

### SECTION 1: IDENTIFICATION

#### 1.1. Product Identifier

**Product Form:** Mixture

**Product Name:** Dice Tomato in Juice

#### 1.2. Intended Use of the Product

**Use of the substance/mixture:** Food Manufacturing

#### 1.3. Name, Address, and Telephone of the Responsible Party

##### Company

Ingomar Packing Company

9950 Ingomar Grade

Los Banos, CA 93635

T 209-826-9494

#### 1.4. Emergency Telephone Number

**Emergency Number** : 1-800-328-0026 (SafetyCall International)

### SECTION 2: HAZARDS IDENTIFICATION

#### 2.1. Classification of the Substance or Mixture

##### Classification (GHS-US)

Not classified

#### 2.2. Label Elements

##### GHS-US Labeling

No labeling applicable

#### 2.3. Other Hazards

Exposure may aggravate those with pre-existing eye, skin, or respiratory conditions.

#### 2.4. Unknown Acute Toxicity (GHS-US)

No data available

### SECTION 3: COMPOSITION/INFORMATION ON INGREDIENTS

#### 3.1. Substance

Not applicable

#### 3.2. Mixture

Name	Product Identifier	%	Classification (GHS-US)
Tomato	None established	> 99	Not classified
Calcium chloride	(CAS No) 10043-52-4	< 1	Eye Irrit. 2A, H319
Citric acid	(CAS No) 77-92-9	< 1	Comb. Dust, H232 Eye Irrit. 2A, H319

Full text of H-phrases: see section 16

### SECTION 4: FIRST AID MEASURES

#### 4.1. Description of First Aid Measures

**First-aid Measures General:** Never give anything by mouth to an unconscious person. If you feel unwell, seek medical advice (show the label if possible).

**First-aid Measures After Inhalation:** Not expected to present a significant inhalation hazard under anticipated conditions of normal use.

**First-aid Measures After Skin Contact:** Not expected to require first aid measures. Obtain medical attention if irritation develops or persists.

**First-aid Measures After Eye Contact:** Rinse cautiously with water for at least 15 minutes. Remove contact lenses, if present and easy to do. Continue rinsing. Obtain medical attention.

**First-aid Measures After Ingestion:** Ingestion is not expected to be harmful.

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

**Symptoms/Injuries:** Not expected to present a significant hazard under anticipated conditions of normal use.

**Symptoms/Injuries After Inhalation:** Not expected to be a primary route of exposure.

**Symptoms/Injuries After Skin Contact:** None expected under normal conditions of use.

**Symptoms/Injuries After Eye Contact:** May cause eye irritation.

**Symptoms/Injuries After Ingestion:** This product is intended for food use. Ingestion is not expected to be harmful.

**Chronic Symptoms:** Repeated or prolonged skin contact may cause irritation.

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## 4.3. Indication of Any Immediate Medical Attention and Special Treatment Needed

If you feel unwell, seek medical advice (show the label where possible).

## SECTION 5: FIRE-FIGHTING MEASURES

### 5.1. Extinguishing Media

**Suitable Extinguishing Media:** Use extinguishing media appropriate for surrounding fire.

**Unsuitable Extinguishing Media:** Do not use a heavy water stream. Use of heavy stream of water may spread fire.

### 5.2. Special Hazards Arising From the Substance or Mixture

**Fire Hazard:** Not considered flammable but may burn at high temperatures.

**Explosion Hazard:** Product is not explosive.

**Reactivity:** Hazardous reactions will not occur under normal conditions.

### 5.3. Advice for Firefighters

**Precautionary Measures Fire:** Exercise caution when fighting any chemical fire.

**Firefighting Instructions:** Use water spray or fog for cooling exposed containers.

**Protection During Firefighting:** Do not enter fire area without proper protective equipment, including respiratory protection.

