



Furious Insecticide GroPro Corporation

Version No: 0.6
Safety Data Sheet according to OSHA HazCom Standard (2012) requirements

Chemwatch Hazard Alert Code: 2

Issue Date: 05/25/2022
Print Date: 05/25/2022
S.GHS.USA.EN

SECTION 1 Identification

Product Identifier

Product name	Furious
Synonyms	Not Available
Other means of identification	Not Available

Recommended use of the chemical and restrictions on use

Relevant identified uses	<p>Polyunsaturated fatty acid (PUFA) or its derivative or contains significant amounts of its derivatives.</p> <p>Fatty acid viscosity (thickness) and melting temperature increases with decreasing number of double bonds; therefore, monounsaturated fatty acids (MUFAs) have a higher melting point than polyunsaturated fatty acids (more double bonds) and a lower melting point than saturated fatty acids (no double bonds). Polyunsaturated fatty acids are generally liquids at room temperature.</p> <p>Vegetable oils (triglycerides) can be divided into three groups; non-drying, semi-drying, and drying oils, depending on their fatty acid pattern. Drying-oils are highly unsaturated oils that oxidise in air to produce a tack-free film with time. A drying-oil is traditionally defined as an oil with an average number of greater than 2.2 diallylic (unsaturated) groups per molecule. Linseed and tung oil (PUFAs) are commonly used drying-oils. A triglyceride (TG, triacylglycerol, TAG, or triacylglyceride) is an ester derived from glycerol and three fatty acids (from tri- and glyceride)</p> <p>Triglycerides are the main constituents of body fat in humans and other vertebrates, as well as vegetable fat. They are also present in the blood to enable the bidirectional transference of adipose fat and blood glucose from the liver, and are a major component of human skin oil. Linseed oil and related oils are important components of useful products used in oil paints and related coatings. Linseed oil is rich in di- and tri-unsaturated fatty acid components, which tend to harden in the presence of oxygen. This heat-producing hardening process is peculiar to these so-called drying oils. It is caused by a polymerization process that begins with oxygen molecules attacking the carbon backbone. Triglycerides are also split into their components via transesterification during the manufacture of biodiesel. The resulting fatty acid esters can be used as fuel in diesel engines. The glycerin has many uses, such as in the manufacture of food and in the production of pharmaceuticals</p> <p>There are many different types of triglyceride, with the main division between saturated and unsaturated types</p> <p>The pancreatic lipase acts at the ester bond, hydrolyzing the bond and 'releasing' the fatty acid. In triglyceride form, lipids cannot be absorbed by the duodenum. Fatty acids, monoglycerides (one glycerol, one fatty acid), and some diglycerides are absorbed by the duodenum, once the triglycerides have been broken down.</p> <p>In the intestine, following the secretion of lipases and bile, triglycerides are split into monoacylglycerol and free fatty acids in a process called lipolysis. They are subsequently moved to absorptive enterocyte cells lining the intestines. The triglycerides are rebuilt in the enterocytes from their fragments and packaged together with cholesterol and proteins to form chylomicrons. These are excreted from the cells and collected by the lymph system and transported to the large vessels near the heart before being mixed into the blood. Various tissues can capture the chylomicrons, releasing the triglycerides to be used as a source of energy. Liver cells can synthesize and store triglycerides. When the body requires fatty acids as an energy source, the hormone glucagon signals the breakdown of the triglycerides by hormone-sensitive lipase to release free fatty acids. As the brain cannot utilize fatty acids as an energy source (unless converted to a ketone) the glycerol component of triglycerides can be converted into glucose, via gluconeogenesis by conversion into dihydroxyacetone phosphate and then into glyceraldehyde 3-phosphate, for brain fuel when it is broken down. Fat cells may also be broken down for that reason if the brain's needs ever outweigh the body's.</p> <p>Triglycerides cannot pass through cell membranes freely. Special enzymes on the walls of blood vessels called lipoprotein lipases must break down triglycerides into free fatty acids and glycerol. Fatty acids can then be taken up by cells via the fatty acid transporter (FAT).</p> <p>Triglycerides, as major components of very-low-density lipoprotein (VLDL) and chylomicrons, play an important role in metabolism as energy sources and transporters of dietary fat. They contain more than twice as much energy (approximately 9 kcal/g or 38 kJ/g) as carbohydrates (approximately 4 kcal/g or 17 kJ/g)</p> <p>Monounsaturated fatty acid (MUFA, with the exception of mead acid)</p> <p>Omega-9 fatty acids (omega-9 fatty acids or n-9 fatty acids) are a family of unsaturated fatty acids which have in common a final carbon-carbon double bond in the omega-9 position; that is, the ninth bond from the methyl end of the fatty acid.</p> <p>Omega-9 fatty acids are common components of animal fat and vegetable oil.</p> <p>Omega-9 fatty acids are not classed as essential fatty acids (EFA). This is both because they can be created by the human body from unsaturated fat, and are therefore not essential in the diet, and because the lack of an omega-6 double bond keeps them from participating in the reactions that form the eicosanoids.</p> <p>Under severe conditions of EFA deprivation, mammals will elongate and desaturate oleic acid to make mead acid, (20:3, n-9) This has been documented to a lesser extent in one study following vegans, vegetarians and semi-vegetarians who followed diets without substantial sources of EFA.</p>
--------------------------	---

Name, address, and telephone number of the chemical manufacturer, importer, or other responsible party

Registered company name	GroPro Corporation
Address	12600 West Frontage road Burnsville Burnsville United States
Telephone	8334777761
Fax	Not Available
Website	WWW.GroProAg.Com
Email	INFO@GROPROAG.COM

Emergency phone number

Association / Organisation	Chemtrec
----------------------------	----------

GroPro Corporation

Emergency telephone numbers	8002628200
Other emergency telephone numbers	Not Available

SECTION 2 Hazard(s) identification

Classification of the substance or mixture



Note: The hazard category numbers found in GHS classification in section 2 of this SDSs are NOT to be used to fill in the NFPA 704 diamond. Blue = Health Red = Fire Yellow = Reactivity White = Special (Oxidizer or water reactive substances)

Classification	Sensitisation (Respiratory) Category 1B, Sensitisation (Skin) Category 1B, Skin Corrosion/Irritation and Serious Eye Damage/Eye Irritation Category 2 (Skin)/2B (Eye)
----------------	---

Label elements

Hazard pictogram(s)	
---------------------	--

Signal word	Caution
-------------	---------

Hazard statement(s)

H334	May cause allergy or asthma symptoms or breathing difficulties if inhaled.
H317	May cause an allergic skin reaction.
H315+H320	Causes skin and eye irritation.

Hazard(s) not otherwise classified

Not Applicable

Precautionary statement(s) Prevention

P261	Avoid breathing mist/vapours/spray.
P264	Wash all exposed external body areas thoroughly after handling.
P280	Wear protective gloves and protective clothing.
P284	[In case of inadequate ventilation] wear respiratory protection.
P272	Contaminated work clothing must not be allowed out of the workplace.

Precautionary statement(s) Response

P302+P352	IF ON SKIN: Wash with plenty of water.
P304+P340	IF INHALED: Remove person to fresh air and keep comfortable for breathing.
P305+P351+P338	IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing.
P332+P313	If skin irritation occurs: Get medical advice/attention.
P337+P313	If eye irritation persists: Get medical advice/attention.
P342+P311	If experiencing respiratory symptoms: Call a POISON CENTER/doctor/physician/first aider.
P362+P364	Take off contaminated clothing and wash it before reuse.
P333+P313	If skin irritation or rash occurs: Get medical advice/attention.

Precautionary statement(s) Storage

Not Applicable

Precautionary statement(s) Disposal

P501	Dispose of contents/container to authorised hazardous or special waste collection point in accordance with any local regulation.
------	--

Not Applicable

SECTION 3 Composition / information on ingredients

Substances

See section below for composition of Mixtures

Mixtures

CAS No	%[weight]	Name
--------	-----------	------

Continued...

GroPro Corporation

CAS No	%[weight]	Name
106-24-1	30	<u>geraniol</u>
8006-90-4	1	<u>peppermint oil</u>
8001-29-4	0.1	<u>cottonseed oil</u>
8000-25-7	0.01	<u>rosemary oil</u>

The specific chemical identity and/or exact percentage (concentration) of composition has been withheld as a trade secret.

SECTION 4 First-aid measures

Description of first aid measures

Eye Contact	<p>If this product comes in contact with the eyes:</p> <ul style="list-style-type: none"> ▶ Wash out immediately with fresh running water. ▶ Ensure complete irrigation of the eye by keeping eyelids apart and away from eye and moving the eyelids by occasionally lifting the upper and lower lids. ▶ Seek medical attention without delay; if pain persists or recurs seek medical attention. ▶ Removal of contact lenses after an eye injury should only be undertaken by skilled personnel.
Skin Contact	<p>If skin or hair contact occurs:</p> <ul style="list-style-type: none"> ▶ Flush skin and hair with running water (and soap if available). ▶ Seek medical attention in event of irritation. <p>For thermal burns:</p> <ul style="list-style-type: none"> ▶ Decontaminate area around burn. ▶ Consider the use of cold packs and topical antibiotics. <p>For first-degree burns (affecting top layer of skin)</p> <ul style="list-style-type: none"> ▶ Hold burned skin under cool (not cold) running water or immerse in cool water until pain subsides. ▶ Use compresses if running water is not available. ▶ Cover with sterile non-adhesive bandage or clean cloth. ▶ Do NOT apply butter or ointments; this may cause infection. ▶ Give over-the-counter pain relievers if pain increases or swelling, redness, fever occur. <p>For second-degree burns (affecting top two layers of skin)</p> <ul style="list-style-type: none"> ▶ Cool the burn by immerse in cold running water for 10-15 minutes. ▶ Use compresses if running water is not available. ▶ Do NOT apply ice as this may lower body temperature and cause further damage. ▶ Do NOT break blisters or apply butter or ointments; this may cause infection. ▶ Protect burn by cover loosely with sterile, nonstick bandage and secure in place with gauze or tape. <p>To prevent shock: (unless the person has a head, neck, or leg injury, or it would cause discomfort):</p> <ul style="list-style-type: none"> ▶ Lay the person flat. ▶ Elevate feet about 12 inches. ▶ Elevate burn area above heart level, if possible. ▶ Cover the person with coat or blanket. ▶ Seek medical assistance. <p>For third-degree burns Seek immediate medical or emergency assistance.</p> <p>In the mean time:</p> <ul style="list-style-type: none"> ▶ Protect burn area cover loosely with sterile, nonstick bandage or, for large areas, a sheet or other material that will not leave lint in wound. ▶ Separate burned toes and fingers with dry, sterile dressings. ▶ Do not soak burn in water or apply ointments or butter; this may cause infection. ▶ To prevent shock see above. ▶ For an airway burn, do not place pillow under the person's head when the person is lying down. This can close the airway. ▶ Have a person with a facial burn sit up. ▶ Check pulse and breathing to monitor for shock until emergency help arrives.
Inhalation	<ul style="list-style-type: none"> ▶ If fumes, aerosols or combustion products are inhaled remove from contaminated area. ▶ Other measures are usually unnecessary.
Ingestion	<ul style="list-style-type: none"> ▶ Immediately give a glass of water. ▶ First aid is not generally required. If in doubt, contact a Poisons Information Centre or a doctor.

Most important symptoms and effects, both acute and delayed

See Section 11

Indication of any immediate medical attention and special treatment needed

Any material aspirated during vomiting may produce lung injury. Therefore emesis should not be induced mechanically or pharmacologically. Mechanical means should be used if it is considered necessary to evacuate the stomach contents; these include gastric lavage after endotracheal intubation. If spontaneous vomiting has occurred after ingestion, the patient should be monitored for difficult breathing, as adverse effects of aspiration into the lungs may be delayed up to 48 hours.

