any means available, spillage from entering drains or water courses. ▶ Use water delivered as a fine spray to control fire and cool adjacent area. ▶ DO NOT approach containers suspected to be hot. ▶ Cool fire exposed containers with water spray from a protected location. ▶ If safe to do so, remove containers from path of fire. ▶ Equipment should be thoroughly decontaminated after use.
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	Slight hazard when exposed to heat, flame and oxidisers.
Fire/Explosion Hazard	<p>For starch/ air mixtures Starch is a class St1 dust at normal moisture level: Minimum Ignition Temperature (MIE): >30 mJ at normal moisture level Pmax 9.5 Bar Kst 170 bar.m/s Layer Ignition Temperature: >450 deg C Autoignition Temperature: 170 deg C (above this temperature starch will self-heat)</p> <p>Dust Explosion Hazard Class 1</p> <p>Dusts fall into one of three Kst* classes. Class 1 dusts; Kst 1-200 m3/sec; Class 2 dusts; 201-299 m3/sec. Class 3 dusts; Kst 300 or more. Most agricultural dusts (grains, flour etc.) are Class 1; pharmaceuticals and other speciality chemicals are typically Class 1 or 2; most unoxidised metallic dusts are Class 3. The higher the Kst, the more energetically the dust will burn and the greater is the explosion risk and the greater is the speed of the explosion.. Standard test conditions, used to derive the Kst, are representative of industrial conditions, but do not represent an absolute worst case. Increased levels of turbulence increase the speed of the explosion dramatically.</p> <p>* Kst - a normalised expression of the burning dust pressure rise rate over time. Dusts with Minimum Ignition Energies (MIEs) ranging between 20 and 100 mJ may be sensitive to ignition. They require that:</p> <ul style="list-style-type: none"> - plant is grounded - personnel might also need to be grounded - the use of high resistivity materials (such as plastics) should be restricted or avoided during handling or in packaging <p>The majority of ignition accidents occur within or below this range. The MIE of a dust/air mix depends on the particle size the water content and the temperature of the dust. The finer and the dryer the dust the lower the MIE. Higher temperatures cause lower MIE and an increased risk of dust explosion. Quoted values for MIE generally are only representative. Characteristics may change depending upon the process and conditions of use or any changes made to the dust during use, including further grinding or mixing with other products. In order to obtain more specific data for dust, as used, it is recommended that further characterisation testing is performed. Combustible. Will burn if ignited. Combustion products include: carbon monoxide (CO) carbon dioxide (CO2) acrolein other pyrolysis products typical of burning organic material. Articles and manufactured articles may constitute a fire hazard where polymers form their outer layers or where combustible packaging remains in place. Certain substances, found throughout their construction, may degrade or become volatile when heated to high temperatures. This may create a secondary hazard. CARE: Water in contact with hot liquid may cause foaming and a steam explosion with wide scattering of hot oil and possible severe burns. Foaming may cause overflow of containers and may result in possible fire.</p>

SECTION 6 ACCIDENTAL RELEASE MEASURES

6.1. Personal precautions, protective equipment and emergency procedures

See section 8

6.2. Environmental precautions

See section 12

6.3. Methods and material for containment and cleaning up

Minor Spills	<ul style="list-style-type: none"> ▶ Clean up all spills immediately. ▶ Secure load if safe to do so. ▶ Bundle/collect recoverable product. ▶ Collect remaining material in containers with covers for disposal.
Major Spills	<ul style="list-style-type: none"> ▶ Minor hazard. ▶ Clear area of personnel. ▶ Alert Fire Brigade and tell them location and nature of hazard. ▶ Wear physical protective gloves e.g. Leather. ▶ Contain spill/secure load if safe to do so. ▶ Bundle/collect recoverable product and label for recycling. ▶ Collect remaining product and place in appropriate containers for disposal. ▶ Clean up/sweep up area. ▶ Water may be required.

6.4. Reference to other sections

Personal Protective Equipment advice is contained in Section 8 of the SDS.

SECTION 7 HANDLING AND STORAGE

7.1. Precautions for safe handling

Safe handling	<p>Rags wet / soaked with unsaturated hydrocarbons / drying oils may auto-oxidise; generate heat and, in-time, smoulder and ignite. This is especially the case where oil-soaked materials are folded, bunched, compressed, or piled together - this allows the heat to accumulate or even accelerate the reaction</p> <p>Oily cleaning rags should be collected regularly and immersed in water, or spread to dry in safe-place away from direct sunlight or stored, immersed, in solvents in suitably closed containers.</p> <ul style="list-style-type: none"> ▶ Limit all unnecessary personal contact. ▶ Wear protective clothing when risk of exposure occurs. ▶ Use in a well-ventilated area. ▶ Avoid contact with incompatible materials. ▶ When handling, DO NOT eat, drink or smoke. ▶ Keep containers securely sealed when not in use.
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	<ul style="list-style-type: none"> ▶ Avoid physical damage to containers. ▶ Always wash hands with soap and water after handling. ▶ Work clothes should be laundered separately. ▶ Use good occupational work practice. ▶ Observe manufacturer's storage and handling recommendations contained within this SDS. ▶ Atmosphere should be regularly checked against established exposure standards to ensure safe working conditions are maintained.
Fire and explosion protection	See section 5
Other information	<ul style="list-style-type: none"> ▶ Store away from incompatible materials.