**Other Information:** Refer to Section 9 for flammability properties.

## SECTION 6: ACCIDENTAL RELEASE MEASURES

### 6.1. Personal Precautions, Protective Equipment and Emergency Procedures

#### 6.1.1. For Non-emergency Personnel

**Protective Equipment:** Not required.

**Emergency Procedures:** Evacuate unnecessary personnel.

#### 6.1.2. For Emergency Responders

**Protective Equipment:** Equip cleanup crew with proper protection.

**Emergency Procedures:** Stop leak if safe to do so. Eliminate ignition sources. Ventilate area.

### 6.2. Environmental Precautions

Prevent entry to sewers and public waters.

### 6.3. Methods and Material for Containment and Cleaning Up

**For Containment:** Contain any spills with dikes or absorbents to prevent migration and entry into sewers or streams.

**Methods for Cleaning Up:** Clean up spills immediately and dispose of waste safely. Spills should be contained with mechanical barriers. Transfer spilled material to a suitable container for disposal. Contact competent authorities after a spill.

### 6.4. Reference to Other Sections

See Heading 8. Exposure controls and personal protection. Concerning disposal elimination after cleaning, see item 13.

## SECTION 7: HANDLING AND STORAGE

### 7.1. Precautions for Safe Handling

**Hygiene Measures:** Handle in accordance with good industrial hygiene and safety procedures.

### 7.2. Conditions for Safe Storage, Including Any Incompatibilities

**Technical Measures:** Comply with applicable regulations.

**Storage Conditions:** Store in a dry, cool and well-ventilated place. Keep container closed when not in use. Keep/Store away from extremely high or low temperatures and incompatible materials.

**Incompatible Products:** Strong acids. Strong bases. Strong oxidizers.

### 7.3. Specific End Use(s)

Food Manufacturing

## SECTION 8: EXPOSURE CONTROLS/PERSONAL PROTECTION

### 8.1. Control Parameters

For substances listed in section 3 that are not listed here, there are no established exposure limits from the manufacturer, supplier, importer, or the appropriate advisory agency including: ACGIH (TLV), NIOSH (REL), or OSHA (PEL).

### 8.2. Exposure Controls

**Appropriate Engineering Controls** : Ensure adequate ventilation, especially in confined areas. Emergency eye wash fountains and safety showers should be available in the immediate vicinity of any potential exposure. Ensure all national/local regulations are observed.

**Personal Protective Equipment** : Not generally required. The use of personal protective equipment may be necessary as conditions warrant.

**Hand Protection** : Not required for normal conditions of use.

**Eye Protection** : Chemical goggles or safety glasses.

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**Skin and Body Protection** : Not required for normal conditions of use.  
**Respiratory Protection** : None required under normal product handling conditions.

## SECTION 9: PHYSICAL AND CHEMICAL PROPERTIES

### 9.1. Information on Basic Physical and Chemical Properties

**Physical State** : Liquid  
**Appearance** : Red  
**Odor** : Tomato  
**Odor Threshold** : No data available  
**pH** : 3.6 – 4.2  
**Evaporation Rate** : No data available  
**Melting Point** : No data available  
**Boiling Point** : 82.2 - 93.3 °C (180 - 200 °F)  
**Flash Point** : No data available  
**Auto-ignition Temperature** : No data available  
**Decomposition Temperature** : No data available  
**Flammability (solid, gas)** : No data available  
**Vapor Pressure** : No data available  
**Relative Vapor Density at 20 °C** : No data available  
**Specific Gravity** : 1.1466 - 1.1758  
**Solubility** : Water: Complete  
**Partition Coefficient: N-Octanol/Water** : No data available  
**Viscosity** : No data available

**9.2. Other Information** No additional information available

## SECTION 10: STABILITY AND REACTIVITY

- 10.1. Reactivity:** Hazardous reactions will not occur under normal conditions.  
**10.2. Chemical Stability:** Stable under recommended handling and storage conditions (see section 7).  
**10.3. Possibility of Hazardous Reactions:** Hazardous polymerization will not occur.  
**10.4. Conditions to Avoid:** Extremely high or low temperatures. Incompatible materials.  
**10.5. Incompatible Materials:** Strong acids, strong bases, strong oxidizers.  
**10.6. Hazardous Decomposition Products:** Carbon oxides (CO, CO<sub>2</sub>).

