

#### 1.1 COMPANY IDENTIFICATION

Company's Name: Trulux Pty Ltd

Email address: <a href="mailto:info@trulux.com.au">info@trulux.com.au</a>
Website: <a href="mailto:www.trulux.com.au">www.trulux.com.au</a>
Contact number: +61 (02) 9975 2655

Address: C3/ 1-3 Rodborough Rd, Frenchs Forest NSW 2086 Australia

#### 1.2 PRODUCT IDENTIFICATION

Trade name: Sweet Almond Oil Refined

Reference number: RMTR-0142A

Classification: Refer to clause 2

# 1.3 RELEVANT IDENTIFIED USES OF THE SUBSTANCE OR MIXTURE AND USES ADVISED AGAINST

Identified uses: Raw Material

Uses advised against: No further information available.

### 1.4 DETAILS OF THE SUPPLIER OF THE SUBSTANCE INFORMATION SHEET

Supplier's Company: Trulux Pty Ltd

Website: www.trulux.com.au

Address: C3/ 1-3 Rodborough Rd, Frenchs Forest NSW 2086 Australia

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#### 1.5 EMERGENCY CONTACTS - INSTITUTIONAL CENTRES

Australia Poisons Information Centre 13 11 26

#### **2 HAZARD IDENTIFICATION**

Classification of the substance or

mixture:

NON-HAZARDOUS CHEMICAL. NON-DANGEROUS GOODS.

According to the WHS Regulations and the ADG Code.

CHEMWATCH HAZARD RATINGS

Flammability 1
Reactivity 1

0 = Minimum; 1 = Low; 2 = Moderate; 3 = High; 4 = Extreme

# 3 COMPOSITION/ INFORMATION ON INGREDIENTS

Ingredient Name	CAS Number	Concentration (%)	
almond, sweet, extra	90320-37-9 / 8007-69-0	-	

# **4 FIRST AID MEASURES**

Inhalation: If fumes, aerosols or combustion products are inhaled, remove from

the contaminated area. Other measures are usually unnecessary.

Ingestion: Immediately give a glass of water. First aid is not generally required.

If in doubt, contact a Poisons Information Centre or a doctor.

Skin contact: If skin or hair contact occurs: Flush skin and hair with running water

(and soap if available). Seek medical attention in event of irritation.

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Eye contact: If this product comes in contact with eyes: Wash out immediately

> with water. If irritation continues, seek medical attention. Removal of contact lenses after an eye injury should only be undertaken by

skilled personnel.

Indication of any immediate medical attention and special treatment needed:

Notes to physician: Treat symptomatically.

# **5 FIRE FIGHTING MEASURES**

Suitable extinguishing media: Foam. Dry chemical powder. BCF (where regulations permit). Carbon

dioxide. Water spray or fog - Large fires only.

Avoid contamination with oxidising agents i.e. nitrates, oxidising acids, Fire Incompatibility:

chlorine bleaches, pool chlorine etc. as ignition may result.

Advice for firefighters

Fire Fighting Alert Fire Brigade and tell them the location and nature of the hazard. Wear

> full body protective clothing with breathing apparatus. Prevent, by any means available, spillage from entering drains or water courses. Use water delivered as a fine spray to control fire and cool adjacent areas. Avoid spraying water onto liquid pools. DO NOT approach containers suspected to be hot. Cool fire exposed containers with water spray from a protected

location. If safe to do so, remove containers from the path of fire.

Fire/Explosion Hazard Combustible. Slight fire hazard when exposed to heat or flame. Heating

> may cause expansion or decomposition leading to violent rupture of containers. On combustion, it may emit toxic fumes of carbon monoxide (CO). May emit acrid smoke. Mists containing combustible materials may

be explosive.

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Combustion products include: carbon dioxide (CO<sub>2</sub>), acrolein and other pyrolysis products typical of burning organic material.

CARE: Water in contact with hot liquid may cause foaming and a steam explosion with wide scattering of hot oil and possible severe burns. Foaming may cause overflow of containers and may result in possible fire.