7.2. Conditions for safe storage, including any incompatibilities

Suitable container	<p>Generally packaging as originally supplied with the article or manufactured item is sufficient to protect against physical hazards. If repackaging is required ensure the article is intact and does not show signs of wear. As far as is practicably possible, reuse the original packaging or something providing a similar level of protection to both the article and the handler.</p>
Storage incompatibility	<p>Avoid contamination of water, foodstuffs, feed or seed. Reducing sugar-based material.</p> <p>Autooxidation of reducing sugars may produce up to 3000 ppm carbon monoxide under moderately alkaline conditions. High pH aqueous solutions of saccharides (aldoses, ketoses) or polysaccharides based on these sugars may generate hazardous atmospheres in confined spaces.</p> <p>Reducing sugars contain an aldehyde or free hemiacetal in the open-chain form. Sugars with ketone groups in their open chain form are capable of isomerising via a series of tautomeric shifts to produce an aldehyde group in solution. Therefore, ketone-bearing sugars like fructose are considered reducing sugars but it is the isomer containing an aldehyde group which is reducing since ketones cannot be oxidized without decomposition of the sugar.</p> <p>Many disaccharides, like lactose and maltose, also have a reducing form, as one of the two units may have an open-chain form with an aldehyde group. However, sucrose and trehalose, in which the anomeric carbons of the two units are linked together, are non-reducing disaccharides since neither of the rings is capable of opening.</p> <p>In glucose polymers such as starch and starch-derivatives like glucose syrup, maltodextrin and dextrin the macromolecule begins with a reducing sugar, a free aldehyde. More hydrolysed starch contains more reducing sugars. The percentage of reducing sugars present in these starch derivatives is called dextrose equivalent (DE).</p> <p>Dilute solutions of all sugars are subject to fermentation, either by yeast or by other microorganisms or enzymes derived from these, producing gases which can pressurise and burst sealed containers.</p> <p>Some microorganisms will produce hydrogen or methane, adding a fire and explosion hazard.</p> <ul style="list-style-type: none"> · Materials soaked with plant/ vegetable derived (and rarely, animal) oils may undergo spontaneous combustion · Many vegetable and animal oils absorb oxygen from the air to form oxidation products. This oxidation process produces heat and the resultant increase in temperature accelerates the oxidation process. · Drying oils such as linseed, tung, poppy and sunflower oils and semi-drying oils such as soya bean, tall oil, corn, cotton and castor oils all absorb oxygen readily and thus experience the self-heating process. · Cotton fibres are readily ignited and if contaminated with an oxidisable oil, may ignite unless heat can be dissipated <p>▶ Avoid strong acids, bases.</p> <p>▶ Avoid reaction with oxidising agents</p>

7.3. Specific end use(s)

See section 1.2

SECTION 8 EXPOSURE CONTROLS / PERSONAL PROTECTION

8.1. Control parameters

DERIVED NO EFFECT LEVEL (DNEL)

Not Available

PREDICTED NO EFFECT LEVEL (PNEC)

Not Available

OCCUPATIONAL EXPOSURE LIMITS (OEL)

INGREDIENT DATA

Source	Ingredient	Material name	TWA	STEL	Peak	Notes
Not Available	Not Available	Not Available	Not Available	Not Available	Not Available	Not Available


EMERGENCY LIMITS

Ingredient	Material name	TEEL-1	TEEL-2	TEEL-3
Irvingia Ganobensis Extract 10:1 (African Mango) P11657	Not Available	Not Available	Not Available	Not Available

Ingredient	Original IDLH	Revised IDLH
Irvingia gabonensis seed extract	Not Available	Not Available
maltodextrin	Not Available	Not Available