Treat symptomatically.

To treat poisoning by the higher aliphatic alcohols (up to C7):

- ▶ Gastric lavage with copious amounts of water.
- ▶ It may be beneficial to instill 60 ml of mineral oil into the stomach.
- ▶ Oxygen and artificial respiration as needed.
- ▶ Electrolyte balance: it may be useful to start 500 ml. M/6 sodium bicarbonate intravenously but maintain a cautious and conservative attitude toward electrolyte replacement unless shock or severe acidosis threatens.
- ▶ To protect the liver, maintain carbohydrate intake by intravenous infusions of glucose.
- ▶ Haemodialysis if coma is deep and persistent. [GOSSELIN, SMITH HODGE: Clinical Toxicology of Commercial Products, Ed 5]

BASIC TREATMENT

Continued...

GroPro Corporation

- ▶ Establish a patent airway with suction where necessary.
- ▶ Watch for signs of respiratory insufficiency and assist ventilation as necessary.
- ▶ Administer oxygen by non-rebreather mask at 10 to 15 l/min.
- ▶ Monitor and treat, where necessary, for shock.
- ▶ Monitor and treat, where necessary, for pulmonary oedema.
- ▶ Anticipate and treat, where necessary, for seizures.
- ▶ **DO NOT use emetics.** Where ingestion is suspected rinse mouth and give up to 200 ml water (5 ml/kg recommended) for dilution where patient is able to swallow, has a strong gag reflex and does not drool.
- ▶ Give activated charcoal.

ADVANCED TREATMENT

- ▶ Consider orotracheal or nasotracheal intubation for airway control in unconscious patient or where respiratory arrest has occurred.
- ▶ Positive-pressure ventilation using a bag-valve mask might be of use.
- ▶ Monitor and treat, where necessary, for arrhythmias.
- ▶ Start an IV D5W TKO. If signs of hypovolaemia are present use lactated Ringers solution. Fluid overload might create complications.
- ▶ If the patient is hypoglycaemic (decreased or loss of consciousness, tachycardia, pallor, dilated pupils, diaphoresis and/or dextrose strip or glucometer readings below 50 mg), give 50% dextrose.
- ▶ Hypotension with signs of hypovolaemia requires the cautious administration of fluids. Fluid overload might create complications.
- ▶ Drug therapy should be considered for pulmonary oedema.
- ▶ Treat seizures with diazepam.
- ▶ Proparacaine hydrochloride should be used to assist eye irrigation.

EMERGENCY DEPARTMENT

- ▶ Laboratory analysis of complete blood count, serum electrolytes, BUN, creatinine, glucose, urinalysis, baseline for serum aminotransferases (ALT and AST), calcium, phosphorus and magnesium, may assist in establishing a treatment regime. Other useful analyses include anion and osmolar gaps, arterial blood gases (ABGs), chest radiographs and electrocardiograph.
- ▶ Positive end-expiratory pressure (PEEP)-assisted ventilation may be required for acute parenchymal injury or adult respiratory distress syndrome.
- ▶ Acidosis may respond to hyperventilation and bicarbonate therapy.
- ▶ Haemodialysis might be considered in patients with severe intoxication.
- ▶ Consult a toxicologist as necessary. BRONSTEIN, A.C. and CURRANCE, P.L. EMERGENCY CARE FOR HAZARDOUS MATERIALS EXPOSURE: 2nd Ed. 1994

For C8 alcohols and above.

Symptomatic and supportive therapy is advised in managing patients.

In acute poisonings by essential oils the stomach should be emptied by aspiration and lavage. Give a saline purgative such as sodium sulfate (30 g in 250 ml water) unless catharsis is already present. Demulcent drinks may also be given. Large volumes of fluid should be given provided renal function is adequate. [MARTINDALE: The Extra Pharmacopoeia, 28th Ed.]

SECTION 5 Fire-fighting measures

Extinguishing media

- ▶ Alcohol stable foam.
- ▶ Dry chemical powder.
- ▶ BCF (where regulations permit).
- ▶ Carbon dioxide.
- ▶ Water spray or fog - Large fires only.

Special hazards arising from the substrate or mixture

Fire Incompatibility	▶ Avoid contamination with oxidising agents i.e. nitrates, oxidising acids, chlorine bleaches, pool chlorine etc. as ignition may result
-----------------------------	--

Special protective equipment and precautions for fire-fighters

Fire Fighting	<ul style="list-style-type: none"> ▶ Alert Fire Brigade and tell them location and nature of hazard. ▶ Wear full body protective clothing with breathing apparatus. ▶ Prevent, by any means available, spillage from entering drains or water course. ▶ Use water delivered as a fine spray to control fire and cool adjacent area. ▶ 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 path of fire.
Fire/Explosion Hazard	<ul style="list-style-type: none"> ▶ Combustible. ▶ Slight fire hazard when exposed to heat or flame. ▶ Heating may cause expansion or decomposition leading to violent rupture of containers. ▶ On combustion, may emit toxic fumes of carbon monoxide (CO). ▶ May emit acrid smoke. ▶ Mists containing combustible materials may be explosive. <p>Combustion products include: carbon dioxide (CO₂) acrolein other pyrolysis products typical of burning organic material. May emit poisonous fumes. May emit corrosive fumes.</p> <p>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.</p>

SECTION 6 Accidental release measures

Personal precautions, protective equipment and emergency procedures

See section 8

Continued...

GroPro Corporation

Environmental precautions

See section 12

Methods and material for containment and cleaning up

Minor Spills	<p>Slippery when spilt.</p> <ul style="list-style-type: none"> ▶ 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.
Major Spills	<p>Slippery when spilt.</p> <p>CARE: Absorbent materials wetted with occluded oil must be moistened with water as they may auto-oxidize, become self heating and ignite. Some oils slowly oxidise when spread in a film and oil on cloths, mops, absorbents may autoxidise and generate heat, smoulder, ignite and burn. In the workplace oily rags should be collected and immersed in water.</p> <p>Moderate hazard.</p> <ul style="list-style-type: none"> ▶ Clear area of personnel and move upwind. ▶ Alert Fire Brigade and tell them location and nature of hazard. ▶ Wear breathing apparatus plus protective gloves. ▶ Prevent, by any means available, spillage from entering drains or water course. ▶ 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 product 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.

Personal Protective Equipment advice is contained in Section 8 of the SDS.

SECTION 7 Handling and storage

Precautions for safe handling

Safe handling	<p>Rags wet / soaked with unsaturated hydrocarbons / drying oils may auto-oxidise; generate heat and, in-time, smoulder and ignite. This is especially the case where oil-soaked materials are folded, bunched, compressed, or piled together - this allows the heat to accumulate or even accelerate the reaction</p> <p>Oily cleaning rags should be collected regularly and immersed in water, or spread to dry in safe-place away from direct sunlight or stored, immersed, in solvents in suitably closed containers.</p> <ul style="list-style-type: none"> ▶ 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 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	<p>Consider storage under inert gas.</p> <p>Essential oil oxidation accelerates with the concentration of dissolved oxygen, which in turn depends largely on oxygen partial pressure in the head-space as well as ambient temperature. Depending on the particular essential oil and the ambient temperature, oxidation will not necessarily be prevented by avoidance of container head-space. Instead essential oils should be treated with inert gas such as argon, cautiously flushed through to displace remaining air, to prevent the formation of peroxides efficiently.</p> <ul style="list-style-type: none"> ▶ 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. ▶ Observe manufacturer's storage and handling recommendations contained within this SDS.

Conditions for safe storage, including any incompatibilities

Suitable container	<ul style="list-style-type: none"> ▶ DO NOT use aluminium or galvanised containers ▶ Metal can or drum ▶ Packaging as recommended by manufacturer. ▶ Check all containers are clearly labelled and free from leaks.
Storage incompatibility	<ul style="list-style-type: none"> · Materials soaked with plant/ vegetable derived (and rarely, animal) oils may undergo spontaneous combustion · The more unsaturated is the fatty acid component, the more susceptible is the oil to oxidation and spontaneous combustion. · Many vegetable and animal oils absorb oxygen from the air to form oxidation products. This oxidation process produces heat and the resultant

Continued...

increase in temperature accelerates the oxidation process.

- Drying oils such as linseed, tung, poppy and sunflower oils and semi-drying oils such as soya bean, tall oil, corn, cotton and castor oils all absorb oxygen readily and thus experience the self-heating process.
- Cotton fibres are readily ignited and if contaminated with an oxidisable oil, may ignite unless heat can be dissipated
- Vegetable oils and some animal fats undergo undesirable deterioration reactions in the presence of oxygen from the air becoming rancid accompanying off-flavours and smells.

The mechanism of autoxidation of vegetable oils is classically regarded as following a number of stages being:

- a usually slow initiation phase
- a usually rapid propagation
- and a termination phase

The initiation phase involves the formation of a free radical from a triglyceride molecule in the fat: this may be promoted by the presence of heavy metals in the oil, or by heat or light. The next stage is the reaction of the triglyceride free radical with oxygen to produce a peroxide free radical, which can react with another triglyceride to produce a hydroperoxide and another triglyceride free radical. Steps 2 and 3 can repeat in a chain reaction until two peroxy free radicals collide and neutralise each other.

Some drying oils produce cyclic peroxides instead of hydroperoxides.

Autoxidation may also occur in saturated fatty acids and their esters. Monohydroperoxides are formed. Although all carbon atoms are subject to oxidation, preferential oxidation appears to occur towards the centre of the molecule.

Autoxidation is assisted by higher ambient temperatures (the rate doubling for every ten degrees Centigrade rise) and by the presence of heavy metal ions, especially copper. The degree of unsaturation of the oil is also relevant to shelf-life; oils with a high linolenic fatty acid content (3 double bonds) being more prone than those with a higher saturated fatty acid content. Autoxidation can be minimized by the presence of anti-oxidants, which can act as free-radical inhibitors. Vegetable oils should therefore be stored in a cool place away from heat and light, and should only come into contact with inert (glass or stainless steel) containers which will not leach heavy metals. Blanketing under nitrogen should be considered in bulk storages.

d-Limonene:

- ▶ forms unstable peroxides in storage, unless inhibited; may polymerise
- ▶ reacts with strong oxidisers and may explode or combust
- ▶ is incompatible with strong acids, including acidic clays, peroxides, halogens, vinyl chloride and iodine pentafluoride
- ▶ flow or agitation may generate electrostatic charges due to low conductivity

Due to their structural relationship within the same chemical group, essential oil components are known to easily convert into each other by oxidation, isomerisation, cyclisation, or dehydrogenation reactions, triggered either enzymatically or chemically.

Temperature, light, and oxygen availability are recognised to have a crucial impact on essential oil integrity.

Susceptibility of essential oils to degradation largely depends on compound spectra as components molecular structures have a substantial effect on the degree of oxidation.

Constituting an array of many lipophilic and highly volatile components derived from a great range of different chemical classes, essential oils are known to be susceptible to conversion and degradation reactions. Oxidative and polymerization processes may result in a loss of quality and pharmacological properties.

Upon distillation in primitive stills or during storage in metallic containers, impurities of metals can be released into essential oils. Equal to light and heat, heavy metals, especially copper and ferrous ions, are considered to promote autoxidation, in particular if hydroperoxides are already present. By catalysing hydroperoxide decomposition, Fe²⁺ or Cu⁺ as well as Fe³⁺ or Cu²⁺ give rise to alkoxy and peroxy radicals, respectively, which, in turn, promote radical oxidation reactions.

Moisture has been considered as a possible reason for essential oil spoilage.

