



MATERIAL SAFETY DATASHEET

Product Group: TUM Flavour Kit

Created: 01 November 2023
Revision: 1.0
3 Pages

SECTION I: IDENTIFICATION

The Technical University of Munich TUM Flavour Kit comprises a selection of training food-grade flavour compounds in water and ethyl alcohol in 30ml PET Dropper Bottles to spike beer, water, and other alcoholic and non-alcoholic beverages for sensory training purposes in Quality Assessment.

Training Dosage: 5-10 drops to spike 100 ml of beer, depending on the sensory threshold desired to train. For other beverages, this may be different in accordance with the desired sensory threshold.

For R&D Use Only.
Not for Drug, Household, or Other Uses.

Distributor:

Research Center Weihenstephan
for Brewing and Food Quality
Alte Akademie 3
85354 Freising-Weihenstephan
DEUTSCHLAND / GERMANY

Manufacturer of Ingredients:

Ethyl Alcohol and food-grade Flavour
Compounds
Sigma-Aldrich Chemie GmbH
Riedstrasse 2, D-89555 STEINHEIM
DEUTSCHLAND / GERMANY

SECTION II: INGREDIENTS PER 30 ML BOTTLE

Water (80%), Ethyl Alcohol (20%), Food-grade Flavor Compound (<0.01 %)

Toxicological Data on Ingredients: Not applicable.

SECTION III: HAZARDS IDENTIFICATION

Potential Acute Health Effects:

Non-corrosive for skin. Non-irritant for skin. Non-sensitizer for skin. Non-permeator by skin. Non-irritating to the eyes. Nonhazardous in case of ingestion. Non-hazardous in case of inhalation. Non-irritant for lungs. Non-sensitizer for lungs. Noncorrosive to the eyes. Non-corrosive for lungs.

Potential Chronic Health Effects:

Non-corrosive for skin. Non-irritant for skin. Non-sensitizer for skin. Non-permeator by skin. Non-irritating to the eyes. Non-hazardous in case of ingestion. Non-hazardous in case of inhalation. Non-irritant for lungs. Non-sensitizer for lungs.

SECTION IV: FIRST AID MEASURES

Serious Skin Contact:	Not available.
Inhalation:	Not applicable.
Serious Inhalation:	Not available.
Ingestion:	Not Applicable
Serious Ingestion:	Not available.

SECTION V: FIRE/EXPLOSION DATA

Flammability of the Product:	Non-flammable.
Auto-Ignition Temperature:	Not applicable.
Flash Points:	Not applicable.
Flammable Limits:	Not applicable.
Products of Combustion:	Not available.
Fire Hazards in Presence of Various Substances:	Not applicable.
Explosion Hazards in Presence of Various Substances:	Not Applicable
Fire Fighting Media and Instructions:	Not applicable.
Special Remarks on Fire Hazards:	Not available.
Special Remarks on Explosion Hazards:	Not available.

SECTION VI: ACCIDENTAL RELEASE MEASURES

Mop up, or absorb with an inert dry material and place in an appropriate waste disposal container.

SECTION VII: HANDLING AND STORAGE

Precautions:

No specific safety phrase has been found applicable for this product.

Storage:

Not applicable.

SECTION VIII: EXPOSURE CONTROLS AND PERSONAL PROTECTION

Engineering Controls:	Not Applicable.
Personal Protection:	Not Required.
Personal Protection in Case of a Large Spill:	Not Applicable.
Exposure Limits:	Not available.

SECTION IX: PHYSICAL AND CHEMICAL PROPERTIES

Physical state and appearance:	Liquid.
Color:	Colorless.

SECTION X: REACTIVITY

Stability:	The product is stable for up to 2 years if stored under cool and dark conditions. After this, and depending on the chemical flavour compound, a minimal gradual decline in effectiveness may occur over time, which may be balanced by an increased dosage.
Instability Temperature:	Recommended best long-term storage temperature for best dosage ratio to samples beer is refrigerated.
Conditions of Instability:	Not available.
Incompatibility with various substances:	Not available.
Corrosivity:	Not available.
Special Remarks on Reactivity:	Not available.
Special Remarks on Corrosivity:	Not available.

SECTION XI: DISPOSAL CONSIDERATIONS

Waste Disposal:	Waste must be disposed of in accordance with EU, country, state, and local environmental control regulations.
-----------------	---

SECTION XII: TRANSPORTATION INFORMATION

Identification:	Not applicable.
Special Provisions for Transport:	Not applicable.

SECTION XIII: DISCLAIMER

The above information is believed to be correct but does not purport to be all-inclusive and shall be used only as a guide. The Technical University of Munich and the Research Center Weißenstephan for Brewing and Food Quality shall not be held liable for any damage resulting from handling or contact with this product other than directed.

Technische Universität München
Forschungszentrum Weißenstephan
für Brau- und Lebensmittelqualität

Leitung:
Prof. Dr.-Ing. Martina Gastl
Alte Akademie 3
85354 Freising

Tel. ++49 (0)8161 71-3331
Fax ++49 (0)8161 71-4181
blq@tum.de
www.blq-weißenstephan.de
www.tum.de

HypoVereinsbank Freising
IBAN-Nr.:
DE88700211800004001001
BIC: HYVEDEMM418
Steuer-Nr.: 143/241/80037
USt-IdNr.: DE811193231