8.2. Exposure controls

8.2.1. Appropriate engineering controls	<p>Articles or manufactured items, in their original condition, generally don't require engineering controls during handling or in normal use. Exceptions may arise following extensive use and subsequent wear, during recycling or disposal operations where substances, found in the article, may be released to the environment.</p> <p>Care: Atmospheres in bulk storages and even apparently empty tanks may be hazardous by oxygen depletion. Atmosphere must be checked before entry.</p> <p>Requirements of State Authorities concerning conditions for tank entry must be met. Particularly with regard to training of crews for tank entry; work permits; sampling of atmosphere; provision of rescue harness and protective gear as needed</p>
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	<p>Assess operations based upon available dust explosion information to determine the suitability of preventative or protective systems as precautionary measures against possible dust explosions. If prevention is not possible, consider protection by use of containment, venting or suppression of dust handling equipment. Where explosion venting is considered to be the most appropriate method of protection, vent areas should preferably be calculated based on K_{st} rather than an St value. If nitrogen purging is considered as the protective system, it must operate with an oxygen level below the limiting oxygen concentration. The system should include an oxygen monitoring and shut-down facility in the event of excessive oxygen being detected.</p> <p>The maximum surface temperature of enclosures potentially exposed to this material should be based on values obtained by taking 2/3 of the minimum ignition temperature (MIE) of the dust cloud. The effect of dust layers should be reviewed.</p> <p>An isolated (insulated) human body can readily produce electrostatic discharges in excess of 50 mJ, but have been recorded up to 100 mJ.</p>
8.2.2. Personal protection	
Eye and face protection	<ul style="list-style-type: none"> ▶ Safety glasses. ▶ Safety glasses with side shields. ▶ Chemical goggles. ▶ Contact lenses may pose a special hazard; soft contact lenses may absorb and concentrate irritants. A written policy document, describing the wearing of lenses or restrictions on use, should be created for each workplace or task. This should include a review of lens absorption and adsorption for the class of chemicals in use and an account of injury experience. Medical and first-aid personnel should be trained in their removal and suitable equipment should be readily available. In the event of chemical exposure, begin eye irrigation immediately and remove contact lens as soon as practicable. Lens should be removed at the first signs of eye redness or irritation - lens should be removed in a clean environment only after workers have washed hands thoroughly. [CDC NIOSH Current Intelligence Bulletin 59], [AS/NZS 1336 or national equivalent] <p>No special equipment for minor exposure i.e. when handling small quantities.</p> <p>OTHERWISE:</p> <ul style="list-style-type: none"> ▶ Safety glasses with side shields. ▶ Contact lenses may pose a special hazard; soft contact lenses may absorb and concentrate irritants. A written policy document, describing the wearing of lenses or restrictions on use, should be created for each workplace or task. This should include a review of lens absorption and adsorption for the class of chemicals in use and an account of injury experience. Medical and first-aid personnel should be trained in their removal and suitable equipment should be readily available. In the event of chemical exposure, begin eye irrigation immediately and remove contact lens as soon as practicable. Lens should be removed at the first signs of eye redness or irritation - lens should be removed in a clean environment only after workers have washed hands thoroughly. [CDC NIOSH Current Intelligence Bulletin 59], [AS/NZS 1336 or national equivalent] ▶ Safety glasses with side shields ▶ Chemical goggles. ▶ Contact lenses may pose a special hazard; soft contact lenses may absorb and concentrate irritants. A written policy document, describing the wearing of lenses or restrictions on use, should be created for each workplace or task. This should include a review of lens absorption and adsorption for the class of chemicals in use and an account of injury experience. Medical and first-aid personnel should be trained in their removal and suitable equipment should be readily available. In the event of chemical exposure, begin eye irrigation immediately and remove contact lens as soon as practicable. Lens should be removed at the first signs of eye redness or irritation - lens should be removed in a clean environment only after workers have washed hands thoroughly. [CDC NIOSH Current Intelligence Bulletin 59], [AS/NZS 1336 or national equivalent]
Skin protection	See Hand protection below
Hands/feet protection	Wear general protective gloves, eg. light weight rubber gloves.
Body protection	See Other protection below
Other protection	<p>No special equipment needed when handling small quantities.</p> <p>OTHERWISE:</p> <ul style="list-style-type: none"> ▶ Overalls. ▶ Barrier cream. ▶ Eyewash unit.

Respiratory protection

Not Applicable

Respiratory protection not normally required due to the physical form of the product.

8.2.3. Environmental exposure controls

See section 12

SECTION 9 PHYSICAL AND CHEMICAL PROPERTIES

9.1. Information on basic physical and chemical properties

Appearance	Not Available		
Physical state	article	Relative density (Water = 1)	Not Available
Odour	Not Available	Partition coefficient n-octanol / water	Not Available
Odour threshold	Not Available	Auto-ignition temperature (°C)	Not Available
pH (as supplied)	Not Available	Decomposition temperature	Not Available
Melting point / freezing point (°C)	Not Available	Viscosity (cSt)	Not Available
Initial boiling point and boiling range (°C)	Not Available	Molecular weight (g/mol)	Not Available
Flash point (°C)	Not Available	Taste	Not Available
Evaporation rate	Not Available	Explosive properties	Not Available
Flammability	Not Available	Oxidising properties	Not Available

Continued...