Peroxy radicals as well as hydroperoxides have been reported to be the most numerous compounds upon oxidation of essential oils (as well as edible unsaturated fixed oils) at lower temperatures. Compounds formed through termination reactions such as polymers were only built up at later oxidation stages and at the end of the induction period, when either the amount of oxygen or oxidisable substrate was exhausted. On the other hand, alkyl or hydroxyl radicals and reactions thereof, became more important at elevated temperature as oxygen availability was limited. For the most part, essential oil components can be assigned as lipophilic terpenoids, phenylpropanoids, or short-chain aliphatic hydrocarbon derivatives of low molecular weight, with the first being the most frequent and characteristic constituents.

A multitude of different, but often structurally closely related, components have been identified in essential oils. Each oil in turn can be composed of only a few up to a complex mixture of far more than 100 single substances, respectively. Flavour contribution of single compounds though does not strictly depend on their respective concentration but relies on the specific odor threshold that is determined by structure and volatility. Consequently, even minor components deriving from oxidation or degradation reactions may have a strong impact on the flavour if their aroma value is high enough.

The chemical composition of essential oils is moreover dependent on the conditions during processing and storage of the plant material, upon distillation as well as in the course of subsequent handling of the oil itself. Upon stability evaluation of essential oils, it needs to be kept in mind that the chemical composition may already vary in the starting material, being influenced by plant health, growth stage, habitat including climate, edaphic factors (those pertaining to soil), as well as harvest time.

Terpenoids and terpenes, are generally unsaturated, are thermolabile, are often volatile and may be easily oxidised or hydrolysed depending on their respective structure.

Terpenoids are subject to autoxidation. Autoxidation is any oxidation that occurs in open air or in presence of oxygen (and sometimes UV radiation) and forms peroxides and hydroperoxides.

Though autoxidation has been particularly investigated in the field of fatty oils, it also plays a most crucial part for terpenoid deterioration.

Although virtually all types of organic materials can undergo air oxidation, certain types are particularly prone to autoxidation, including unsaturated compounds that have allylic or benzylic hydrogen atoms (C₆H₅CH₂-); these materials are converted to hydroperoxides by autoxidation. Promoted by heat, catalytic quantities of redox-reactive metals, and exposure to light, autoxidation may result in the formation of explosive peroxides which may become explosive upon concentration.

As a rule, however, primary autoxidation products such as hydroperoxides eventually break down during advanced stages of oxidation depending on their individual stability. Thereby they give rise to a range of stable oxidised secondary products such as mono- to polyvalent alcohols, aldehydes, ketones, epoxides, peroxides, or acids as well as highly viscous, often oxygen-bearing polymers. Light, heat, or increasing acidity often promote this breakdown.

Compounds rich in allylic hydrogen atoms (2HC=CHCH₂-R), found in most terpenoids, make up the most probable targets for autoxidation.

Several terpenoids (typically oxygen containing derivatives) are saturated and do not react in a similar fashion to their unsaturated congeners.

Thermolabile terpenoids, especially mere terpenes and aldehydes, are susceptible to rearrangement processes at elevated temperatures.

Terpene conversion reactions, upon heating, have been reported both for isolated compounds as well as for essential oils. (which tend to be rich in mono-, and sesqui-terpenes).

Mono-, bi-, or tricyclic mono- terpenoids (those containing two isoprene units, dienes) and sesquiterpenoids (with three isoprene units, trienes) of different chemical classes, such as hydrocarbons, ketones, alcohols, oxides, aldehydes, phenols, or esters, make up the major part in essential oils.

Electron-donating groups and increasing alkyl substitution contribute to a stronger carbon-peroxide bond through a hyperconjugative effect, thus leading to more stable and subsequently built-up hydroperoxides.

Some oxygen-bearing terpenoids such as menthol, eucalyptol (1,8-cineol), and menthone do not form hydroperoxides upon oxidation but are directly converted into ketones, acids, and aldehydes. None of these are unsaturated compounds.

Due to their low volatility, diterpenes (with four isoprenes, tetraenes) are barely encountered in genuine essential oils obtained by distillation, while tri- and higher terpenoids such as sterols or carotenoids are only present in the nonvolatile fractions such as plant resins or gums and will remain in the residue

Aging processes generally come along with a more or less pronounced quality loss. In addition to the frequent development of unpleasant and often pungent flavours, shifting colors such as the formation of a yellow staining or changes in consistency up to resinification have been reported both upon degradation of single terpenoids as well as of essential oils.

GroPro Corporation

Unsaturated mono- and sesquiterpenes, typically found in essential oils such as those from pine and turpentine, are readily altered upon storage. Moreover, electron-donating groups and increasing alkyl substitution contribute to a stronger carbon-peroxide bond through a hyperconjugative effect, thus leading to more stable and subsequently built-up hydroperoxides.

HAZARD:

- ▶ Although anti-oxidants may be present, in the original formulation, these may deplete over time as they come into contact with air.
- ▶ Rags wet / soaked with unsaturated hydrocarbons / drying oils may auto-oxidise; generate heat and, in-time, smoulder and ignite. This is especially the case where oil-soaked materials are folded, bunched, compressed, or piled together - this allows the heat to accumulate or even accelerate the reaction
- ▶ Oily cleaning rags should be collected regularly and immersed in water, or spread to dry in safe-place away from direct sunlight or stored, immersed, in solvents in suitably closed containers.
- ▶ The various oxides of nitrogen and peroxyacids may be dangerously reactive in the presence of alkenes. BREITHERICK L.: Handbook of Reactive Chemical Hazards
- ▶ Avoid reaction with strong Lewis or mineral acids.
- ▶ Reaction with halogens requires carefully controlled conditions.
- ▶ Free radical initiators should be avoided.

Alcohols

- ▶ are incompatible with strong acids, acid chlorides, acid anhydrides, oxidising and reducing agents.
- ▶ reacts, possibly violently, with alkaline metals and alkaline earth metals to produce hydrogen
- ▶ react with strong acids, strong caustics, aliphatic amines, isocyanates, acetaldehyde, benzoyl peroxide, chromic acid, chromium oxide, dialkylzincs, dichlorine oxide, ethylene oxide, hypochlorous acid, isopropyl chlorocarbonate, lithium tetrahydroaluminate, nitrogen dioxide, pentafluoroguanidine, phosphorus halides, phosphorus pentasulfide, tangerine oil, triethylaluminium, triisobutylaluminium
- ▶ should not be heated above 49 deg. C. when in contact with aluminium equipment

· The interaction of alkenes and alkynes with nitrogen oxides and oxygen may produce explosive addition products; these may form at very low temperatures and explode on heating to higher temperatures (the addition products from 1,3-butadiene and cyclopentadiene form rapidly at -150 C and ignite or explode on warming to -35 to -15 C). These derivatives ('pseudo- nitrosites') were formerly used to characterise terpene hydrocarbons.

· Exposure to air must be kept to a minimum so as to limit the build-up of peroxides which will concentrate in bottoms if the product is distilled.

The product must not be distilled to dryness if the peroxide concentration is substantially above 10 ppm (as active oxygen) since explosive decomposition may occur. Distillate must be immediately inhibited to prevent peroxide formation. The effectiveness of the antioxidant is limited once the peroxide levels exceed 10 ppm as active oxygen. Addition of more inhibitor at this point is generally ineffective. Prior to distillation it is recommended that the product should be washed with aqueous ferrous ammonium sulfate to destroy peroxides; the washed product should be immediately re-inhibited.

· A range of exothermic decomposition energies for double bonds is given as 40-90 kJ/mol. The relationship between energy of decomposition and processing hazards has been the subject of discussion; it is suggested that values of energy released per unit of mass, rather than on a molar basis (J/g) be used in the assessment. For example, in 'open vessel processes' (with man-hole size openings, in an industrial setting), substances with exothermic decomposition energies below 500 J/g are unlikely to present a danger, whilst those in 'closed vessel processes' (opening is a safety valve or bursting disk) present some danger where the decomposition energy exceeds 150 J/g.

BREITHERICK: Handbook of Reactive Chemical Hazards, 4th Edition

· The reaction of ozone with alkenes is believed to proceed *via* the formation of a vibrationally excited Primary Ozonide (POZ) which falls apart to give a vibrationally excited Criegee Intermediate (CI) The CI can decompose to give OH radicals, or be stabilised. This may be of relevance in atmospheric chemistry.

· Violent explosions at low temperatures in ammonia synthesis gas units have been traced to the addition products of dienes and nitrogen dioxide

SECTION 8 Exposure controls / personal protection**Control parameters****Occupational Exposure Limits (OEL)****INGREDIENT DATA**

Not Available

Emergency Limits

Ingredient	TEEL-1	TEEL-2	TEEL-3
GroPro Corporation	Not Available	Not Available	Not Available

Ingredient	Original IDLH	Revised IDLH
geraniol	Not Available	Not Available
peppermint oil	Not Available	Not Available
cottonseed oil	Not Available	Not Available
rosemary oil	Not Available	Not Available
canola oil	Not Available	Not Available

Occupational Exposure Banding

Ingredient	Occupational Exposure Band Rating	Occupational Exposure Band Limit
geraniol	E	≤ 0.1 ppm
peppermint oil	E	≤ 0.1 ppm
rosemary oil	E	≤ 0.1 ppm
canola oil	E	≤ 0.1 ppm

Notes: Occupational exposure banding is a process of assigning chemicals into specific categories or bands based on a chemical's potency and the adverse health outcomes associated with exposure. The output of this process is an occupational exposure band (OEB), which corresponds to a range of exposure concentrations that are expected to protect worker health.

Exposure controls

Appropriate engineering controls	Care: Atmospheres in bulk storages and even apparently empty tanks may be hazardous by oxygen depletion. Atmosphere must be checked before entry.
---	--

Continued...

GroPro Corporation

Requirements of State Authorities concerning conditions for tank entry must be met. Particularly with regard to training of crews for tank entry; work permits; sampling of atmosphere; provision of rescue harness and protective gear as needed

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. Local exhaust ventilation may be required in specific circumstances. If risk of overexposure exists, wear 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 '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 f/min)
aerosols, fumes from pouring operations, intermittent container filling, low speed conveyer 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, conveyer 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 zone 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.

Personal protection



Eye and face protection

- ▶ Safety glasses with side shields.
- ▶ Chemical goggles.
- ▶ 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]

Skin protection

See Hand protection below

Hands/feet protection

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 break through 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).

- 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

GroPro Corporation

	<p>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.</p> <p>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.</p> <p>Note: Depending on the activity being conducted, gloves of varying thickness may be required for specific tasks. For example:</p> <ul style="list-style-type: none"> · 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 <p>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.</p> <ul style="list-style-type: none"> ▸ Neoprene rubber gloves ▸ Wear chemical protective gloves, e.g. PVC. ▸ Wear safety footwear or safety gumboots, e.g. Rubber
Body protection	See Other protection below
Other protection	<ul style="list-style-type: none"> ▸ Overalls. ▸ P.V.C apron. ▸ Barrier cream. ▸ Skin cleansing cream. ▸ Eye wash 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.

