

## Juniper Berries Whole - Material Safety Data Sheet

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| 1. Information about the product           | The whole, dried and triple sifted berries of the plant <i>Juniperus communis</i>   |
| 2. Product Code                            | 12JU  |
| 3. Composition                             | Juniper Berry   |
| 4. Flavour and Odour                       | Spicy, sweet and aromatic   |
| 5. Appearance                              | Bluish – Violet to black/ brown round berries   |
| 6. Information about the supplier          | JustIngredients Ltd,<br>Units 2-3a Tabernacle Road,<br>Wotton-Under-Edge,<br>Gloucestershire<br>GL12 7EF<br>Telephone: 01291 635525<br>E-mail: <a href="mailto:technical@justingredients.co.uk">technical@justingredients.co.uk</a> |
| 7. Hazard identification                   | None known  |
| 8. First aid measure                       | Eyes – wash eyes thoroughly with water<br>Skin – Wash thoroughly with water<br>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  |

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| 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   |