Upper Explosive Limit (%)	Not Available	Surface Tension (dyn/cm or mN/m)	Not Available
Lower Explosive Limit (%)	Not Available	Volatile Component (%vol)	Not Available
Vapour pressure (kPa)	Not Available	Gas group	Not Available
Solubility in water (g/L)	Immiscible	pH as a solution (1%)	Not Available
Vapour density (Air = 1)	Not Available	VOC g/L	Not Available

9.2. Other information

Not Available

SECTION 10 STABILITY AND REACTIVITY

10.1. Reactivity	See section 7.2
10.2. Chemical stability	Product is considered stable and hazardous polymerisation will not occur.
10.3. Possibility of hazardous reactions	See section 7.2
10.4. Conditions to avoid	See section 7.2
10.5. Incompatible materials	See section 7.2
10.6. Hazardous decomposition products	See section 5.3

SECTION 11 TOXICOLOGICAL INFORMATION

11.1. Information on toxicological effects

Inhaled	The material is not thought to produce adverse health effects or irritation of the respiratory tract (as classified by EC Directives using animal models). Nevertheless, good hygiene practice requires that exposure be kept to a minimum and that suitable control measures be used in an occupational setting. Fine mists generated from plant/ vegetable (or more rarely from animal) oils may be hazardous. Extreme heating for prolonged periods, at high temperatures, may generate breakdown products which include acrolein and acrolein-like substances.
Ingestion	Starch is generally of low toxicity. An abnormal craving for starch (amylophagia) during pregnancy has been recognized in certain areas. The material has NOT been classified by EC Directives or other classification systems as "harmful by ingestion". This is because of the lack of corroborating animal or human evidence. Fatty acid esters have fairly low toxicity.
Skin Contact	The material is not thought to produce adverse health effects or skin irritation following contact (as classified by EC Directives using animal models). Nevertheless, good hygiene practice requires that exposure be kept to a minimum and that suitable gloves be used in an occupational setting. Open cuts, abraded or irritated skin should not be exposed to this material. Entry into the blood-stream, through, for example, cuts, abrasions or lesions, may produce systemic injury with harmful effects. Examine the skin prior to the use of the material and ensure that any external damage is suitably protected.
Eye	Although the material is not thought to be an irritant (as classified by EC Directives), direct contact with the eye may produce transient discomfort characterised by tearing or conjunctival redness (as with windburn).
Chronic	Long-term exposure to the product is not thought to produce chronic effects adverse to the health (as classified by EC Directives using animal models); nevertheless exposure by all routes should be minimised as a matter of course. Some workers may develop chronic occupational dermatitis (generally mild) through the handling of starch products. When starch is used as a lubricant in surgical gloves, small amounts, released into the patient during the course of surgery, have resulted in granulomas and peritonitis.

Irvingia Ganobensis Extract 10:1 (African Mango) P11657	TOXICITY	IRRITATION
	Not Available	Not Available
Irvingia gabonensis seed extract	TOXICITY	IRRITATION
	Not Available	Not Available
maltodextrin	TOXICITY	IRRITATION
	Not Available	Not Available

Legend:

1. Value obtained from Europe ECHA Registered Substances - Acute toxicity 2. * Value obtained from manufacturer's SDS. Unless otherwise specified data extracted from RTECS - Register of Toxic Effect of chemical Substances

Irvingia Ganobensis Extract 10:1 (African Mango) P11657 & IRVINGIA GABONENSIS SEED EXTRACT	Group A aliphatic monoesters (fatty acid esters) cause very little or no injury and are considered safe for use in cosmetics.
IRVINGIA GABONENSIS SEED EXTRACT & MALTODEXTRIN	No significant acute toxicological data identified in literature search.

Acute Toxicity	☉	Carcinogenicity	☉
Skin Irritation/Corrosion	☉	Reproductivity	☉
Serious Eye Damage/Irritation	☉	STOT - Single Exposure	☉

Respiratory or Skin sensitisation	☉	STOT - Repeated Exposure	☉
Mutagenicity	☉	Aspiration Hazard	☉

Legend:
✗ - Data available but does not fill the criteria for classification
✔ - Data available to make classification
☉ - Data Not Available to make classification

SECTION 12 ECOLOGICAL INFORMATION

12.1. Toxicity

Irvingia Ganobensis Extract 10:1 (African Mango) P11657	ENDPOINT	TEST DURATION (HR)	SPECIES	VALUE	SOURCE
		Not Available	Not Available	Not Available	Not Available

Irvingia gabonensis seed extract	ENDPOINT	TEST DURATION (HR)	SPECIES	VALUE	SOURCE
		Not Available	Not Available	Not Available	Not Available

maltodextrin	ENDPOINT	TEST DURATION (HR)	SPECIES	VALUE	SOURCE
		Not Available	Not Available	Not Available	Not Available

Legend:
Extracted from 1. IUCLID Toxicity Data 2. Europe ECHA Registered Substances - Ecotoxicological Information - Aquatic Toxicity 3. EPIWIN Suite V3.12 (QSAR) - Aquatic Toxicity Data (Estimated) 4. US EPA, Ecotox database - Aquatic Toxicity Data 5. ECETOC Aquatic Hazard Assessment Data 6. NITE (Japan) - Bioconcentration Data 7. METI (Japan) - Bioconcentration Data 8. Vendor Data

For aliphatic fatty acids and alcohols:

Environmental fate:

Saturated fatty acids are very stable in air, whereas unsaturated (C=C bonds) fatty acids are susceptible to oxidation.