Required minimum protection factor	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**

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

- 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.
- Cartridge performance is affected by humidity. Cartridges should be changed after 2 hr of continuous use unless it is determined that the humidity is less than 75%, in which case, cartridges can be used for 4 hr. Used cartridges should be discarded daily, regardless of the length of time used

SECTION 9 Physical and chemical properties**Information on basic physical and chemical properties**

Appearance	<p>Glycerides, more correctly known as acylglycerols, are esters formed from glycerol and fatty acids. Glycerol has three hydroxyl functional groups, which can be esterified with one, two, or three fatty acids to form monoglycerides (MAGs), diglycerides (DAGs), and triglycerides (TAGs). Vegetable oils and animal fats contain mostly triglycerides, but are broken down by natural enzymes (lipases) into mono and diglycerides and free fatty acids and glycerol.</p> <p>Partial glycerides are esters of glycerol with fatty acids, where not all the hydroxyl groups are esterified. Since some of their hydroxyl groups are free their molecules are polar. Partial glycerides may be monoglycerides (two hydroxyl groups free) or diglycerides (one hydroxyl group free). Short chain partial glycerides are more strongly polar than long chain partial glycerides, and have excellent solvent properties for many hard-to-solubilise drugs, making them valuable as excipients in improving the formulation of certain pharmaceuticals. The most common forms of acylglycerol are triglycerides, having high caloric value and usually yielding twice as much energy per gram as carbohydrate</p> <p>Triglycerides are hydrophobic materials that range from oils, at the lowest molecular weights/shortest chain-lengths, to waxy solids, at the highest molecular weights/longest chain-lengths. Some triglycerides are produced synthetically via classical Fischer type esterification methods (i.e., reaction of carboxylic acids with a glycerin to produce carboxylic esters), although the reaction may be promoted by acid or base catalysis, or by the use of an acid chloride. However, some of these ingredients may be natural sourced and produced by transesterification (i.e., exchange of acid moieties to create a different ester product). For example, the triglycerides in natural oils can be reacted with intended length fatty acids to produce new triglycerides.</p> <p>Trisubstituted glycerols (TAGs; glycerolipids) represent the most abundant lipid class in oils and fats of animal origin, and comprise the bulk of storage fat in mammalian tissue. These molecules exist as enantiomers, since a center of asymmetry is created upon enzymatic biosynthesis at carbon 2 of the glycerol backbone. During the biosynthesis and digestion of TAGs, diacylglycerols (diglycerides, DAGs) and monoacylglycerols (monoglycerides, MAGs) are formed as intermediates, with two and one fatty acid substitution at the glycerol backbone, respectively</p>		
-------------------	---	--	--

Physical state	Liquid	Relative density (Water = 1)	Not Available
Odour	Not Available	Partition coefficient n-octanol / water	Not Available
Odour threshold	Not Available	Auto-ignition temperature (°C)	Not Available

GroPro Corporation

pH (as supplied)	7	Decomposition temperature	Not Available
Melting point / freezing point (°C)	-15	Viscosity (cSt)	Not Available
Initial boiling point and boiling range (°C)	230	Molecular weight (g/mol)	Not Available
Flash point (°C)	124	Taste	Not Available
Evaporation rate	Not Available	Explosive properties	Not Available
Flammability	Not Applicable	Oxidising properties	Not Available
Upper Explosive Limit (%)	Not Available	Surface Tension (dyn/cm or mN/m)	Not Available
Lower Explosive Limit (%)	Not Available	Volatile Component (%vol)	Not Available
Vapour pressure (kPa)	0.1	Gas group	Not Available
Solubility in water	Miscible	pH as a solution (Not Available%)	Not Available
Vapour density (Air = 1)	>1	VOC g/L	Not Available

SECTION 10 Stability and reactivity

Reactivity	See section 7
Chemical stability	<ul style="list-style-type: none"> ▶ Unstable in the presence of incompatible materials. ▶ Product is considered stable. ▶ Hazardous polymerisation will not occur.
Possibility of hazardous reactions	See section 7
Conditions to avoid	See section 7
Incompatible materials	See section 7
Hazardous decomposition products	See section 5

SECTION 11 Toxicological information

Information on toxicological effects

Inhaled	<p>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.</p> <p>Aliphatic alcohols with more than 3-carbons cause headache, dizziness, drowsiness, muscle weakness and delirium, central depression, coma, seizures and behavioural changes. Secondary respiratory depression and failure, as well as low blood pressure and irregular heart rhythms, may follow.</p> <p>Inhalation hazard is increased at higher temperatures.</p> <p>Inhalation of vapours may cause drowsiness and dizziness. This may be accompanied by sleepiness, reduced alertness, loss of reflexes, lack of co-ordination, and vertigo.</p> <p>Inhalation of oil droplets or aerosols may cause discomfort and may produce chemical inflammation of the lungs.</p> <p>Fine mists generated from plant/ vegetable (or more rarely from animal) oils may be hazardous. Extreme heating for prolonged periods, at high temperatures, may generate breakdown products which include acrolein and acrolein-like substances.</p> <p>Inhalation of essential oil volatiles may cause dizziness, rapid, shallow breathing, increased heart rate, respiratory irritation, loss of consciousness or convulsions. Urination may stop, and there may be swelling and inflammation of the lungs.</p>
Ingestion	<p>Fatty acid esters have fairly low toxicity.</p> <p>Overexposure to non-ring alcohols causes nervous system symptoms. These include headache, muscle weakness and inco-ordination, giddiness, confusion, delirium and coma.</p> <p>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.</p> <p>Essential oils cause mild irritation of the mouth if taken orally, causing more saliva to be produced and a warm feeling. Large amounts affect the digestive system causing nausea, vomiting and diarrhoea.</p> <p>Terpenes and their oxygen-containing counterparts, the terpenoids, produce a variety of effects. Pine oil monoterpenes, for example, produce stomach inflammation with bleeding, characterised by stomach pain and vomiting.</p> <p>Central nervous system (CNS) depression may include general discomfort, symptoms of giddiness, headache, dizziness, nausea, anaesthetic effects, slowed reaction time, slurred speech and may progress to unconsciousness. Serious poisonings may result in respiratory depression and may be fatal.</p>
Skin Contact	<p>The material is not thought to produce adverse health effects or skin irritation following contact (as classified by EC Directives using animal models). Nevertheless, good hygiene practice requires that exposure be kept to a minimum and that suitable gloves be used in an occupational setting.</p> <p>Most liquid alcohols appear to act as primary skin irritants in humans. Significant percutaneous absorption occurs in rabbits but not apparently in man.</p> <p>Essential oils irritate the skin and redden it, causing at first warmth and smarting, followed by some local loss of sensation. They have been used to treat chronic inflammatory conditions and to relieve neuralgia and rheumatic pain.</p>

Continued...

GroPro Corporation

	Open cuts, abraded or irritated skin should not be exposed to this material Entry into the blood-stream, through, for example, cuts, abrasions or lesions, may produce systemic injury with harmful effects. Examine the skin prior to the use of the material and ensure that any external damage is suitably protected.
Eye	Evidence exists, or practical experience predicts, that the material may cause eye irritation in a substantial number of individuals. Prolonged eye contact may cause inflammation characterised by a temporary redness of the conjunctiva (similar to windburn).
Chronic	<p>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 be minimised as a matter of course.</p> <p>Glyceryl triesters (triglycerides) undergo metabolism to become free fatty acids and glycerol. Animal studies show that there is no toxicity when given by mouth unless the material takes up a large proportion of energy intake.</p> <p>A number of common flavor and fragrance chemicals can form peroxides surprisingly fast in air. Antioxidants can in most cases minimize the oxidation.</p> <p>Fragrance terpenes are easily oxidized in air. Non-oxidised forms are very weak sensitizers; however, after oxidation, the hydroperoxides are strong sensitizers which may cause allergic reactions. Autooxidation of fragrance terpenes contributes greatly to fragrance allergy. There is the need to test for compounds the patients are actually exposed to, not only the ingredients originally applied in commercial formulations.</p> <p>Some oxidized terpenoids and some aged essential oils, have skin-sensitising abilities, leading to a hypersensitivity reaction similar to allergic contact dermatitis. This is mostly due to the properties of their auto-oxidation products.</p> <p>Certain substances, commonly found in perfumes or perfumed products, produce hypersensitivity. Contact allergy to perfumes occurs with a relatively high incidence, only exceeded by nickel allergy.</p> <p>There is no cure for perfume allergy. One sensitized, exposure to even extremely small amounts of the perfume gives rise to eruptions and eczema. These symptoms may be treated with steroid creams, although frequent use of steroids produces unwanted side effects.</p> <p>Alpha-linolenic acid (ALA) is metabolised to precursors of substances that have an effect of countering inflammation and formation of plaques in arteries. Interactions may occur between ALA and aspirin, other non-steroid anti-inflammatory drugs, and some herbs including garlic and ginkgo. Such interactions might include nosebleeds and easy bruising. If these occur, consider lowering or stopping intake.</p> <p>Repeated swallowing of linoleic acid may alter platelet function. Animal testing showed weight loss, anaemia, loss of white cells and damage to the membrane of red and white cells.</p> <p>Peroxidisable terpenes and terpenoids should only be used when the level of peroxides is kept to the lowest practicable level, for instance by adding antioxidants at the time of production. This should be less than 10 millimoles of peroxide per litre. This is because peroxides may have sensitizing properties.</p> <p>d-Limonene may cause damage to and growths in the kidney. These growths can progress to cancer.</p>

GroPro Corporation	TOXICITY	IRRITATION
	Not Available	Not Available
geraniol	TOXICITY	IRRITATION
	Dermal (rabbit) LD50: >5000 mg/kg ^[2]	Eye: adverse effect observed (irritating) ^[1]
	Oral (Rat) LD50; 3600 mg/kg ^[2]	Skin (guinea pig):100mg/24h(irritating) ^[1]
		Skin (man): 16 mg/24h - (irritating) ^[1]
		Skin (rabbit): 100 mg/24h-(irritating) ^[1]
		Skin: adverse effect observed (irritating) ^[1]
peppermint oil	TOXICITY	IRRITATION
	Dermal (rabbit) LD50: >5000 mg/kg ^[2]	Not Available
	Oral (Rat) LD50; 2426 mg/kg ^[2]	
cottonseed oil	TOXICITY	IRRITATION
	Oral (Rat) LD50; >82800 mg/kg ^[2]	Not Available
rosemary oil	TOXICITY	IRRITATION
	Dermal (rabbit) LD50: >10000 mg/kg ^[2]	Eye: adverse effect observed (irritating) ^[1]
	Oral (Rat) LD50; 5000 mg/kg ^[2]	Skin (rabbit): 500 mg/24h (irritating) ^[1]
		Skin: adverse effect observed (irritating) ^[1]
canola oil	TOXICITY	IRRITATION
	Not Available	Not Available

Legend: 1. Value obtained from Europe ECHA Registered Substances - Acute toxicity 2. * Value obtained from manufacturer's SDS. Unless otherwise specified data extracted from RTECS - Register of Toxic Effect of chemical Substances

GERANIOL	Allergic reactions involving the respiratory tract are usually due to interactions between IgE antibodies and allergens and occur rapidly. Allergic potential of the allergen and period of exposure often determine the severity of symptoms. Some people may be genetically more prone than others, and exposure to other irritants may aggravate symptoms. Allergy causing activity is due to interactions with proteins. Attention should be paid to atopic diathesis, characterised by increased susceptibility to nasal inflammation, asthma and eczema. Exogenous allergic alveolitis is induced essentially by allergen specific immune-complexes of the IgG type; cell-mediated reactions (T
-----------------	---