## SECTION 11: TOXICOLOGICAL INFORMATION

### 11.1. Information On Toxicological Effects

**Acute Toxicity:** Not classified

Calcium chloride (10043-52-4)	
LD50 Oral Rat	2301 (1455 - 2781) mg/kg
LD50 Dermal Rat	2630 mg/kg
LD50 Dermal Rabbit	> 5000 mg/kg
Citric acid (77-92-9)	
LD50 Oral Rat	5400 mg/kg
LD50 Dermal Rat	> 2000 mg/kg

**Skin Corrosion/Irritation:** Not classified

**Serious Eye Damage/Irritation:** Not classified

**Respiratory or Skin Sensitization:** Not classified

**Germ Cell Mutagenicity:** Not classified

**Carcinogenicity:** Not classified

**Reproductive Toxicity:** Not classified

**Specific Target Organ Toxicity (Single Exposure):** Not classified

**Specific Target Organ Toxicity (Repeated Exposure):** Not classified

**Aspiration Hazard:** Not classified

**Symptoms/Injuries After Inhalation:** Not expected to be a primary route of exposure.

**Symptoms/Injuries After Skin Contact:** None expected under normal conditions of use.

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**Symptoms/Injuries After Eye Contact:** May cause eye irritation.

**Symptoms/Injuries After Ingestion:** This product is intended for food use. Ingestion is not expected to be harmful.

**Chronic Symptoms:** Repeated or prolonged skin contact may cause irritation.

## SECTION 12: ECOLOGICAL INFORMATION

### 12.1. Toxicity

Calcium chloride (10043-52-4)	
LC50 Fish 1	10650 mg/l (Exposure time: 96 h - Species: Lepomis macrochirus [static])
EC50 Daphnia 1	2400 mg/l (Exposure time: 48 h - Species: Daphnia magna)
Citric acid (77-92-9)	
LC50 Fish 1	1516 mg/l (Exposure time: 96 h - Species: Lepomis macrochirus [static])

### 12.2. Persistence and Degradability

Citric acid (77-92-9)	
Persistence and Degradability	Readily biodegradable in water.

### 12.3. Bioaccumulative Potential

Calcium chloride (10043-52-4)	
BCF fish 1	(no bioaccumulation)
Citric acid (77-92-9)	
Log Pow	-1.72 (at 20 °C)

**12.4. Mobility in Soil** No additional information available

### 12.5. Other Adverse Effects

**Other Information** : Avoid release to the environment.

## SECTION 13: DISPOSAL CONSIDERATIONS

### 13.1. Waste treatment methods

**Waste Disposal Recommendations:** Dispose of waste material in accordance with all local, regional, national, and international regulations.

## SECTION 14: TRANSPORT INFORMATION

**14.1. In Accordance with DOT** Not regulated for transport

**14.2. In Accordance with IMDG** Not regulated for transport

**14.3. In Accordance with IATA** Not regulated for transport

## SECTION 15: REGULATORY INFORMATION

### 15.1 US Federal Regulations

Calcium chloride (10043-52-4)	
Listed on the United States TSCA (Toxic Substances Control Act) inventory	
Citric acid (77-92-9)	
Listed on the United States TSCA (Toxic Substances Control Act) inventory	
SARA Section 311/312 Hazard Classes	Immediate (acute) health hazard

**15.2 US State Regulations** Neither this product nor its chemical components appear on any US state lists.

## SECTION 16: OTHER INFORMATION, INCLUDING DATE OF PREPARATION OR LAST REVISION

**Revision Date** : 08/11/2015

**Other Information** : This document has been prepared in accordance with the SDS requirements of the OSHA Hazard Communication Standard 29 CFR 1910.1200.

### GHS Full Text Phrases:

Comb. Dust	Combustible Dust
Eye Irrit. 2A	Serious eye damage/eye irritation Category 2A
H232	May form combustible dust concentrations in air
H319	Causes serious eye irritation

*This information is based on our current knowledge and is intended to describe the product for the purposes of health, safety and environmental requirements only. It should not therefore be construed as guaranteeing any specific property of the product.*