Unsaturation increases the rate of metabolism although the degree of unsaturation and positioning of double bonds is not highly significant.

The available data indicate all fatty acid salt chain lengths up to and including C18 can be metabolised under aerobic conditions and can be considered to be readily biodegradable

All tests showed that fatty acids and lipids are readily biodegradable

The aliphatic acids are of similar very weak acid strength (approximately pKa 5), i.e., partially dissociate in aqueous solution; the salts of the aliphatic acids are highly dissociated in water solution such that the anion is the same for homologous salts and acids.

Slight (although inconsistent) effects on the trend for decreasing vapour pressure are also observed with the mono-, di- and tri-unsaturated substances as compared to the corresponding saturated substances.

Dicarboxylic acids: Compared to their corresponding single acid substances (C8-10 single component, saturated), the dicarboxylic acids exhibit modestly higher melting/boiling points and water solubility, and lower partition coefficients and vapour pressures. The trends described above for changes in physical chemical properties with increasing carbon chain length apply.

Salts: As expected, the salts differ in physical/chemical properties as compared to their homologous single component substances. However the trends described above for single components with regard to changes in physical chemical properties with increasing carbon chain length apply

Models also indicate that the aliphatic acids will distribute primarily to soil and water, with lesser amounts to air and sediment. With increasing chain length, the percent distributions to soil and sediment generally increase and the percent distributions to water and air generally decrease.

The rate of degradation of fatty acids was investigated in two non-GLP studies.

The total fatty acids residue exhibits low persistence in soil. From the pattern of peaks decline, it was hypothesised a degradation pathway by the sequential elimination of C2 fragments.

Consequently, the major soil metabolites of a given fatty acid would be other fatty acids with shorter chains.

Although mineralisation was not measured in these experiments, formation of CO₂ is the expected terminal step of this process. Fatty acids undergo aerobic biodegradation by the process of beta-oxidation. Beta-oxidation of the parent fatty acid forms acetate and a new fatty acid of two less carbon atoms. This process repeats itself until the compound is completely broken down. The hydrocarbon will eventually be degraded to CO₂ and H₂O. For this reason, the length of the fatty acid chain does not preclude biodegradation, but it may take longer to achieve complete mineralisation. The beta-oxidation sequence does not necessarily require the presence of molecular oxygen, and fatty acid biodegradation may proceed under anaerobic conditions.

Hydrolysis is not an important fate path in the environment due to the fact that the substances lack hydrolysable functional groups. Aliphatic acids are hydrolytically stable in aqueous solution.

Water solubility:

In general, the water solubility of single carbon chain length substances followed a pattern of decreasing solubility as carbon chain length increases, especially at C16 and higher.

In addition, greater solubility is seen for dicarboxylic acids as compared to their homologous single acids:

In reviewing the physical/chemical properties of the aliphatic acids, two predominant trends are clearly evident with increasing alkyl chain length and include: i) increasing melting point, boiling point, and partition coefficient, and ii) decreasing water solubility and vapour pressure. Within a given carbon chain length, melting point increases with increasing saturation and decreases with increasing unsaturation. The noted general trends with increasing alkyl chain length are observed when an entire single component group (12 saturated, 4 mono-unsaturated, 2 di-unsaturated, and 1 tri-unsaturated substances) is evaluated together; that is the degree of saturation or unsaturation does not alter the properties trend. The effect of mono-unsaturation (C14:1 to C22:1) appears to be a slight increase in water solubility and a slight decrease in the partition coefficient, as compared to the corresponding saturated substances; a similar trend is noted for the C18 di- or tri-unsaturated substances.

Fatty acids (including methyl esters) were stable to hydrolysis in the pH range of 1-14. It is not expected that photolysis would significantly contribute to the degradation of fatty acids in water.

According to modelling, the aliphatic acids are subject to photodegradation in air. Estimated half-lives generally increase with decreasing chain length and range from 0.6 hours to 17.5 hours.

Methyl (and other) esters are estimated to exhibit high mobility and the acids very high mobility. Mobility may be expected to be higher for the salts than for the corresponding acids and methyl esters

Biodegradation studies or model estimations for single and multi-component aliphatic acids generally confirm that the extent of biodegradation observed in 28 days meets the ready biodegradability criterion (>60%). When the 10-day window was not met or less than 60%, biodegradation was observed in 28 days, it is likely that the aliphatic acids tested were not fully in solution.