GroPro Corporation

	<p>lymphocytes) may be involved. Such allergy is of the delayed type with onset up to four hours following exposure. The terpenoid hydrocarbons are found in needle trees and deciduous plants. This category of chemicals shows very low acute toxicity. They are excreted in the urine. They are unlikely to cause genetic damage, but animal testing shows that they do cause increased rates of kidney cancer. They have low potential to cause reproductive and developmental toxicity.</p> <p>Current opinion holds that there are no safety concerns regarding the branched chain unsaturated non-cyclic alcohols, as fragrance ingredients, at current declared levels of use and exposure; however, use of these materials at higher maximum levels of skin or whole-body exposure requires re-evaluation.</p> <p>At current declared levels of use, there was no evidence or only minimal evidence of skin irritation in humans. Sensitising hydroperoxides may be formed by contact with air. It should be ensured that oxidation reactions are prevented in the end product. The use of these materials under the declared levels of use and exposure will not induce sensitization. These compounds generally have low acute toxicity. The branched chain, unsaturated alcohols tested had low whole-body toxicity after repeated application. In animals, repeated exposure at high doses caused liver changes and kidney damage.</p> <p>There was little or no evidence of adverse effects on fertility or development. Data on cancer-causing potential is not available, but they are not of primary concern.</p> <p>With few exceptions* (see below), there are no safety concerns regarding certain cyclic and non-cyclic terpene alcohols **, as fragrance ingredients, under present declared levels of use and exposure, because</p> <ul style="list-style-type: none"> - They have low acute toxicity - No significant toxicity was observed in repeat dose toxicity tests - They were not found to cause mutations or genetic toxicity - Substances in this group are processed similarly in the body - There is no indication of persistent breakdown products causing severe toxicity - They practically do not irritate the skin - They have a generally low potential for sensitization - The margin of safety is more than 100 times the maximum daily exposure. <p>*Safety concerns exist for the following substances for the following reasons:</p> <ul style="list-style-type: none"> - 6,7-dihydrogeraniol, hydroabietyl alcohol and 2-isopropyl-2-decahydronaphthalenol are potent skin sensitizers. - Farnesol is a weak sensitizer. - Scelerol and linalool may contain impurities and/or oxidation products that are strong sensitizers. - No sensitization test results were available for 2(10)-pinen-3-ol, 2,6-dimethyloct-3,5-dien-2-ol, and 3,7-dimethyl-4,6-octadien-3-ol. These materials should be regarded as potential sensitizers until tested. <p>** The common characteristic structural element of acyclic -noncyclic- and cyclic terpene alcohols is the typically branched isoprene unit 2-methyl-1,3-butadiene</p> <p>Citronellol, geraniol, nerol, and geranyl acetate are currently generally regarded as safe by the US FDA for their intended use as flavouring substances. They are ubiquitous in the plant kingdom. Terpenoid alcohol, formed in the gastrointestinal tract, as a result of hydrolysis, is rapidly absorbed, metabolised and excreted via the urine. It has no repeat dose effect, no genetic and cancer causing effect but may harm the unborn child of a pregnant woman.</p> <p>The material may cause severe skin irritation after prolonged or repeated exposure and may produce on contact skin redness, swelling, the production of vesicles, scaling and thickening of the skin. Repeated exposures may produce severe ulceration.</p> <p>Geraniol does have sensitising properties, but the response it exhibits tends to be weak and variable. Animal testing revealed an oral semi-lethal dose of more than 3.6 g/kg in rats and an acute semi-lethal dose via skin absorption of over 5.0 g/kg.</p>
PEPPERMINT OIL	<p>Oral (rat) TDLo: 9000 mg/kg/90D-I *[Givaudan] Ataxia, respiratory depression and convulsions recorded. Bacterial mutagen. The toxicity studies of the plant have received controversial results. Some authors reported that the plant may induce hepatic diseases (liver disease), while others found that it is of protective functions against the liver damages which are caused by heavy metal inductions. In addition to that, the toxicities of the plant seem to vary from one cultivar to another and are dose dependent. This is probably attributed from the content level of pulegone. Some of the toxic components may come from herbicides</p> <p>The mechanisms by which pulegone and its proximate hepatotoxicant, menthofuran exert toxic effects have been studied extensively both in vitro and in vivo, presumably because of the use and abuse of pennyroyal oil. Pulegone has been shown to be the active constituent of pennyroyal oil, and menthofuran produced the same toxic effects as pulegone after intraperitoneal injection to mice. These effects are similar to those reported in humans after ingestion of pennyroyal oil.</p> <p>In rats given R(+)-pulegone by intraperitoneal injection at a dose of 300 mg/kg bw, the livers showed dilatation of the central veins and distension of sinusoidal spaces 6 h after treatment and centrilobular necrosis beginning at 12 h. Electron microscopic examination after 24 h revealed degeneration of the endoplasmic reticulum, swelling of mitochondria, and nuclear changes. It has been suggested that pulegone metabolites specifically deactivate cytochrome P450 isozymes by modifying the prosthetic haem- or apo- protein of the enzyme. In human liver microsomes, menthofuran specifically inhibited CYP2A6, and adducts with this enzyme have been isolated.</p> <p>In a screening test for toxicity, menthofuran was added to the diet of rats at a concentration resulting in an average daily intake of 23 mg/kg bw for 14 days. No effects on body-weight gain, food consumption, liver or kidney weights, or gross histological appearance of the liver and kidney were seen</p> <p>While there is good evidence that 8-pulegone aldehyde is the ultimate toxicant, there is also evidence that this metabolite of menthofuran accounts for only some of the toxicity of pulegone.</p> <p>Assays for genotoxicity have been performed with pulegone and menthofuran.. Pulegone did not induce reverse mutation in Salmonella typhimurium strain TA1537, TA1535, TA100, TA98, or TA97, with or without metabolic activation, at concentrations up to 800 ug/plate. Neither substance was mutagenic in S. typhimurium strains TA100 and TA98 at concentrations up to 1000 ug/plate, with or without metabolic activation. In a study of the insecticidal properties of mint oils, concentrations of pulegone in excess of the LD50 value for Drosophila larvae (0.17 uL) induced a slight increase in the frequency of wing mutations (mosaic spots) over that induced by control solutions</p> <p>Cross-reactivity is also expected between ester derivatives and their parent alcohols, as the esters will be broken down by esterases in the skin. Esters of important contact allergens that can be activated by hydrolysis in the skin are isoeugenol acetate, eugenyl acetate and geranyl acetate all of which are known to be used as fragrance ingredients.</p>
COTTONSEED OIL	<p>Reproductive effector in rats.</p>
ROSEMARY OIL	<p>Rosemary essential oil may have epileptogenic properties, as a handful of case reports over the past century have linked its use with seizures in otherwise healthy adults or children. Rosemary essential oil is potentially toxic if ingested.</p> <p>Inhalational exposure of mice and man to linalool caused slight sedative effects but a dose dependent response characteristic could not be determined. It may irritate the digestive tract, skin, nose and the eyes but is not considered to be a sensitizer. It is equally shown to cause kidneys and liver damage but no genetic or reproductive defect was observed.</p> <p>For terpenoid tertiary alcohols and their related esters:</p> <p>These substances are metabolised in the liver and excreted primarily in the urine and faeces. A portion is also excreted unchanged. They have low short term toxicity when ingested or applied on the skin. However, repeated and long term use may cause dose dependent harm to both the foetus and mother.</p>
CANOLA OIL	<p>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.</p> <p>Foods containing monounsaturated fats reduce low-density lipoprotein (LDL) cholesterol, while possibly increasing high-density lipoprotein (HDL) cholesterol.</p> <p>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.</p> <p>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</p>

GroPro Corporation

	monounsaturated fatty acids from olive oil and omega-3 fatty acids (PUFAs) from fish and vegetables, and very little saturated fat.
GroPro Corporation & GERANIOL & CANOLA OIL	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 six-membered ring are prohapten, while related dienes containing isolated double bonds or an acrylic conjugated diene were weak or non-sensitizing.
GroPro Corporation & CANOLA OIL	<p>A high consumption of oxidised polyunsaturated fatty acids (PUFAs), which are found in most types of vegetable oil, may increase the likelihood that postmenopausal women will develop breast cancer. Similar effect was observed on prostate cancer, but the study was performed on mice. Another analysis suggested an inverse association between total polyunsaturated fatty acids and breast cancer risk, but individual polyunsaturated fatty acids behaved differently [from each other]. [...] a 20:2 derivative of linoleic acid [...] was inversely associated with the risk of breast cancer.</p> <p>PUFAs are prone to spontaneous oxidation/ peroxidation. The feeding of lipid oxidation products and oxidised fats has been reported to cause adverse biological effects on laboratory animals, including growth retardation, teratogenicity, tissue damage and increased liver and kidney weights, as well as cellular damage to the testes and epididymes, increased peroxidation of membrane and tissue lipids and induction of cytochrome P450 activities in the colon and liver.</p> <p>The propensity for PUFAs to oxidise leads to the generation of free radicals and eventually to rancidity.</p> <p>Culinary oils, when heated, undergo important chemical reaction involving self-sustaining, free radical-mediated oxidative deterioration of PUFAs. Such by-products may be cytotoxic, mutagenic, reproductive toxins and may produce 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) at levels exceeding 10 exp-2 moles per kilogram (mol/kg) during "on-site" frying episodes. Volatile emissions from heated culinary oils used in Chinese-style cooking are mutagenic; exposure to such indoor air pollution may render humans more susceptible to contracting lung or further cancers, together with rhinitis and diminished lung function. The high temperatures used in standard (especially Chinese) frying result in fumes that are rich in volatile LOPs, including acrolein.</p> <p>The end products of lipid peroxidation are reactive aldehydes, such as malondialdehyde (MDA) and 4-hydroxynonenal (HNE), the second one being known also as 'second messenger of free radicals' and major bioactive marker of lipid peroxidation, due to its numerous biological activities resembling activities of reactive oxygen species. end-products of lipid peroxidation may be mutagenic and carcinogenic malondialdehyde reacts with deoxyadenosine and deoxyguanosine in DNA, forming DNA adducts. Malondialdehyde produces mutagenic effects in several bioassays. Side products of lipid peroxidation can also exert toxic effects, even at sites distant from the primary oxidation site. Such products (typically malondialdehyde and a large group of hydroxyalkenals - alpha-beta-unsaturated aldehydes) may interact with protein thiols (producing intermolecular cross-links) and, as a result produce functional impairment to enzyme systems, receptors and structural proteins. Aldehydes may also inhibit protein biosynthesis and increase osmotic fragility of lysosomes (releasing hydrolytic enzymes) and other subcellular organelles. They may also react with nucleic acids.</p> <p>The toxicity of lipid hydroperoxides to animals is best illustrated by the lethal phenotype of glutathione peroxidase 4 (GPX4) knockout mice. These animals do not survive past embryonic day 8, indicating that the removal of lipid hydroperoxides is essential for mammalian life. Peroxidised linoleic acid applied to the shaved skin of guinea pigs, in a patch test experiment, produced necrosis and bleeding. When the abdominal skin of guinea pig was patched for 8 days with a cream containing 25 nmol (in terms of malondialdehyde) of lipid peroxides per gram, a thickening of the epidermis was found.</p> <p>Lipid peroxidation in cellular membranes may produce several morphological alterations resulting, for example, in membrane aggregation, deformation or breakage. This may result in the release of hydrolytic enzymes which in turn may degrade functional macromolecules and cause secondary damage. In addition membrane-bound enzyme systems may be disrupted.</p> <p>For aliphatic fatty acids (and salts)</p> <p>Acute oral (gavage) toxicity:</p> <p>The acute oral LD50 values in rats for both were greater than >2000 mg/kg bw. Clinical signs were generally associated with poor condition following administration of high doses (salivation, diarrhoea, staining, piloerection and lethargy). There were no adverse effects on body weight in any study. In some studies, excess test substance and/or irritation in the gastrointestinal tract was observed at necropsy.</p> <p>Skin and eye irritation potential, with a few stated exceptions, is chain length dependent and decreases with increasing chain length.</p> <p>According to several OECD test regimes the animal skin irritation studies indicate that the C6-10 aliphatic acids are severely irritating or corrosive, while the C12 aliphatic acid is irritating, and the C14-22 aliphatic acids generally are not irritating or mildly irritating.</p> <p>Human skin irritation studies using more realistic exposures (30-minute, 1-hour or 24-hours) indicate that the aliphatic acids have sufficient, good or very good skin compatibility.</p> <p>Animal eye irritation studies indicate that among the aliphatic acids, the C8-12 aliphatic acids are irritating to the eye while the C14-22 aliphatic acids are not irritating.</p> <p>Eye irritation potential of the ammonium salts does not follow chain length dependence; the C18 ammonium salts are corrosive to the eyes.</p> <p>Dermal absorption:</p> <p>The in vitro penetration of C10, C12, C14, C16 and C18 fatty acids (as sodium salt solutions) through rat skin decreases with increasing chain length. At 86.73 ug C16/cm² and 91.84 ug C18/cm², about 0.23% and less than 0.1% of the C16 and C18 soap solutions is absorbed after 24 h exposure, respectively.</p> <p>Sensitisation:</p> <p>No sensitisation data were located.</p> <p>Repeat dose toxicity:</p> <p>Repeated dose oral (gavage or diet) exposure to aliphatic acids did not result in systemic toxicity with NOAELs greater than the limit dose of 1000 mg/kg bw. .</p> <p>Mutagenicity</p> <p>Aliphatic acids do not appear to be mutagenic or clastogenic in vitro or in vivo</p> <p>Carcinogenicity</p> <p>No data were located for carcinogenicity of aliphatic fatty acids.</p> <p>Reproductive toxicity</p> <p>No effects on fertility or on reproductive organs, or developmental effects were observed in studies on aliphatic acids and the NOAELs correspond to the maximum dose tested. The weight of evidence supports the lack of reproductive and developmental toxicity potential of the aliphatic acids category.</p> <p>Given the large number of substances in this category, their closely related chemical structure, expected trends in physical chemical properties, and similarity of toxicokinetic properties, both mammalian and aquatic endpoints were filled using read-across to the closest structural analogue, and selecting the most conservative supporting substance effect level.</p> <p>Structure-activity relationships are not evident for the mammalian toxicity endpoints. That is, the low mammalian toxicity of this category of substances limits the ability to discern structural effects on biological activity. Regardless, the closest structural analogue with the most conservative effect value was selected for read across. Irritation is observed for chain lengths up to a cut-off" at or near 12 carbons).</p> <p>Metabolism:</p> <p>The aliphatic acids share a common degradation pathway in which they are metabolized to acetyl-CoA or other key metabolites in all living systems. Common biological pathways result in structurally similar breakdown products, and are, together with the physico-chemical properties, responsible for similar environmental behavior and essentially identical hazard profiles with regard to human health.</p> <p>Differences in metabolism or biodegradability of even and odd numbered carbon chain compounds or saturated/ unsaturated compounds are not expected; even-and odd-numbered carbon chain compounds, and the saturated and unsaturated compounds are naturally occurring and are expected to be metabolized and biodegraded in the same manner.</p> <p>The acid and alkali salt forms of the homologous aliphatic acid are expected to have many similar physicochemical and toxicological properties when they become bioavailable; therefore, data read across is used for those instances where data are available for the acid form but not the salt, and vice versa. In the gastrointestinal tract, acids and bases are absorbed in the undissociated (non-ionised) form by simple diffusion or by facilitated diffusion. It is expected that both the acids and the salts will be present in (or converted to) the acid form in the stomach. This means that for both aliphatic acid or aliphatic acid salt, the same compounds eventually enter the small intestine, where equilibrium, as a result of</p>