## **6 ACCIDENTAL RELEASE MEASURES**

# Methods and material for containment and cleaning up

Minor Spills Remove all ignition sources. Clean up all spills immediately. Avoid

> breathing vapours and contact with skin and eyes. Control personal contact with the substance, by using protective equipment. Contain

> and absorb spill with sand, earth, inert material or vermiculite. Wipe up.

Place in a suitable, labelled container for waste disposal.

Moderate hazard. Major Spills

> Clear area of personnel and move upwind. Alert Fire Brigade and tell them the location and nature of the hazard. Wear breathing apparatus plus protective gloves. Prevent, by any means available, spillage from entering drains or water courses. No smoking, naked lights or ignition sources. Increase ventilation. Stop leak if safe to do so. Contain spill with sand, earth or vermiculite. Collect recoverable products into labelled containers for recycling. Absorb remaining product with sand, earth or vermiculite. Collect solid residues and seal in labelled drums for disposal. Wash area and prevent runoff into drains. If contamination of drains or waterways occurs, advise emergency services.

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#### 7 HANDLING AND STORAGE

Precautions for safe handling: Avoid all personal contact, including inhalation.

Wear protective clothing when risk of exposure occurs.

Use in a well-ventilated area.

Prevent concentration in hollows and sumps.

DO NOT enter confined spaces until the atmosphere has been

checked.

Avoid smoking, naked lights or ignition sources.

Avoid contact with incompatible materials.

When handling, DO NOT eat, drink or smoke.

Keep containers securely sealed when not in use.

Avoid physical damage to containers.

Always wash hands with soap and water after handling.

Work clothes should be laundered separately.

Use good occupational work practice.

Observe manufacturer's storage and handling recommendations

contained within this SDS.

Atmosphere should be regularly checked against established

exposure standards to ensure safe working conditions.

Other Information: Store in original containers.

Keep containers securely sealed.

No smoking, naked lights or ignition sources.

Store in a cool, dry, well-ventilated area.

Store away from incompatible materials and foodstuff containers.

Protect containers against physical damage and check regularly

for leaks.

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Observe manufacturer's storage and handling recommendations

contained within this SDS.

# Conditions for safe storage, including any incompatibilities:

Suitable Container Metal can or drum

Packaging as recommended by the manufacturer.

Check all containers are clearly labelled and free from leaks.

Storage incompatibility Avoid contamination of water, foodstuffs, feed or seed.

Avoid reaction with oxidising agents

#### 8 EXPOSURE CONTROLS AND PERSONAL PROTECTION

#### **Exposure Controls:**

#### Appropriate engineering controls

Engineering controls are used to remove a hazard or place a barrier between the worker and the hazard. Well-designed engineering controls can be highly effective in protecting workers and will typically be independent of worker interactions to provide this high level of protection.

The basic types of engineering controls are:

Process controls which involve changing the way a job activity or process is done to reduce the risk.

Enclosure and/or isolation of emission source which keeps a selected hazard "physically" away from the worker and ventilation that strategically "adds" and "removes" air in the work environment. Ventilation can remove or dilute an air contaminant if designed properly. The design of a ventilation system must match the particular process and chemical or contaminant in use.

Employers may need to use multiple types of controls to prevent employee overexposure.

General exhaust is adequate under normal operating conditions. If risk of overexposure exists, wear a SAA approved respirator. Correct fit is essential to obtain adequate protection. Provide adequate ventilation in warehouse or closed storage areas. Air contaminants generated in the workplace possess varying

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"escape" velocities which, in turn, determine the "capture velocities" of fresh circulating air required to effectively remove the contaminant.

Type of Contaminant:	Air Speed:
solvent, vapours, degreasing etc., evaporating from tank (in still air)	0.25-0.5 m/s (50-100
aerosols, fumes from pouring operations, intermittent container filling, low speed conveyor transfers, welding, spray drift, plating acid fumes, pickling (released at low velocity into zone of active generation)	0.5-1 m/s (100-200 f/min.)
direct spray, spray painting in shallow booths, drum filling, conveyor loading, crusher dusts, gas discharge (active generation into zone of rapid air motion)	1-2.5 m/s (200-500 f/min)
grinding, abrasive blasting, tumbling, high speed wheel generated dusts (released at high initial velocity into zones of very high rapid air motion).	2.5-10 m/s (500-2000 f/min.)