Biodegradability tests demonstrated that pelargonic acid (C9), potassium salts and methyl octanoate / methyl decanoate are readily biodegradable. It can be assumed that both acids and methyl esters fatty acids C7-C18 are readily biodegradable.

No experimental bioaccumulation data appear to be available but log Kow data from various sources are higher than 4, which indicates that fatty acids and natural lipids have a potential for bioaccumulating in aquatic organisms.

Fatty alcohols up to chain length C18 are biodegradable, with length up to C16 biodegrading within 10 days completely. Chains C16 to C18 were found to biodegrade from 62% to 76% in 10 days. Chains greater than C18 were found to degrade by 37% in 10 days. Field studies at waste-water treatment plants have shown that 99% of fatty alcohol lengths C12-C18 are removed.

A review of soaps (including calcium and magnesium salts) states that the available data indicate all fatty acid salt chain lengths up to and including C18 can be metabolised under aerobic conditions and can be considered to be biodegradable. Biodegradability did not appear to be influenced by even or odd chain length, degree of saturation or unsaturation or branching. For example odd/even chain length C8 and C9 are readily biodegradable; Saturation/unsaturation: C18(saturated) and C18 (di-unsaturated) are biodegradable, while C18 (mono-unsaturated) are readily biodegradable; branching or hydroxylation: the C18 hydroxylated substance was readily biodegradable and the C18 methyl branched substance was biodegradable.

Higher water solubility of the potassium, sodium and ammonium salts make these a lower ranked analogy for the aquatic toxicity endpoints for the (non-salt) aliphatic acids (and vice versa), while lower water solubility of the magnesium and calcium salts make these a lower ranked analogy for all other members of the category

The aliphatic acids also undergo biodegradation under anaerobic conditions.

Estimated bioconcentration factor values are calculated using EPI Suite v4.10. The aliphatic acids have BCF

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values less than 100, indicating a low potential for bioaccumulation

Fate prediction using fugacity modeling has shown that fatty alcohols with chain lengths of C10 and greater in water partition into sediment. Lengths C14 and above are predicted to stay in the air upon release. Modeling shows that each type of fatty alcohol will respond independently upon environmental release

Ecotoxicity

Structure-activity relationships based on carbon chain length are evident in the available data on the aquatic ecotoxicity of substances of this category (aquatic toxicity increases with increasing chain length up to a "cutoff" at or near 12 carbons).

The aliphatic acids category members possess properties indicating a hazard for the environment (acute toxicity to fish: between 1-100 mg/L for carbon chain lengths C6 through C12, and multi-component sodium or potassium salts C16-18; acute toxicity to aquatic invertebrates: between 1 and 100 mg/L for carbon chain lengths C6 through C9 (including sodium salts) and less than 1 mg/L for sodium salts single component aliphatic acids C18 and multi component sodium salt aliphatic acids with carbon chain lengths including C14 through C18; and, acute toxicity to aquatic plants: between 1-100 mg/L for carbon chain length C12, including sodium or ammonium salts).

There are a number of acute data for fatty acids and fatty acid salts to aquatic organisms although there is a predominance of data for fatty acid. There are few toxicity values for terrestrial organisms. Data availability / quality covering all the taxonomic groups for specific fatty acid salt chain lengths is poor. The chronic data set is very limited.

For chain lengths >C12, solubility decreases to a degree where an adverse effect would not be expected in the environment due to reduced bioavailability. Data for longer chain lengths have been generated using solvents which makes interpretation more difficult.

The most of few available data indicate low toxicity towards aquatic organisms with EC/LC50 values above 1000 mg/l. However, EC/LC50 values below 100 mg/l are not unusual either

Fish, invertebrates and algae experience similar levels of toxicity with fatty alcohols although it is dependent on chain length with the shorter chain having greater toxicity potential. Longer chain lengths show no toxicity to aquatic organisms.

The available toxicity data indicated low acute and short-term (for birds only) toxicity to birds and mammals. Given that fatty acids are an essential component of the diet of birds and mammals a low risk is expected. On the basis that fatty acids are readily biodegradable and are an essential component of the diet of birds and mammals, a low reproductive risk is expected.

No toxicity data were available for higher aquatic plants and therefore a risk assessment cannot be performed. As pelargonic acid, fatty acid/salt and C8-C10 methyl esters are used as herbicides and plant growth regulators, a data gap to address the risk to higher aquatic plants was identified

A low risk to natural populations of bees and non-target arthropods was concluded for representative greenhouses uses of potassium salts of fatty acids, fatty acid/salt and C8-C10 methyl esters.