GroPro Corporation

increased pH, will shift towards dissociation (ionised form).

Hence, the situation will be similar for compounds originating from acids and therefore no differences in uptake are anticipated

Note that the saturation or unsaturation level is not a factor in the toxicity of these substances and is not a critical component of the read across process..

Toxicokinetics:

The turnover of the [14C] surfactants in the rat showed that there was no significant difference in the rate or route of excretion of 14C given by intraperitoneal or subcutaneous administration. The main route of excretion was as $^{14}\text{CO}_2$ in the expired air at 6 h after administration. The remaining material was incorporated in the body. Longer fatty acid chains are more readily incorporated than shorter chains. At ca. 1.55 and 1.64 mg/kg bw, 71% of the C16:0 and 56% of the C18:0 was incorporated and 21% and 38% was excreted as $^{14}\text{CO}_2$, respectively.

Glycidyl fatty acid esters (GEs), one of the main contaminants in processed oils, are mainly formed during the deodorisation step in the refining process of edible oils and therefore occur in almost all refined edible oils. GEs are potential carcinogens, due to the fact that they readily hydrolyze into the free form glycidol in the gastrointestinal tract, which has been found to induce tumours in various rat tissues. Therefore, significant effort has been devoted to inhibit and eliminate the formation of GEs

GEs contain a common terminal epoxide group but exhibit different fatty acid compositions. This class of compounds has been reported in edible oils after overestimation of 3-monochloropropane-1,2-diol (3-MCPD) fatty acid esters analysed by an indirect method, 3-MCPD esters have been studied as food processing contaminants and are found in various food types and food ingredients, particularly in refined edible oils.

3-Monochloropropane-1,2-diol (3-MCPD) and 2-monochloropropane-1,3-diol (2-MCPD) are chlorinated derivatives of glycerol (1,2,3-propanetriol). 3- and 2-MCPD and their fatty acid esters are among non-volatile chloropropanols, Glycidol is associated with the formation and decomposition of 3- and 2-MCPD. It forms monoesters with fatty acids (GE) during the refining of vegetable oils. Chloropropanols are formed in HVP during the hydrochloric acid-mediated hydrolysis step of the manufacturing process. In food production, chloropropanols form from the reaction of endogenous or added chloride with glycerol or acylglycerol.

Although harmful effects on humans and animals have not been demonstrated, the corresponding hydrolysates, 3-MCPD and glycidol, have been identified as rodent genotoxic carcinogens, ultimately resulting in the formation of kidney tumours (3-MCPD) and tumours at other tissue sites (glycidol). Therefore, 3-MCPD and glycidol have been categorised as "possible human carcinogens (group 2B)" and "probably carcinogenic to humans (group 2A)", respectively, by the International Agency for Research on Cancer (IARC).

Diacylglyceride (DAG) based oils produced by one company were banned from the global market due to "high levels" of GEs.

Several reports have also suggested that a bidirectional transformation process may occur not only between glycidol and 3-MCPD but also their esterified forms in the presence of chloride ions. The transformation rate of glycidol to 3-MCPD was higher than that of 3-MCPD to glycidol under acidic conditions in the presence of chloride ion.

Precursors of GEs in refined oils have been identified as partial acylglycerols, that is, DAGs and monoacylglycerides (MAGs); however, whether they also originate from triacylglycerides (TAGs) is still a topic of controversial debates. Several authors noted that pure TAGs were stable during heat treatment (such as 235 deg C) for 3 h and were therefore not involved in the formation of GEs. However, experimental results have shown that small amounts of GEs are present in a heat-treated oil model consisting of almost 100% TAGs. The formation of GEs from TAGs can be attributed to the pyrolysis of TAGs to DAGs and MAGs. In contrast, 3-MCPD esters in refined oils can be obtained from TAG. Presently, the mechanism for the formation of GE intermediates and the relationship between GEs and 3-MCPD esters are still unknown.

For triglycerides:

Carboxylic acid esters will undergo enzymatic hydrolysis by ubiquitously expressed GI esterases. The rate of hydrolysis is dependant on the structure of the ester, and may therefore be rapid or rather slow. Thus, due to hydrolysis, predictions on oral absorption based on the physico-chemical characteristics of the intact parent substance alone may no longer apply.

When considering the hydrolysis product glycerol, absorption is favoured based on passive and active absorption of glycerol.

The Cosmetic Ingredient Review (CIR) Expert Panel has issued three final reports on the safety of 25 triglycerides, i.e., fatty acid triesters of glycerin

High purity is needed for the triglycerides. Previously the Panel published a final report on a diglycerides, and concluded that the ingredients in the diglyceride family are safe in the present practices of use and concentration provided the content of 1,2-diester is not high enough to induce epidermal hyperplasia. The Panel discussed that there was an increased level of concern because of data regarding the induction of protein kinase C (PKC) and the tumor promotion potential of 1,2-diacylglycerols. The Panel noted that, nominally, glyceryl-1,3-diester contain 1,2-diester, raising the concern that 1,2-diester could potentially induce hyperplasia. The Panel did note that these compounds are more likely to cause these effects when the fatty acid chain length is ≤ 14 carbons, when one fatty acid is saturated and one is not, and when given at high doses, repeatedly. Although minimal percutaneous absorption of triolein has been demonstrated in vivo using guinea pigs (but not hairless mice) and in vitro using full-thickness skin from hairless mice, the Expert Panel recognizes that, reportedly, triolein and tricaprilyn can enhance the skin penetration of other chemicals, and recommends that care should be exercised in using these and other glyceryl triesters in cosmetic products. The Panel acknowledged that some of the triglycerides may be formed from plant-derived or animal-derived constituents. The Panel thus expressed concern regarding pesticide residues and heavy metals that may be present in botanical ingredients. They stressed that the cosmetics industry should continue to use the necessary procedures to sufficiently limit amounts of such impurities in an ingredient before blending them into cosmetic formulations. Additionally, the Panel considered the risks inherent in using animal-derived ingredients, namely the transmission of infectious agents. Although tallow may be used in the manufacture of glyceryl tallowate and is clearly animal-derived, the Panel notes that tallow is highly processed, and tallow derivatives even more so. The Panel agrees with determinations by the U.S. FDA that tallow derivatives are not risk materials for transmission of infectious agents.

Finally, the Panel discussed the issue of incidental inhalation exposure, as some of the triglycerides are used in cosmetic sprays and could possibly be inhaled. For example, triethylhexanoin and triisostearin are reported to be used at maximum concentrations of 36% and 30%, respectively, in perfumes, and 14.7% and 10.4%, respectively, in face powders. The Panel noted that in aerosol products, 95% – 99% of droplets/particles would not be respirable to any appreciable amount. Furthermore, droplets/particles deposited in the nasopharyngeal or bronchial regions of the respiratory tract present no toxicological concerns based on the chemical and biological properties of these ingredients. Coupled with the small actual exposure in the breathing zone and the concentrations at which the ingredients are used, the available information indicates that incidental inhalation would not be a significant route of exposure that might lead to local respiratory or systemic effects

Cosmetic Ingredient Review (CIR) : Amended Safety Assessment of Triglycerides as Used in Cosmetics August 2017

Glyceryl triesters are also known as triglycerides; ingested triglycerides are metabolized to monoglycerides, free fatty acids, and glycerol, all of which are absorbed in the intestinal mucosa and undergo further metabolism. Dermal absorption of Triolein in mice was nil; the oil remained at the application site. Only slight absorption was seen in guinea pig skin. Tricaprylin and other glyceryl triesters have been shown to increase the skin penetration of drugs. Little or no acute, subchronic, or chronic oral toxicity was seen in animal studies unless levels approached a significant percentage of caloric intake. Subcutaneous injections of Tricaprylin in rats over a period of 5 weeks caused a granulomatous reaction characterized by oil deposits surrounded by macrophages. Dermal application was not associated with significant irritation in rabbit skin. Ocular exposures were, at most, mildly irritating to rabbit eyes. No evidence of sensitization or photosensitization was seen in a guinea pig maximization test. Most of the genotoxicity test systems were negative. Tricaprylin, Trioctanoin, and Triolein have historically been used as vehicles in carcinogenicity testing of other chemicals. In one study, subcutaneous injection of Tricaprylin in newborn mice produced more tumors in lymphoid tissue than were seen in untreated animals, whereas neither subcutaneous or intraperitoneal injection in 4- to 6-week-old female mice produced any tumors in another study. Trioctanoin injected subcutaneously in hamsters produced no tumors. Trioctanoin injected intraperitoneally in pregnant rats was associated with an increase in mammary tumors in the offspring compared to that seen in offspring of untreated animals, but similar studies in pregnant hamsters and rabbits showed no tumors in the offspring. One study of Triolein injected subcutaneously in rats showed no tumors at the injection site. As part of an effort to evaluate vehicles used in carcinogenicity studies, the National Toxicology Program conducted a 2-year carcinogenicity study in rats given Tricaprylin by gavage. This treatment was associated with a statistically significant dose-related increase in pancreatic acinar cell hyperplasia and adenoma, but there were no acinar carcinomas, the incidence of mononuclear leukemia was less, and nephropathy findings were reduced, all compared to corn oil controls. Overall, the study concluded that Tricaprylin did not offer significant advantages over corn oil as vehicles in carcinogenicity studies. Trilaurin was found to inhibit the formation of neoplasms initiated by dimethylbenzanthracene (DMBA) and promoted by croton oil. Tricaprylin was not teratogenic in mice or rats, but some reproductive effects were seen in rabbits. A low level of fetal eye abnormalities and a small percentage of abnormal sperm were reported in mice injected with Trioctanoin as a vehicle control. Clinical tests of Trilaurin at 36.3% in a commercial product applied to the skin produced no irritation reactions.