# Within each range the appropriate value depends on:

Lower end of the range	Upper end of the range
1: Room air currents minimal or favourable to capture	1: Disturbing room air currents
2: Contaminants of low toxicity or of nuisance value only	2: Contaminants of high toxicity
3: Intermittent, low production.	3: High production, heavy use
4: Large hood or large air mass in motion	4: Small hood - local control only

Simple theory shows that air velocity falls rapidly with distance away from the opening of a simple extraction pipe. Velocity generally decreases with the square of distance from the extraction point (in simple cases). Therefore the air speed at the extraction point should be adjusted, accordingly, after reference to distance from the contaminating source. The air velocity at the extraction fan, for example, should be a minimum of 1-2 m/s (200-400 f/min.) for extraction of solvents generated in a tank 2 meters distant from the extraction point. Other mechanical considerations, producing performance deficits within the extraction apparatus, make it essential that theoretical air velocities are multiplied by factors of 10 or more when extraction systems are installed or used.

# Eye and face protection

Safety glasses with side shields Chemical goggles.

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Contact lenses may pose a special hazard; soft contact lenses may absorb and concentrate irritants. A written policy document, describing the wearing of lenses or restrictions on use, should be created for each workplace or task. This should include a review of lens absorption and adsorption for the class of chemicals in use and an account of injury experience. Medical and first-aid personnel should be trained in their removal and suitable equipment should be readily available. In the event of chemical exposure, begin eye irrigation immediately and remove contact lens as soon as practicable. Lens should be removed at the first signs of eye redness or irritation - lens should be removed in a clean environment only after workers have washed hands thoroughly. [CDC NIOSH Current Intelligence Bulletin 59], [AS/NZS 1336 or national equivalent].

# **Hands/Feed Protection**

Wear general protective gloves, eg. light weight rubber gloves.

Wear general protective gloves, eg. light weight rubber gloves. The selection of suitable gloves does not only depend on the material, but also on further marks of quality which vary from manufacturer to manufacturer. Where the chemical is a preparation of several substances, the resistance of the glove material can not be calculated in advance and has therefore to be checked prior to the application.

The exact breakthrough time for substances has to be obtained from the manufacturer of the protective gloves and has to be observed when making a final choice.

Personal hygiene is a key element of effective hand care. Gloves must only be worn on clean hands. After using gloves, hands should be washed and dried thoroughly. Application of a non-perfumed moisturiser is recommended.

Suitability and durability of glove type is dependent on usage. Important factors in the selection of gloves include:

- · frequency and duration of contact,
- · chemical resistance of glove material,
- · glove thickness and
- dexterity

Select gloves tested to a relevant standard (e.g. Europe EN 374, US F739, AS/NZS 2161.1 or national equivalent).

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- · When prolonged or frequently repeated contact may occur, a glove with a protection class of 5 or higher (breakthrough time greater than 240 minutes according to EN 374, AS/NZS 2161.10.1 or national equivalent) is recommended.
- · When only brief contact is expected, a glove with a protection class of 3 or higher (breakthrough time greater than 60 minutes according to EN 374, AS/NZS 2161.10.1 or national equivalent) is recommended.
- · Some glove polymer types are less affected by movement and this should be taken into account when considering gloves for long-term use.
- · Contaminated gloves should be replaced.

# As defined in ASTM F-739-96 in any application, gloves are rated as:

Excellent when breakthrough time > 480 min

- · Good when breakthrough time > 20 min
- · Fair when breakthrough time < 20 min
- · Poor when glove material degrades

For general applications, gloves with a thickness typically greater than 0.35 mm, are recommended.

It should be emphasised that glove thickness is not necessarily a good predictor of glove resistance to a specific chemical, as the permeation efficiency of the glove will be dependent on the exact composition of the glove material. Therefore, glove selection should also be based on consideration of the task requirements and knowledge of breakthrough times.