Given that fatty acids are readily biodegradable a low risk to sewage treatment organisms was concluded for all of the representative uses.

For Group A aliphatic esters (fatty acid esters):

Environmental Fate: Due to their chemical composition, Group A substances are lipophilic and have a relatively high boiling point. They are non-volatile substances with low vapor pressures.

Hydrolysis rates are also low and not considered a significant environmental fate. Fatty acid esters show a similar distribution across all environmental components (air, water, soil, sediment). Due to the nature of the fatty acid esters, Alkyl fatty acid esters and Group A Substances are readily biodegradable, breaking down rapidly in the environment.

Ecotoxicity: Due to their low water solubility the alkyl fatty acid esters and Group A esters are not likely to cause acute aquatic toxicity. They are not acutely toxic to fish, and in Daphnia and algae acute toxicity tests show acute LC50 at 17mg/L and 40-42 mg/L respectively.

12.2. Persistence and degradability

Ingredient	Persistence: Water/Soil	Persistence: Air
	No Data available for all ingredients	No Data available for all ingredients

12.3. Bioaccumulative potential

Ingredient	Bioaccumulation
	No Data available for all ingredients

12.4. Mobility in soil

Ingredient	Mobility
	No Data available for all ingredients

12.5. Results of PBT and vPvB assessment

	P	B	T
Relevant available data	Not Available	Not Available	Not Available
PBT Criteria fulfilled?	Not Available	Not Available	Not Available

12.6. Other adverse effects

No data available

SECTION 13 DISPOSAL CONSIDERATIONS

13.1. Waste treatment methods

Product / Packaging disposal	<ul style="list-style-type: none"> • Recycle wherever possible or consult manufacturer for recycling options. • Consult State Land Waste Management Authority for disposal. ▶ DO NOT allow wash water from cleaning or process equipment to enter drains. ▶ It may be necessary to collect all wash water for treatment before disposal. ▶ In all cases disposal to sewer may be subject to local laws and regulations and these should be considered first. ▶ Where in doubt contact the responsible authority. ▶ Recycle wherever possible or consult manufacturer for recycling options. ▶ Consult State Land Waste Authority for disposal. ▶ Bury or incinerate residue at an approved site. ▶ Recycle containers if possible, or dispose of in an authorised landfill.
Waste treatment options	Not Available
Sewage disposal options	Not Available

SECTION 14 TRANSPORT INFORMATION

Labels Required

Marine Pollutant	NO
HAZCHEM	Not Applicable

Land transport (ADR): NOT REGULATED FOR TRANSPORT OF DANGEROUS GOODS

14.1. UN number	Not Applicable
14.2. UN proper shipping name	Not Applicable
14.3. Transport hazard class(es)	Class : Not Applicable
	Subrisk : Not Applicable
14.4. Packing group	Not Applicable
14.5. Environmental hazard	Not Applicable
14.6. Special precautions for user	Hazard identification (Kemler) : Not Applicable
	Classification code : Not Applicable
	Hazard Label : Not Applicable
	Special provisions : Not Applicable
	Limited quantity : Not Applicable

Air transport (ICAO-IATA / DGR): NOT REGULATED FOR TRANSPORT OF DANGEROUS GOODS

14.1. UN number	Not Applicable
14.2. UN proper shipping name	Not Applicable
14.3. Transport hazard class(es)	ICAO/IATA Class : Not Applicable
	ICAO / IATA Subrisk : Not Applicable
	ERG Code : Not Applicable
14.4. Packing group	Not Applicable
14.5. Environmental hazard	Not Applicable
14.6. Special precautions for user	Special provisions : Not Applicable
	Cargo Only Packing Instructions : Not Applicable
	Cargo Only Maximum Qty / Pack : Not Applicable
	Passenger and Cargo Packing Instructions : Not Applicable
	Passenger and Cargo Maximum Qty / Pack : Not Applicable
	Passenger and Cargo Limited Quantity Packing Instructions : Not Applicable
	Passenger and Cargo Limited Maximum Qty / Pack : Not Applicable

Sea transport (IMDG-Code / GGVSee): NOT REGULATED FOR TRANSPORT OF DANGEROUS GOODS

14.1. UN number	Not Applicable
14.2. UN proper shipping name	Not Applicable
14.3. Transport hazard class(es)	IMDG Class : Not Applicable
	IMDG Subrisk : Not Applicable
14.4. Packing group	Not Applicable
14.5. Environmental hazard	Not Applicable
14.6. Special precautions for user	EMS Number : Not Applicable
	Special provisions : Not Applicable
	Limited Quantities : Not Applicable

