LAURA 2404, COL. JARDINES DEL SANTUARIO, CHIHUAHUA, CHIH. MEXICO. CP. 31280. TEL: +52-614-411-1493, FAX: +52-614-418-8671. Página Web: www.marataonline.com

MATERIAL SAFETY DATA SHEET (MSDS)

RED CAYENNE WHOLE

1. IDENTIFICATION OF THE PRODUCT AND COMPANY

Product Description:

Fresh red cayenne chili which is washed, inspected and dried. Product is then metal detected, and packed.

Supplier:

Deshidratadora Marata SPR de RI de CV

Laura 2404

Col. Jardines del Santuario Chihuahua, Chih. 31280 Phone: +52-614-411-1493 Fax: +52-614-418-8671

Emergency Telephone:

+52-614-411-1493 (office hours only)

2. HAZARDS IDENTIFICATION

May cause irritation of eyes and skin due the scoville pungency heat content

3. COMPOSITION / INFORMATION ON INGREDIENTS

Cayenne chili: 100%

4. FIRST-AID MEASURES

INGESTION: Edible food grade product, if ingested on large quantities, have they drunk

large quantities of water if needed.

SKIN CONTACT: Remove contaminated clothing and wash with plenty of water.

EYE CONTACT: Rinse immediately eye with plenty of low pressure water for at least 5

minutes. Remove any contact lenses.

4. FIRE-FIGHTERS MEASURES

EXTINGUISHING MEDIA: The product is not combustible. To extinguish fire use water spray, dry

chemical, carbon dioxide, or chemical foam.

SPECIAL FIRE FIGHTER PROCEDURES:

None

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UNUSUAL FIRE & EXPLOSION HAZARDS:

None

SPECIFIC HAZARDS: None

PROTECTIVE MEASURES IN FIRE:

Wear full protective clothing and MSHA/NIOSH approved self-contained breathing apparatus with full face piece operated in the pressure demand or

other positive pressure mode.

6. ACCIDENTAL RELEASE MEASURES

PERSONAL PRECAUTIONS: See section 8.

ENVIROMENTAL PRECAUTIONS:

100 % Natural product. Dispose in accordance with environmental

regulations

SPILL CLEAN UP METHOD: Sweep up material.

7. HANDLING AND STORAGE

USAGE PRECAUTIONS: Avoid contact with eyes or skin.

STORAGE PRECAUTIONS: Store in cold, dark and dry area at 70 degrees F or below.

8. EXPOSURE CONTROL / PERSONAL PROTECTION

PROTECTIVE EQUIPMENT: Protective gloves and safety goggles.

RESPIRATORY EQUIPMENT: Not applicable

HAND PROTECTION: Protective gloves should be used if there is the risk of direct contact.

EYE PROTECTION: Wear approved safety goggles.

HYGIENIC MEASURES: Wash at the end of each work shift and before eating or using the toilet.

SKIN PROTECTION: wear protective clothes in case of danger of contact.

9. PHYSICAL AND CHEMICAL PROPERTIES

APPERANCE: Whole.

COLOR: Typical of red cayenne chili.

FLAVOR: Typical of red cayenne chili.



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AROMA: Typical of red cayenne chili.

SCOVILLE PUNGENCY: Between 28,000 - 45,000 SHU

MOISTURE: 15% Max.

SULFITES: None added.

FOREIGN MATERIALS: Insects, metal particles, glass, wood, plastic, stones, paper, and hair shall

be absent.

METAL DETECTOR: GORING KERR SENSITIVITY: FERROUS: 1.0 MM

NON FERROUS: 1.2 MM STAINLESS STEEL: 1.0 MM

SIZING: Long: Between 6 ½ - 10 ½ Inches.

Wide: Between 34 - 1 14 Inches.

10. STABILITY AND REACTIVITY

STABILITY: Stable under normal temperature conditions and recommended use.

MATERIALS TO AVOID: None.

HAZAROUS DECOMPOSITION PRODUCTS:

None

11. TOXICOLOGICAL INFORMATION

GENERAL: None

INGESTION: May cause irritation of the digestive track

SKIN CONTACT: May cause irritation.

EYE CONTACT: May cause irritation.

12. ECOLOGICAL INFORMATION

ECOTOXICITY: Take precautionary measures against discharge into the environment.

WATER HAZARD CLASSIFICATION:

None

13. DISPOSAL CONSIDERATIONS

GENERAL INFORMATION: Place into a suitable closed container for disposal.



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DISPOSAL METHODS: Dispose in accordance with local and national regulations.

14. TRANSPORT INFORMATION

GENERAL: Sweep up and inspect trailer to be free of damages (walls, floor and ceiling)

before placing the product for transit. Use non refrigerated containers only.

PALLET MAXIMUM LOAD: 50 boxes of 10 kg each. (500 kg total)

RECCOMENDED LOAD: 40 boxes of 10 kg each. (400 kg total)

15. REGULATORY INFORMATION

LABELLING: None

GOVERMENT: This product complies in every respect to the provisions of federal food,

drug and cosmetic act and amendments and applicable to state law and

municipal ordinances.

ASTA: This product complies in every respect to the provisions of the cleanliness

specs for herbs, seeds and spices. (Revised and effective on June 15,

1996)

16. OTHER INFORMATION

ISSUED BY: QC Manager

REVISION DATE: Feb 5, 2010