GroPro Corporation

	<p>Trilaurin, Tristearin, and Tribehenin at 40%, 1.68%, and 0.38%, respectively, in commercial products were also negative in repeated-insult patch tests. Tristearin at 0.32% in a commercial product induced transient, mild to moderate, ocular irritation after instillation into the eyes of human subjects. Based on the enhancement of penetration of other chemicals by skin treatment with glyceryl triesters, it is recommended that care be exercised in using them in cosmetic products.</p> <p>Cosmetic Ingredient Review (CIR) Expert Panel: Final Report on the Safety Assessment of Trilaurin etc: Int J Toxicol, 20 Suppl 4, 61-94 2001</p>
<p>GroPro Corporation & COTTONSEED OIL & CANOLA OIL</p>	<p>For group E aliphatic esters (polyol esters):</p> <p>The polyol esters, including trimethylolpropane (TMP), Pentaerythritol (PE) and dipentaerythritol (diPE) are unique in their chemical characteristics since they lack beta-tertiary hydrogen atoms, thus leading to stability against oxidation and elimination. Therefore their esters with C5-C10 fatty acids have applications as artificial lubricants. Because of their stability at high temperatures, they are also used in high temperature applications such as industrial oven chain oils, high temperature greases, fire resistant transformer coolants and turbine engines.</p> <p>Polyol esters that are extensively esterified also have greater polarity, less volatility and enhanced lubricating properties.</p> <p>Acute toxicity: Animal studies show relatively low toxicity by swallowing. These esters are hydrolysed in the gastrointestinal tract, and studies have not shown evidence of these accumulating in body tissues. Acute toxicity by skin contact was also found to be low.</p> <p>Repeat dose toxicity: According to animal testing, polyol esters show a low level of toxicity following repeated application, either by swallowing or by skin contact.</p> <p>Reproductive and developmental toxicity: This group should not produce profound reproductive effects in animals.</p> <p>Genetic toxicity: Tests have shown this group to be inactive. It is unlikely that these substances cause mutations.</p> <p>Cancer-causing potential: No association between this group of substances and cancer.</p>
<p>GroPro Corporation & GERANIOL & PEPPERMINT OIL & ROSEMARY OIL</p>	<p>Adverse reactions to fragrances in perfumes and fragranced cosmetic products include allergic contact dermatitis, irritant contact dermatitis, sensitivity to light, immediate contact reactions, and pigmented contact dermatitis. Airborne and contact dermatitis occurs. Contact allergy is a lifelong condition, so symptoms may occur on re-exposure. Allergic contact dermatitis can be severe and widespread, with significant impairment of quality of life and potential consequences for fitness for work.</p> <p>If the perfume contains a sensitizing component, intolerance to perfumes by inhalation may occur. Symptoms may include general unwellness, coughing, phlegm, wheezing, chest tightness, headache, shortness of breath with exertion, acute respiratory illness, hayfever, asthma and other respiratory diseases. Perfumes can induce excess reactivity of the airway without producing allergy or airway obstruction. Breathing through a carbon filter mask had no protective effect.</p> <p>Occupational asthma caused by perfume substances, such as isoamyl acetate, limonene, cinnamaldehyde and benzaldehyde, tend to give persistent symptoms, even though the exposure is below occupational exposure limits. Prevention of contact sensitization to fragrances is an important objective of public health risk management.</p> <p>Hands: Contact sensitization may be the primary cause of hand eczema or a complication of irritant or atopic hand eczema. However hand eczema is a disease involving many factors, and the clinical significance of fragrance contact allergy in severe, chronic hand eczema may not be clear.</p> <p>Underarm: Skin inflammation of the armpits may be caused by perfume in deodorants and, if the reaction is severe, it may spread down the arms and to other areas of the body. In individuals who consulted a skin specialist, a history of such first-time symptoms was significantly related to the later diagnosis of perfume allergy.</p> <p>Face: An important manifestation of fragrance allergy from the use of cosmetic products is eczema of the face. In men, after-shave products can cause eczema around the beard area and the adjacent part of the neck. Men using wet shaving as opposed to dry have been shown to have an increased risk of allergic to fragrances.</p> <p>Irritant reactions: Some individual fragrance ingredients, such as citral, are known to be irritant. Fragrances may cause a dose-related contact urticaria (hives) which is not allergic; cinnamal, cinnamic alcohol and Myroxylon pereirae are known to cause hives, but others, including menthol, vanillin and benzaldehyde have also been reported.</p> <p>Pigmentary anomalies: Type IV allergy is responsible for "pigmented cosmetic dermatitis", referring to increased pigmentation on the face and neck. Testing showed a number of fragrance ingredients were associated, including jasmine absolute, ylang-ylang oil, cananga oil, benzyl salicylate, hydroxycitronellal, sandalwood oil, geraniol and geranium oil.</p> <p>Light reactions: Musk ambrette produced a number of allergic reactions mediated by light and was later banned from use in Europe.</p> <p>Furocoumarins (psoralens) in some plant-derived fragrances have caused phototoxic reactions, with redness. There are now limits for the amount of furocoumarins in fragrances. Phototoxic reactions still occur, but are rare.</p> <p>General/respiratory: Fragrances are volatile, and therefore, in addition to skin exposure, a perfume also exposes the eyes and the nose / airway. It is estimated that 2-4% of the adult population is affected by respiratory or eye symptoms by such an exposure. It is known that exposure to fragrances may exacerbate pre-existing asthma. Asthma-like symptoms can be provoked by sensory mechanisms. A significant association was found between respiratory complaints related to fragrances and contact allergy to fragrance ingredients and hand eczema.</p> <p>Fragrance allergens act as haptens, which are small molecules that cause an immune reaction only when attached to a carrier protein. However, not all sensitizing fragrance chemicals are directly reactive, but some require previous activation. A prehapten is a chemical that itself causes little or no sensitization, but it is transformed into a hapten outside the skin by a chemical reaction (oxidation in air or reaction with light) without the requirement of an enzyme.</p> <p>For prehapten, it is possible to prevent activation outside the body to a certain extent by different measures, for example, prevention of air exposure during handling and storage of the ingredients and the final product, and by the addition of suitable antioxidants. When antioxidants are used, care should be taken that they will not be activated themselves, and thereby form new sensitizers.</p> <p>Prehapten: Most terpenes with oxidisable allylic positions can be expected to self-oxidise on air exposure. Depending on the stability of the oxidation products that are formed, the oxidized products will have differing levels of sensitization potential. Tests shows that air exposure of lavender oil increased the potential for sensitization.</p> <p>Prohapten: Compounds that are bioactivated in the skin and thereby form haptens are referred to prohapten. The possibility of a prohapten being activated cannot be avoided by outside measures. Activation processes increase the risk for cross-reactivity between fragrance substances. Various enzymes play roles in both activating and deactivating prohapten. Skin-sensitizing prohapten can be recognized and grouped into chemical classes based on knowledge of xenobiotic bioactivation reactions, clinical observations and/or studies of sensitization.</p> <p>QSAR prediction: Prediction of sensitization activity of these substances is complex, especially for those substances that can act both as pre- and prohapten.</p>
<p>GroPro Corporation & PEPPERMINT OIL</p>	<p>d-Limonene is readily absorbed by inhalation and swallowing. Absorption through the skin is reported to be lower than by inhalation. It is rapidly distributed to different tissues in the body, readily metabolized and eliminated, primarily through the urine.</p> <p>Limonene shows low acute toxicity by all three routes in animals. Limonene is a skin irritant in both experimental animals and humans. Limited data is available on the potential to cause eye and airway irritation. Autooxidised products of d-limonene have the potential to sensitise the skin.</p> <p>Limited data is available on the potential to cause respiratory sensitization in humans. Limonene will automatically oxidize in the presence of light in air, forming a variety of oxygenated monocyclic terpenes. When contact with these oxidation products occurs, the risk of skin sensitization is high.</p> <p>Limonene does not cause genetic toxicity of birth defects, and it is not toxic to the reproductive system.</p>
<p>GERANIOL & PEPPERMINT OIL & ROSEMARY OIL</p>	<p>The following information refers to contact allergens as a group and may not be specific to this product.</p> <p>Contact allergies quickly manifest themselves as contact eczema, more rarely as urticaria or Quincke's oedema. The pathogenesis of contact eczema involves a cell-mediated (T lymphocytes) immune reaction of the delayed type. Other allergic skin reactions, e.g. contact urticaria, involve antibody-mediated immune reactions. The significance of the contact allergen is not simply determined by its sensitisation potential: the distribution of the substance and the opportunities for contact with it are equally important. A weakly sensitising substance which is widely distributed can be a more important allergen than one with stronger sensitising potential with which few individuals come into contact. From a clinical point of view, substances are noteworthy if they produce an allergic test reaction in more than 1% of the persons tested.</p>
<p>GERANIOL & PEPPERMINT OIL & ROSEMARY OIL & CANOLA OIL</p>	<p>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 compound. 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</p>

GroPro Corporation

	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 substance (often particles) and is completely reversible after exposure ceases. The disorder is characterized by difficulty breathing, cough and mucus production.
PEPPERMINT OIL & COTTONSEED OIL & ROSEMARY OIL & CANOLA OIL	No significant acute toxicological data identified in literature search.
PEPPERMINT OIL & COTTONSEED OIL & CANOLA OIL	The material may cause skin irritation after prolonged or repeated exposure and may produce on contact skin redness, swelling, the production of vesicles, scaling and thickening of the skin.
COTTONSEED OIL & CANOLA OIL	<p>The material may be irritating to the eye, with prolonged contact causing inflammation. Repeated or prolonged exposure to irritants may produce conjunctivitis.</p> <p>For polyunsaturated fatty acids and oils (triglycerides):</p> <p>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.</p> <p>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.</p> <p>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.</p> <p>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.</p> <p>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.</p> <p>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.</p> <p>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.</p> <p>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.</p> <p>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).</p> <p>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.</p>

Acute Toxicity	✗	Carcinogenicity	✗
Skin Irritation/Corrosion	✓	Reproductivity	✗
Serious Eye Damage/Irritation	✗	STOT - Single Exposure	✗
Respiratory or Skin sensitisation	✓	STOT - Repeated Exposure	✗
Mutagenicity	✗	Aspiration Hazard	✗

Legend: ✗ – Data either not available or does not fill the criteria for classification
 ✓ – Data available to make classification

SECTION 12 Ecological information

Toxicity

GroPro Corporation	Endpoint	Test Duration (hr)	Species	Value	Source
	Not Available	Not Available	Not Available	Not Available	Not Available

geraniol	Endpoint	Test Duration (hr)	Species	Value	Source
	NOEC(ECx)	72h	Algae or other aquatic plants	1mg/l	2
	LC50	96h	Fish	2.3-3mg/l	4
	EC50	72h	Algae or other aquatic plants	13.1mg/l	2
	EC50	48h	Crustacea	10.8mg/l	2

peppermint oil	Endpoint	Test Duration (hr)	Species	Value	Source
	EC50(ECx)	96h	Algae or other aquatic plants	2.61mg/l	2
	LC50	96h	Fish	3.4mg/l	2
	EC50	48h	Crustacea	2.7mg/l	2
	EC50	96h	Algae or other aquatic plants	2.61mg/l	2
	EC50(ECx)	48h	Crustacea	2.43mg/l	2
	LC50	96h	Fish	3.01mg/l	2
	EC50	48h	Crustacea	2.43mg/l	2

Continued...

