



Mixed Bell Peppers - Material Safety Data Sheet

1. Information about the product	A blend of dried, cut fruit of Capsicum annum
2. Product Code	08MP
3. Composition	Red Bell Peppers, Green Bell Peppers
4. Flavour and Odour	Characteristic, slightly sweet and fruity
5. Appearance	Red and green shrivelled pieces. Product is hygroscopic and will readily absorb moisture from the atmosphere, making it hard and lumpy - See below for storage instructions
6. Information about the supplier	JustIngredients Ltd, Units 2-3a Tabernacle Road, Wotton-Under-Edge, Gloucestershire GL12 7EF Telephone: 01291 635525 E-mail: technical@justingredients.co.uk
7. Hazard identification	None known
8. First aid measure	Eyes – wash eyes thoroughly with water Skin – Wash thoroughly with water Ingestion – move to fresh air
9. Firefighting measures	Normal firefighting precautions. Use of conventional extinguishers i.e. ABC fire extinguisher, CO 2 extinguisher, foam extinguisher
10. Accidental release measures	Clean up spillage and remove to waste container. Clean area with water
11. Handling and storage	Store in a dry place, keep away from heat. Avoid excess moisture
12. Exposure controls/ personal protection	None known
13. Stability and reactivity	The product is stable. Do not expose to direct sunlight
14. Toxicological information	Not toxic. Routes of entry - Inhalation. Ingestion
15. Ecological information	Easily Degradable
16. Disposal considerations	Dispose in line with local regulations



17. Transport information	By road, rail, ship, air in clean and sound condition and full covered or airtight containers to protect from moisture, insects, and rodents. Can cause taint but not classified as dangerous so no hazard label required. Ensure materials are securely stacked
18. Regulatory information	None known
19. Other information	None