



NEWLY WEDS FOODS CO.

Edmonton, Alberta

NORAC DIVISION

NatureGuard™ Rosemary Extract BRS

Date Issued: November 7, 2008

Supersedes: All previous

MANUFACTURED BY
NORAC TECHNOLOGIES, DIVISION OF
NEWLY WEDS FOODS, INC.
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SECTION I: PRODUCT IDENTIFICATION

Chemical Name:	Not Applicable: Liquid blend of rosemary extract and carrier(s)	
Trade name/Synonyms:	Labex™, Guardian™, Rosemary CO2 Extract, Rosemary Oleoresin	
Chemical Family:	Rosemary Extract blended with propylene glycol & polysorbate.	
Formula	Active component: Rosemary extract. Carriers: Propylene glycol & polysorbate	
CAS numbers:	Rosemary extract:	Not available
	Polysorbate 80:	9005-65-6
	Propylene Glycol:	57-55-6
DOT Proper Shipping Name:	Chemicals, NOS	
DOT Hazard Class:	Non-hazardous	
DOT Labeling Requirements:	None	
Identification Number:	None	

SECTION II: HAZARDOUS INGREDIENTS

None

SECTION III: PHYSICAL DATA

Molecular weight:	N/A - Mixture
Boiling Point @ 760 mm HG:	Not determined
Melting Point:	N/A
Vapor Pressure @ 68°F/20°C:	Not determined
Solubility in Soybean oil @ 77°F/25°C:	100.00%
Dispersibility in Water:	100.00%
Specific Gravity @ 20°C:	Not determined
Percent volatile:	Not determined
Evaporation Rate:	Not determined
PH:	Not determined
Appearance:	Brown to greenish-brown liquid



SECTION IV: FIRE AND EXPLOSION HAZARD DATA

Flash Point:	Not determined
Flammable Limits:	Not determined
Extinguishing Media:	Dry chemical or CO ₂ foam
Special Fire Fighting Procedures:	Use self-contained breathing apparatus with full face piece. Operated in pressure demand or other positive pressure mode. Toxic fumes emitted under fire conditions of oxides of carbon.

SECTION V: HEALTH HAZARD DATA

Threshold Limit Value:	Not determined
FHSA Acute Toxicity and Irritation:	Rosemary Extract: Not determined; Classified as GRAS by the Food and Drug Administration under 21CFR 182.20.

Mutagenicity/Carcinogenicity:	Not available
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Effects of overexposure:

Routes of entry: vapor inhalation, skin absorption, skin and eye contact, ingestion

Eye:	Specific irritation effects have not been determined
Skin:	Specific irritation effects have not been determined
Inhalation:	Specific irritation effects have not been determined
Ingestion	Specific irritation effects have not been determined

Emergency First Aid Procedures:

Eye:	Flush eyes immediately with plenty of water. If irritation persists, seek medical attention.
Skin:	Wash skin immediately with plenty of water. If irritation develops, seek medical attention.
Inhalation:	Remove to fresh air. If not breathing, give artificial respiration. Seek medical attention.
Ingestion:	None required for ingestion of small quantity. Otherwise, if person is conscious, immediately give large amounts of water.

SECTION VI: REACTIVITY DATA

Stability:	Stable under normal temperatures and pressures.
Incompatibility (materials to avoid):	Strong oxidizing agents and acids.
Conditions to avoid:	Extreme heat.
Hazardous decomposition products:	Oxides of carbon.
Hazardous polymerization:	Will not occur.



SECTION VII: SPILL OR LEAK PROCEDURES

- Spills: Take up with liquid absorbent material.
Clean affected area with mild detergent and water after material pick up is complete.
- Waste Disposal: Dispose as non-hazardous waste. Observe applicable federal, State or local regulations.

SECTION VIII: SPECIAL PROTECTION INFORMATION

- Respiratory protection: None normally required. Use self-contained breathing Apparatus if exposed to high concentrations in unventilated Areas.
- Ventilation: Local exhaust recommended; sufficient to control dusting.
- Protection gloves: None normally required.
- Eye protection: Chemical safety goggles.
- Other protective equipment: Safety shower and eyewash.

SECTION IX: SPECIAL PRECAUTIONS

- Avoid prolonged contact.
- Avoid contact with eyes, skin and clothing.
- Wash thoroughly after handling; wash contaminated clothing before reuse.
- Do not permit eating, drinking or smoking near material.
- Keep in tightly closed containers.
- Handle & store according to label and other instructions to ensure product integrity.

This MSDS is based on a review of Norac files, literature references, toxicology handbooks, and published MSDSs on identical or related materials, by the QA/QC department at Norac.

This information is furnished without warranty of any kind. It is intended as a guideline and is not a substitute for consulting the appropriate regulations and source materials for appropriate protection for your employees who may come into contact with the product. The determination of whether and under what conditions the product should be used by your employees is yours to make.

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Ingredients



NEWLY WEDS[®] FOODS CO.

Edmonton, Alberta

NatureGuard DIVISION

Product Data Sheet
NatureGuard™ Rosemary Extract BRS

- Description:** A natural extract of rosemary, *Rosmarinus officinalis* L., standardized with propylene glycol and polysorbate 80. Produced via state-of-the-art supercritical carbon dioxide extraction technology, it contains flavor, aroma, and antioxidant activity characteristic of rosemary with significantly reduced camphor and chlorophyll. It is standardized in flavor and antioxidant activity endogenous to rosemary.
- Appearance:** A brown viscous liquid.
- Dispersibility:** Dispersible in oil and water.
- Storage/shelf-life:** When stored at room temperature in its sealed container, the shelf-life is one year.
- Packaging:** 4 and 20 kg containers.
- Microbiological:**
- | | |
|---|------------------|
| Total plate count | <100/g |
| Yeast and mold | <10/g |
| Coliforms | <10/g |
| E. coli, Salmonella, Listeria, and Staphylococcus | negative to test |
- Usage:** This oil and water dispersible product is formulated for the incorporation into the fat/oil phase or water phase during processing. This allows for great flexibility in methods of addition, such as direct addition into the fat/oil phase or water phase, predispersion into flavoring, coloring, seasoning, phosphate pumping, or injection components/solutions prior to their incorporation during production, and dipping or spraying after dilution in oil/fat or water.
- Usage level:** In general, the recommended usage levels range from 0.03% to 0.15%, with the specific optimal level dependent on the final product. For our recommendations on specific usage rates for your application(s), please consult a technical representative.
- Regulatory Status:** Natural extractives of rosemary are approved for use in food in accordance with U.S. regulation (21 CFR 182.20), Canadian regulation (B.10.005) and EEC regulation (88/388) concerning food flavors. The following are acceptable label designations: "natural flavor" in the U.S., "flavour" in Canada, and either "herb extract" or "rosemary extract" or "flavouring" in the EU.
- Issue Date:** February 8, 2007 supersedes all previous versions.

The suggestions and data contained herein are based on information believed to be reliable and are given without guarantee or representation as to results. Because several factors may affect results, we recommend that customers conduct their own tests before using the product in full-scale production. We assume no liability or responsibility for the result of the customer's decision regarding usefulness of our ingredients. The suggestions offered here are not to infringe on existing patents.