Glove thickness may also vary depending on the glove manufacturer, the glove type and the glove model. Therefore, the manufacturers' technical data should always be taken into account to ensure selection of the most appropriate glove for the task.

Note: Depending on the activity being conducted, gloves of varying thickness may be required for specific tasks. For example:

- · Thinner gloves (down to 0.1 mm or less) may be required where a high degree of manual dexterity is needed. However, these gloves are only likely to give short duration protection and would normally be just for single use applications, then disposed of.
- · Thicker gloves (up to 3 mm or more) may be required where there is a mechanical (as well as a chemical) risk i.e. where there is abrasion or puncture potential

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Gloves must only be worn on clean hands. After using gloves, hands should be washed and dried thoroughly. Application of a non-perfumed moisturiser is recommended.

#### Other Protection

No special equipment needed when handling small quantities.

OTHERWISE:

Overalls.

Barrier cream.

Eyewash unit.

# **Respiratory Protection**

Type A Filter of sufficient capacity. (AS/NZS 1716 & 1715, EN 143:2000 & 149:2001, ANSI Z88 or national equivalent)

Selection of the Class and Type of respirator will depend upon the level of breathing zone contaminant and the chemical nature of the contaminant. Protection Factors (defined as the ratio of contaminant outside and inside the mask) may also be important.

-	Maximum gas/vapour concentration present in air p.p.m. (by volume)	Half-face Respirator	Full-Face Respirator
up to 10	1000	A-AUS / Class1	-
up to 50	1000	-	A-AUS / Class 1
up to 50	5000	Airline *	-
up to 100	5000	-	A-2
up to 100	10000	-	A-3
100+			Airline**

<sup>\* -</sup> Continuous Flow \*\* - Continuous-flow or positive pressure demand

A(All classes) = Organic vapours, B AUS or B1 = Acid gasses, B2 = Acid gas or hydrogen cyanide(HCN), B3 = Acid gas or hydrogen cyanide(HCN), E = Sulfur dioxide(SO2), G = Agricultural chemicals, K =

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Ammonia(NH3), Hg = Mercury, NO = Oxides of nitrogen, MB = Methyl bromide, AX = Low boiling point organic compounds(below 65 °C)

Cartridge respirators should never be used for emergency ingress or in areas of unknown vapour concentrations or oxygen content. The wearer must be warned to leave the contaminated area immediately on detecting any odours through the respirator. The odour may indicate that the mask is not functioning properly, that the vapour concentration is too high, or that the mask is not properly fitted. Because of these limitations, only restricted use of cartridge respirators is considered appropriate.

# 9 PHYSICAL AND CHEMICAL PROPERTIES

Information on basic physical and chemical properties

Appearance: Clear light liquid with bland odour; not miscible with water. Soluble

in vegetable oils.

Physical State: Liquid

Flash Point: > 300 °C

Relative Density (Water = 1): 0.91 - 0.92

Water solubility: Immiscible

#### 10 STABILITY AND REACTIVITY

Chemical Stability: Product is considered stable and hazardous polymerisation will

not occur.

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# 11 TOXICOLOGICAL INFORMATION

# Information on toxicological effects

Inhaled: The material is not thought to produce adverse health effects or irritation of the respiratory tract (as classified by EC Directives using animal models). Nevertheless, good hygiene practice requires that exposure be kept to a minimum and that suitable control measures be used in an occupational setting. Inhalation of oil droplets or aerosols may cause discomfort and may produce

chemical inflammation of the lungs.

Ingestion: The material has NOT been classified by EC Directives or other

classification systems as "harmful by ingestion". This is because of

the lack of corroborating animal or human evidence.

Skin Contact: The liquid may be able to be mixed with fats or oils and may

degrease the skin, producing a skin reaction described as

non-allergic contact dermatitis. The material is unlikely to produce

an irritant dermatitis as described in EC Directives.

Although the liquid is not thought to be an irritant (as classified by Eye:

EC Directives), direct contact with the eye may produce transient

discomfort characterised by tearing or conjunctival redness (as with

windburn).

