



Crushed Chillies - Material Safety Data Sheet

1. Information about the product	The dried, crushed and Heat treated pods of the ripe fruits of Capsicum frutescens.L or Capsicum Annum L.
2. Product Code	19CH
3. Composition	Chilli
4. Flavour and Odour	Pungent, well known and characteristic
5. Appearance	Orange / deep red free flowing flakes with round white - cream disc like seeds
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	Non- hazardous food product in normal usage. Hazardous in case of skin contact (irritant), of eye contact (irritant), of ingestion, of inhalation
8. First aid measure	Eyes –wash eyes thoroughly with water. Skin – wash thoroughly with water and wash all clothes before reuse. Ingestion – No known hazard, unless large quantities of this material is swallowed. Inhalation – remove 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	Use respiratory protection. 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. Take precautions, wear gloves and a mask. Avoid contact with skin and eyes
12. Exposure controls/ personal protection	Safety glasses and mask may be required. Gloves should be worn. Ensure good ventilation of the work situation. Normal work hygiene practices
13. Stability and reactivity	The product is stable. Do not expose to direct sunlight



COTSWOLD
I N G R E D I E N T S
where flavour begins...

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