



Allspice Berries - Material Safety Data Sheet

1. Information about the product	The dried unripe berry/fruit of the tree Pimenta dioica
2. Product Code	12AL
3. Composition	Allspice Berries
4. Flavour and Odour	Strong, sweet, pungent and characteristic of Allspice
5. Appearance	Light brown solid round grains
6. Information about the supplier	Cotswold Health Products Ltd, Units 5-8 Tabernacle Road, Wotton-Under-Edge, Gloucestershire GL12 7EF Telephone: 01453843694 E-mail: technical@cotswoldingredients.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,



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	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