Chronic: Long-term exposure to the product is not thought to produce

chronic effects adverse to the health (as classified by EC Directives

using animal models); nevertheless exposure by all routes should

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be minimised as a matter of course.

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# **ALMOND, SWEET, EXTRACT**

Asthma-like symptoms may continue for months or even years after exposure to the material ends. This may be due to a non-allergic condition known as reactive airways dysfunction syndrome (RADS) which can occur after exposure to high levels of highly irritating compounds. Main criteria for diagnosing RADS include the absence of previous airways disease in a non-atopic individual, with sudden onset of persistent asthma-like symptoms within minutes to hours of a documented exposure to the irritant. Other criteria for diagnosis of RADS include a reversible airflow pattern on lung function tests, moderate to severe bronchial hyperreactivity on methacholine challenge testing, and the lack of minimal lymphocytic inflammation, without eosinophilia. RADS (or asthma) following an irritating inhalation is an infrequent disorder with rates related to the concentration of and duration of exposure to the irritating substance. On the other hand, industrial bronchitis is a disorder that occurs as a result of exposure due to high concentrations of irritating substances (often particles) and is completely reversible after exposure ceases. The disorder is characterized by difficulty breathing, cough and mucus production.

Polyunsaturated fats (PUFAs) protect against heart disease by providing more membrane fluidity than monounsaturated fats (MUFAs), but they are more vulnerable to being oxidized and therefore rancid.

Foods containing monounsaturated fats reduce low-density lipoprotein (LDL) cholesterol, while possibly increasing high-density lipoprotein (HDL) cholesterol.

Levels of oleic, and other monounsaturated fatty acids in red blood cell membranes were positively associated with breast cancer risk. In children, consumption of monounsaturated oils is associated with healthier blood lipid profiles.

The diet in Mediterranean countries consists of more total fat than the diets of Northern European countries, but most of the fat is made up of monounsaturated fatty acids from olive oil and omega-3 fatty acids (PUFAs) from fish and vegetables, and very little saturated fat.

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No significant acute toxicological data identified in literature search.

Epoxidation of double bonds is a common bioactivation pathway for alkenes. The allylic epoxides formed were found to be sensitizing. Research has shown that conjugated dienes in or in conjunction with a

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six-membered ring are prohaptens, while related dienes containing isolated double bonds or an acrylic conjugated diene were weak or non-sensitising.

Group A aliphatic monoesters (fatty acid esters) cause very little or no injury and are considered safe for use in cosmetics.

For polyunsaturated fatty acids and oils (triglycerides):

Animal studies have shown a link between polyunsaturated fat and the incidence of tumours, which increased with increasing intake of polyunsaturated fats. This may be partly due to the propensity for polyunsaturated fats to oxidize, leading to generation of free radicals. Research evidence shows that consuming high amounts of polyunsaturated fat may increase the risk of cancer spreading.

Culinary oils, when heated, leads to self-sustaining oxidation of polyunsaturated fatty acids (PUFAs), which may produce oxidation products that are toxic to the cell and reproduction and which may cause mutations and chronic disease. Samples of repeatedly used oils collected from fast-food retail outlets and restaurants have confirmed the production of aldehydic lipid oxidation products (LOPs) during frying. Volatile emissions from heated culinary oils used in Chinese-style cooking may cause mutations; exposure to such indoor air pollution may make humans more susceptible to contracting lung or other cancers, together with inflammation of the nose, and reduced lung function. The high temperatures used in standard (especially Chinese) frying result in fumes that are rich in volatile LOPs, including acrolein. Shallow frying appears to generate more LOPs than deep frying.

Birth defects: Animal testing shows that LOPs increase the rate of birth defects, whether or not the mother had diabetes. Further investigation reveals that safflower oil subjected to high temperatures markedly increased its propensity to increase birth defects.

Further adverse health effects of LOPs in the diet: Animal testing shows that other documented effects of LOPs include peptic ulcer and high blood pressure.

Atherosclerosis: Investigations have revealed that LOPs derived from the diet can accelerate all three stages of the development of atherosclerosis, including endothelial injury, accumulation of plaque, and thrombosis.