Inland waterways transport (ADN): NOT REGULATED FOR TRANSPORT OF DANGEROUS GOODS

14.1. UN number	Not Applicable
14.2. UN proper shipping name	Not Applicable
14.3. Transport hazard class(es)	Not Applicable : Not Applicable
14.4. Packing group	Not Applicable
14.5. Environmental hazard	Not Applicable
14.6. Special precautions for user	Classification code : Not Applicable
	Special provisions : Not Applicable
	Limited quantity : Not Applicable
	Equipment required : Not Applicable
	Fire cones number : Not Applicable

14.7. Transport in bulk according to Annex II of MARPOL and the IBC code

Not Applicable

SECTION 15 REGULATORY INFORMATION**15.1. Safety, health and environmental regulations / legislation specific for the substance or mixture****IRVINGIA GABONENSIS SEED EXTRACT(192230-28-7) IS FOUND ON THE FOLLOWING REGULATORY LISTS**

Not Applicable

MALTODEXTRIN(9050-36-6) IS FOUND ON THE FOLLOWING REGULATORY LISTS

EU REACH Regulation (EC) No 1907/2006 - Annex IV - Exemptions from the Obligation to Register in Accordance with Article 2(7)(a) (English)

European Union - European Inventory of Existing Commercial Chemical Substances (EINECS) (English)

This safety data sheet is in compliance with the following EU legislation and its adaptations - as far as applicable - : Directives 98/24/EC, - 92/85/EEC, - 94/33/EC, - 2008/98/EC, - 2010/75/EU; Commission Regulation (EU) 2015/830; Regulation (EC) No 1272/2008 as updated through ATPs.

15.2. Chemical safety assessment

For further information please look at the Chemical Safety Assessment and Exposure Scenarios prepared by your Supply Chain if available.

ECHA SUMMARY

Ingredient	CAS number	Index No	ECHA Dossier
maltodextrin	9050-36-6	Not Available	Not Available

Harmonisation (C&L Inventory)	Hazard Class and Category Code(s)	Pictograms Signal Word Code(s)	Hazard Statement Code(s)
1	Not Classified	Not Available	Not Available
2	Not Classified	Not Available	Not Available

Harmonisation Code 1 = The most prevalent classification. Harmonisation Code 2 = The most severe classification.

National Inventory Status

National Inventory	Status
Australia - AICS	N (Irvingia gabonensis seed extract)
Canada - DSL	N (Irvingia gabonensis seed extract)
Canada - NDSL	N (Irvingia gabonensis seed extract; maltodextrin)
China - IECSC	Y
Europe - EINEC / ELINCS / NLP	N (Irvingia gabonensis seed extract)
Japan - ENCS	N (Irvingia gabonensis seed extract; maltodextrin)
Korea - KECI	N (Irvingia gabonensis seed extract)
New Zealand - NZIoC	Y
Philippines - PICCS	N (Irvingia gabonensis seed extract)
USA - TSCA	N (Irvingia gabonensis seed extract)
Legend:	Y = All ingredients are on the inventory N = Not determined or one or more ingredients are not on the inventory and are not exempt from listing(see specific ingredients in brackets)

SECTION 16 OTHER INFORMATION

Revision Date	02/08/2018
Initial Date	02/08/2018

Full text Risk and Hazard codes**Other information**

Classification of the preparation and its individual components has drawn on official and authoritative sources as well as independent review by the Chemwatch Classification committee using available literature references.

The SDS is a Hazard Communication tool and should be used to assist in the Risk Assessment. Many factors determine whether the reported Hazards are Risks in the workplace or other settings.

Risks may be determined by reference to Exposures Scenarios. Scale of use, frequency of use and current or available engineering controls must be considered.

For detailed advice on Personal Protective Equipment, refer to the following EU CEN Standards:

EN 166 Personal eye-protection

EN 340 Protective clothing

EN 374 Protective gloves against chemicals and micro-organisms

EN 13832 Footwear protecting against chemicals

EN 133 Respiratory protective devices

Definitions and abbreviations

PC – TWA: Permissible Concentration-Time Weighted Average

PC – STEL: Permissible Concentration-Short Term Exposure Limit

IARC: International Agency for Research on Cancer

ACGIH: American Conference of Governmental Industrial Hygienists

STEL: Short Term Exposure Limit

TEEL: Temporary Emergency Exposure Limit,

IDLH: Immediately Dangerous to Life or Health Concentrations

OSF: Odour Safety Factor

NOAEL :No Observed Adverse Effect Level

LOAEL: Lowest Observed Adverse Effect Level

Continued...

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TLV: Threshold Limit Value
LOD: Limit Of Detection
OTV: Odour Threshold Value
BCF: BioConcentration Factors
BEI: Biological Exposure Index

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The Information provided in this document is subject to change and the batch specific certificate of analysis should always be referenced.

To be used as per local legislation.

Change History

Version	Change	Customer Notification required Yes / No
1	First Issue	N/A

Document Approval

Originator Job Title	Quality Specialist	Approver Job Title	Quality Specialist

Product Code: P11657

Version: 1



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