

<p>1. Identification of the substance or preparation</p> <p><i>Identification of the substance or preparation</i></p> <p>Product: Chilli Pepper ground (any quality).</p> <p>Name: Chilli powder</p> <p><i>Use of the substance/preparation</i></p> <p>Foodstuff</p> <p><i>Company/undertaking identification</i></p> <p>Company: Juan José Albarracín, S.A. Ctra. De Madrid Km. 387,3 30.100 Espinardo (Murcia)</p> <p>España</p> <p>Spanish emergency telephone number:</p> <p>Instituto Nacional de toxicología * Madrid * TEL: +34 91 562 04 20</p>
<p>2. Composition/Information on Ingredients</p> <p>The product is the result of the blending of several ground hot peppers varieties Capsicum frutenscens, chinense, Bacattum L. Annuum L (hot), etc.</p>
<p>3. Hazards Identification.</p> <p>Due to its capsaicin content, this product is irritant in contact with eyes or skin.</p>
<p>4. First Aid Measures</p> <p>Eye contact: Wash eyes with water; Obtain medical advice if irritation persists.</p> <p>Skin Contact: Wash skin with water and soap.</p> <p>Inhalation: Move to a clean air zone, free from product dust.</p>
<p>5. FIRE-Fighting Measures</p> <p>Usual fire-fighting measures. No special requirements.</p> <p>Extinguishing media:</p> <p>Water, CO₂ & Dry Chemicals.</p>
<p>6. Accidental Release Measures.</p> <p>Response to spill: Sweep up or vacuum.</p> <p>Waste disposal methods: Incineration or sanitary landfill in accordance with local, state & federal regulations.</p>
<p>7. Handling and Storage.</p> <p><i>Handling:</i></p> <p>Handle with care avoiding dust propagation. Use vacuum extraction if available to avoid dust propagation.</p> <p><i>Storage:</i></p> <p>Storage in their original packaging in a clean, cool place, far from sunlight.</p> <p>Once opened, never leave the remaining product exposed to the air/light. Close the packaging properly</p>

<i>Specific use(s):</i> Foodstuff. Add a characteristic flavour to any product when added. Add red colour.
8. Exposure Controls/Personal Protection. Respiratory protection: Paper or cloth mask. Ventilation: N/A. Eye protection: N/A.
9. Physical & Chemical Properties. Physical state: Powder. Colour: Red to brownish red Odour: Characteristic (pungent). Flavour: Pungent.
10. Stability & reactivity. Stability: Stable. Incompatibility (Material to avoid): Avoid odour absorbing items..
11. Toxicological Information. The product is a foodstuff. It is not toxic.
12. Ecological Information. Not necessary.
13. Disposal Considerations. Waste disposal methods: Incineration or sanitary landfill in accordance with local, country, state, EC &/or federal regulations.
14. Transport Information. Must be transported in clean, closed trucks or containers.
15. Regulatory Information. None.
16. Other Information. <i>Company data:</i> Juan José Albarracín, S.A. Ctra. De Madrid, Km 387,3 30.100 Espinardo (Murcia) España Tel: +34 968 87 95 04 Fax: +34 968 83 55 78 Internet: www.jjalbarracin.com e-mail: jjalbarracin@jjalbarracin.com