Mutation- and cancer-causing potential: Since they are powerful alkylating agents, alpha,beta-unsaturated aldehydes can covalently modify DNA base units and therefore cause mutations. These LOPs can inactivate DNA replicating systems, a process that can increase the extent of DNA damage.

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Malondialdehyde (MDA) is also generated by thermally stressing culinary oils, although at lower concentrations than alpha, beta-unsaturated aldehydes. MDA and other aldehydes arising from lipid peroxidation (especially acrolein) present a serious cancer hazard.

The most obvious solution to the generation of LOPs in culinary oils during frying is to avoid consuming food in PUFA-rich oils as much as possible. Consumers and those involved in the fast-food industry could employ culinary oils of only a low PUFA content, or monounsaturated fatty acids (MUFA) such as canola or olive oil, or coconut oils (a saturated fatty acid).

Acrylamide (which can exert toxic effects on the nervous system and fertility, and may also cause cancer) can be generated when asparagines-rich foods are deep-fried in PUFA-rich oils. 5510mega6

#### 12 ECOLOGICAL INFORMATION

No further information available.

# 13 DISPOSAL CONSIDERATIONS

Waste treatment methods:

DO NOT allow wash water from cleaning or process equipment to enter drains. It may be necessary to collect all wash water for treatment before disposal. In all cases disposal to sewer may be subject to local laws and regulations and these should be considered first. Where in doubt contact the responsible authority. Recycle wherever possible or consult the manufacturer for recycling options. Consult the State Land Waste Authority for disposal. Bury or incinerate residue at an approved site. Recycle containers if possible, or dispose of in an authorised landfill.

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#### 14 TRANSPORT INFORMATION

Land transport (ADG): NOT REGULATED FOR TRANSPORT OF DANGEROUS GOODS

Air transport (ICAO-IATA / DGR): NOT REGULATED FOR TRANSPORT OF DANGEROUS GOODS

Sea transport (IMDG-Code / GGVSee): NOT REGULATED FOR TRANSPORT OF DANGEROUS GOODS

Transport in bulk according to Annex II of MARPOL and the IBC code

#### 15 REGULATORY AND OTHER INFORMATION

Safety, health and environmental regulations specific for the mixture or substance:

# ALMOND, SWEET, EXTRACT(90320-37-9) IS FOUND ON THE FOLLOWING REGULATORY LISTS

Australia Inventory of Chemical Substances (AICS)

#### **National Inventory Status**

Australia - AICS Y

Canada - DSL Y

Canada - NDSL N (almond, sweet, extract)

China - IECSC Y

Europe - EINEC / ELINCS / NLP Y

Japan - ENCS N (almond, sweet, extract)

Korea - KECI Y

New Zealand - NZIoC Y

Philippines - PICCS Y

USA - TSCA Y

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Legend:

Y = All ingredients are on the inventory

N = Not determined or one or more ingredients are not on the inventory and are not exempt from listing(see specific ingredients in brackets)

**16 OTHER INFORMATION** 

When handled properly by qualified personnel, the product described herein does not present a significant health or safety hazard. Alteration of its characteristics by concentration, evaporation, addition or other substances, or other means may present hazards not specifically addressed herein and which must be evaluated by the user.

This sheet completes the technical sheets but it does not replace them. The information furnished herein is believed to be accurate and represents the best data currently available to us. No warranty, expressed or implied is made and Trulux Pty Ltd assumes no legal responsibility or liability whatsoever resulting from its use. This does not in any way excuse the user from knowing and applying all the regulations governing his activity. It is the sole responsibility of the user to take all precautions required in handling the product.

This listing must not be considered exhaustive. It does exonerate the user from ensuring that other legal obligations than those mentioned do not exist, relating to the use and storage of the product for which he solely is responsible.

The information and recommendations contained herein are to the best of the manufacturer's knowledge and belief accurate and reliable as of the date indicated. No representation warranty or guarantee, however, is made with regard to accuracy, reliability or completeness. Conditions of use of the material are under the control of the user; therefore, it is the user's responsibility to satisfy itself as to the suitability and completeness of such information for its own particular use.

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