

Oregano - Material Safety Data Sheet

1. Information about the product	The dried rubbed leaves of Origanum
2. Product Code	10OR
3. Composition	Oregano
4. Flavour and Odour	Typical of Oregano; Strong, aromatic, Mediterranean taste
5. Appearance	Light green to mid olive chopped leaves with light brown – yellowish pieces
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. Other Firefighting measures	May be combustible at high temperatures.
11. Accidental release measures	Clean up spillage and remove to waste container. Clean area with water
12. Handling and storage	Store in a dry place, keep away from heat. Avoid excess moisture
13. Exposure controls/ personal protection	None known
14. Stability and reactivity	The product is stable. Do not expose to direct sunlight
15. Toxicological information	Not toxic. Routes of entry - Inhalation. Ingestion
16. Ecological information	Easily Degradable

17. Disposal considerations	Dispose in line with local regulations
18. 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
19. Regulatory information	None known
20. Other information	None