



OSHA HAZCOM 2012

HOW GHS AFFECTS FLAVOR SDS' & LABELING
TROUT, CHARLES

MOTHER MURPHY'S LABORATORIES, INC.



Understanding the HAZCOM standard and how it affects SDS' and Labeling of Flavors.

Understanding how the HAZCOM standard has changed how the labels and SDS sheets has become a topic of great interest and much confusion; let us try to help explain how these changes have affected our customers.

First let me say that nothing has changed in the composition and quality of our flavors, we are still offering the same flavors you have come to know and expect from Mother Murphy's. We proudly produce the highest quality flavorings and extracts, and do so knowing that the products we produce are components in the foods we put on our tables at home. We have full confidence in our products in both food safety and quality.

Secondly, the HAZCOM standard addresses shipping, handling, and storage of the concentrated flavors as pertaining to the individual chemicals that make up the finished flavor. No other aspects of your flavors have been changed, such as Natural status, Kosher, Halal, Nutritional, Organic, or GMO status.

Flavors are highly concentrated and usually the volume of the OSHA hazardous chemicals of concern are a very small portion of the finished flavor; the majority of the flavor is usually made of a non-hazardous solvent system. All the ingredients used in our flavors are found on the FEMA GRAS listing and are considered safe for use in food.

HAZCOM 2012:

HAZCOM 2012 is the most recent update to the 1987 OSHA law otherwise known as the "Right to Know" law. The HAZCOM 2012 attempts to bring the US law more in-line with the UN's Global Harmonized System (GHS) format of communicating hazards and warnings. These changes are noticed both on the SDS' sheets and product labels. All SDS' and Labels had to be complaint with the 2012 law by 2015.

Keep in mind that concentrated flavors may require special handling and protection based upon the composition of the ingredients and should not be confused with the safety of the low percentage of our flavors used in your finished product.

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SDS Sheets:

What once we known as MSDS sheets are now known as SDS sheets and will include a more regulated format in that it requires such additions as pictograms and standardized hazard statements.

Section Two of the SDS will now include standardized pictograms that give a visual warning of the composition of the finished flavor. These pictograms are assigned depending on the individual ingredients of the finished flavor based upon several factors as explained in the GHS “purple” book published by the United Nations. Most notable for the flavor industry will be the new classifications of just what is considered a flammable liquid. There are now four categories ranging from 1-4 with the lower the number the greater the hazard. What used to be considered by OSHA as “combustible” is now a flammable hazard category four, this may affect how you store some flavors.

In addition to the pictograms, section two will also include clearly defined Hazard statements as found in the GHS “Purple” book that address hazards in much more detail than before.

Section Three will now list the hazardous chemicals included in the finished flavor and their associated CAS numbers.

Pictograms:

The following lists the prescribed pictograms (hazard class) to be used in SDS' and Labels according to the regulation. Each of these categories have hazard statements assigned to them based upon the severity of the hazard from 1-4, one being the most hazardous and four the least hazardous.

GHS PICTOGRAMS		
Health Hazard Carcinogens, respiratory sensitisers, reproductive toxicity, target organ toxicity, germ cell mutagens 	Flame Flammable gases, liquids, & solids; self-reactives; pyrophorics; 	Exclamation Mark Irritant, dermal sensitiser, acute toxicity (harmful) 
Gas Cylinder Compressed gases; liquefied gases; dissolved gases 	Corrosion Skin corrosion; serious eye damage 	Exploding Bomb Explosives, self-reactives, organic peroxides 
Flame Over Circle Oxidisers gases, liquids and solids 	Environment Aquatic toxicity 	Skull & Crossbones Acute toxicity (severe) 

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Precautionary Statements:

A precautionary statement also must be included in the SDS and Labels and is a phrase that describes the recommended measures that should be taken to minimize or prevent adverse effects.

There are four types of precautionary statements:

1. Prevention
2. Response
3. Storage
4. Disposal

In the GHS these statements are numbered but not in the HAZCOM. Mother Murph's supplies internationally so we include the numbered GHS statements.

Labels:

Product labels will also include the same Pictograms, Hazard Statements, and Precautionary Statements that are listed on the SDS sheets.

2723380-1G 7.82#		OU-D	
NAT. SWEET BUTTER FLAVOR WONF, O.S.		WARNING	
Hazard Statements H0375-Combustible liquid H373-May cause damage to organs through prolonged or repeated exposure.	Precautionary Statements NA		
Date of MFG. 9/18/17	Suggested Use By 03/17/18	Net Contents 7.82LB	Lot Number 363145
			
NON-FLAVOR INGREDIENTS: CAPRIC/CAPRYLIC TRIGLYCERIDES, ETHYL ALCOHOL			
CONTAINS: MILK - BUTTER FAT		SENSITIZERS: NONE	
Contains volatile flavoring chemicals; breathing these chemicals in the workplace may lead to severe lung damage.			
Manufactured by: Mother Murphy's Laboratories, Inc. 2826 S. Elm Street, Greensboro, NC 27406			

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Closing Statement:

The information provided on the SDS' and Labels are intended to provide your Workplace Safety team, employee's, and Industrial Engineers / Hygienists the information they need to develop a solid safety program within your facilities.

We look forward to continuing to provide you with the support you have come to expect from Mother Murphy's, should you have any additional questions do not hesitate to contact us.