GroPro Corporation

	EC50	96h	Algae or other aquatic plants	2.63mg/l	2
cottonseed oil	Endpoint	Test Duration (hr)	Species	Value	Source
	Not Available	Not Available	Not Available	Not Available	Not Available
rosemary oil	Endpoint	Test Duration (hr)	Species	Value	Source
	NOEC(ECx)	48h	Algae or other aquatic plants	0.247mg/l	2
	LC50	96h	Fish	0.44mg/l	2
	EC50	72h	Algae or other aquatic plants	0.45mg/l	2
	EC50	48h	Crustacea	0.307mg/l	2
	EC50	96h	Algae or other aquatic plants	>74mg/l	2
canola oil	Endpoint	Test Duration (hr)	Species	Value	Source
	Not Available	Not Available	Not Available	Not Available	Not Available
Legend:	Extracted from 1. IUCLID Toxicity Data 2. Europe ECHA Registered Substances - Ecotoxicological Information - Aquatic Toxicity 4. US EPA, Ecotox database - Aquatic Toxicity Data 5. ECETOC Aquatic Hazard Assessment Data 6. NITE (Japan) - Bioconcentration Data 7. METI (Japan) - Bioconcentration Data 8. Vendor Data				

For aliphatic fatty acids and alcohols:

Environmental fate:

Saturated fatty acids are very stable in air, whereas unsaturated (C=C bonds) fatty acids are susceptible to oxidation.

Unsaturation increases the rate of metabolism although the degree of unsaturation and positioning of double bonds is not highly significant.

The available data indicate all fatty acid salt chain lengths up to and including C18 can be metabolised under aerobic conditions and can be considered to be readily biodegradable

All tests showed that fatty acids and lipids are readily biodegradable

The aliphatic acids are of similar very weak acid strength (approximately pKa 5), i.e., partially dissociate in aqueous solution; the salts of the aliphatic acids are highly dissociated in water solution such that the anion is the same for homologous salts and acids.

Slight (although inconsistent) effects on the trend for decreasing vapour pressure are also observed with the mono-, di- and tri-unsaturated substances as compared to the corresponding saturated substances.

Dicarboxylic acids: Compared to their corresponding single acid substances (C8-10 single component, saturated), the dicarboxylic acids exhibit modestly higher melting/boiling points and water solubility, and lower partition coefficients and vapour pressures. The trends described above for changes in physical chemical properties with increasing carbon chain length apply.

Salts: As expected, the salts differ in physical / chemical properties as compared to their homologous single component substances. However the trends described above for single components with regard to changes in physical chemical properties with increasing carbon chain length apply

Models also indicate that the aliphatic acids will distribute primarily to soil and water, with lesser amounts to air and sediment. With increasing chain length, the percent distributions to soil and sediment generally increase and the percent distributions to water and air generally decrease.

The rate of degradation of fatty acids was investigated in two non-GLP studies.

The total fatty acids residue exhibits low persistence in soil. From the pattern of peaks decline, it was hypothesised a degradation pathway by the sequential elimination of C2 fragments. Consequently, the major soil metabolites of a given fatty acid would be other fatty acids with shorter chains.

Although mineralisation was not measured in these experiments, formation of CO₂ is the expected terminal step of this process. Fatty acids undergo aerobic biodegradation by the process of beta-oxidation. Beta-oxidation of the parent fatty acid forms acetate and a new fatty acid of two less carbon atoms. This process repeats itself until the compound is completely broken down. The hydrocarbon will eventually be degraded to CO₂ and H₂O. For this reason, the length of the fatty acid chain does not preclude biodegradation, but it may take longer to achieve complete mineralisation. The beta-oxidation sequence does not necessarily require the presence of molecular oxygen, and fatty acid biodegradation may proceed under anaerobic conditions.

Hydrolysis is not an important fate path in the environment due to the fact that the substances lack hydrolysable functional groups. Aliphatic acids are hydrolytically stable in aqueous solution.

Water solubility:

In general, the water solubility of single carbon chain length substances followed a pattern of decreasing solubility as carbon chain length increases, especially at C16 and higher.

In addition, greater solubility is seen for dicarboxylic acids as compared to their homologous single acids:

In reviewing the physical/ chemical properties of the a.aliphatic acids, two predominant trends are clearly evident with increasing alkyl chain length and include: i) increasing melting point, boiling point, and partition coefficient, and ii) decreasing water solubility and vapour pressure. Within a given carbon chain length, melting point increases with increasing saturation and decreases with increasing unsaturation. The noted general trends with increasing alkyl chain length are observed when an entire single component group (12 saturated, 4 mono-unsaturated, 2 di-unsaturated, and 1 tri-unsaturated substances) is evaluated together; that is the degree of saturation or unsaturation does not alter the properties trend. The effect of mono-unsaturation (C14:1 to C22:1) appears to be a slight increase in water solubility and a slight decrease in the partition coefficient, as compared to the corresponding saturated substances; a similar trend is noted for the C18 di- or tri-unsaturated substances.

Fatty acids (including methyl esters) were stable to hydrolysis in the pH range of 1-14. It is not expected that photolysis would significantly contribute to the degradation of fatty acids in water.

According to modelling, the aliphatic acids are subject to photodegradation in air. Estimated half-lives generally increase with decreasing chain length and range from 0.6 hours to 17.5 hours.

Methyl (and other) esters are estimated to exhibit high mobility and the acids very high mobility. Mobility may be expected to be higher for the salts than for the corresponding acids and methyl esters

Biodegradation studies or model estimations for single and multi-component aliphatic acids generally confirm that the extent of biodegradation observed in 28 days meets the ready biodegradability criterion (>60%). When the 10-day window was not met or less than 60%, biodegradation was observed in 28 days, it is likely that the aliphatic acids tested were not fully in solution.

Biodegradability tests demonstrated that pelargonic acid (C9), potassium salts and methyl octanoate / methyl decanoate are readily biodegradable. It can be assumed that both acids and methyl esters fatty acids C7-C18 are readily biodegradable.

No experimental bioaccumulation data appear to be available but log Kow data from various sources are higher than 4, which indicates that fatty acids and natural lipids have a potential for bioaccumulating in aquatic organisms.

Fatty alcohols up to chain length C18 are biodegradable, with length up to C16 biodegrading within 10 days completely. Chains C16 to C18 were found to biodegrade from 62% to 76% in 10 days. Chains greater than C18 were found to degrade by 37% in 10 days. Field studies at waste-water treatment plants have shown that 99% of fatty alcohols lengths C12-C18 are removed.

A review of soaps (including calcium and magnesium salts) states that the available data indicate all fatty acid salt chain lengths up to and including C18 can be metabolised under aerobic conditions and can be considered to be biodegradable. Biodegradability did not appear to be influenced by even or odd chain length, degree of saturation or unsaturation or branching. For example odd/even chain length C8 and C9 are readily biodegradable; Saturation/unsaturation: C18(saturated) and C18 (di-unsaturated) are biodegradable, while C18 (mono-unsaturated) are readily biodegradable; branching or hydroxylation: the C18 hydroxylated substance was readily biodegradable and the C18 methyl branched substance was biodegradable.

Higher water solubility of the potassium, sodium and ammonium salts make these a lower ranked analogy for the aquatic toxicity endpoints for the (non-salt) aliphatic acids (and vice versa), while lower water solubility of the magnesium and calcium salts make these a lower ranked analogy for all other members of the category

The aliphatic acids also undergo biodegradation under anaerobic conditions.

GroPro Corporation

Estimated bioconcentration factor values are calculated using EPI Suite v4.10. The aliphatic acids have BCF values less than 100, indicating a low potential for bioaccumulation

Fate prediction using fugacity modeling has shown that fatty alcohols with chain lengths of C10 and greater in water partition into sediment. Lengths C14 and above are predicted to stay in the air upon release. Modeling shows that each type of fatty alcohol will respond independently upon environmental release

Ecotoxicity

Structure-activity relationships based on carbon chain length are evident in the available data on the aquatic ecotoxicity of substances of this category (aquatic toxicity increases with increasing chain length up to a "cutoff" at or near 12 carbons).

The aliphatic acids category members possess properties indicating a hazard for the environment (acute toxicity to fish: between 1-100 mg/L for carbon chain lengths C6 through C12, and multi-component sodium or potassium salts C16-18; acute toxicity to aquatic invertebrates: between 1 and 100 mg/L for carbon chain lengths C6 through C9 (including sodium salts) and less than 1 mg/L for sodium salts single component aliphatic acids C18 and multi component sodium salt aliphatic acids with carbon chain lengths including C14 through C18; and, acute toxicity to aquatic plants: between 1-100 mg/L for carbon chain length C12, including sodium or ammonium salts).

There are a number of acute data for fatty acids and fatty acid salts to aquatic organisms although there is a predominance of data for fatty acid. There are few toxicity values for terrestrial organisms. Data availability / quality covering all the taxonomic groups for specific fatty acid salt chain lengths is poor. The chronic data set is very limited.

For chain lengths >C12, solubility decreases to a degree where an adverse effect would not be expected in the environment due to reduced bioavailability. Data for longer chain lengths have been generated using solvents which makes interpretation more difficult.

The most of few available data indicate low toxicity towards aquatic organisms with EC/LC50 values above 1000 mg/l. However, EC/LC50 values below 100 mg/l are not unusual either

Fish, invertebrates and algae experience similar levels of toxicity with fatty alcohols although it is dependent on chain length with the shorter chain having greater toxicity potential. Longer chain lengths show no toxicity to aquatic organisms.

The available toxicity data indicated low acute and short-term (for birds only) toxicity to birds and mammals. Given that fatty acids are an essential component of the diet of birds and mammals a low risk is expected. On the basis that fatty acids are readily biodegradable and are an essential component of the diet of birds and mammals, a low reproductive risk is expected.

No toxicity data were available for higher aquatic plants and therefore a risk assessment cannot be performed. As pelargonic acid, fatty acid/salt and C8-C10 methyl esters are used as herbicides and plant growth regulators, a data gap to address the risk to higher aquatic plants was identified

A low risk to natural populations of bees and non-target arthropods was concluded for representative greenhouses uses of potassium salts of fatty acids, fatty acid/salt and C8-C10 methyl esters.

Given that fatty acids are readily biodegradable a low risk to sewage treatment organisms was concluded for all of the representative uses.

For Group A aliphatic esters (fatty acid esters):

Environmental Fate: Due to their chemical composition, Group A substances are lipophilic and have a relatively high boiling point. They are non-volatile substances with low vapor pressures. Hydrolysis rates are also low and not considered a significant environmental fate. Fatty acid esters show a similar distribution across all environmental components (air, water, soil, sediment). Due to the nature of the fatty acid esters, Alkyl fatty acid esters and Group A Substances are readily biodegradable, breaking down rapidly in the environment.

Ecotoxicity: Due to their low water solubility the alkyl fatty acid esters and Group A esters are not likely to cause acute aquatic toxicity. They are not acutely toxic to fish, and in Daphnia and algae acute toxicity tests show acute LC50 at 17mg/L and 40-42 mg/L respectively.

For Terpenes such as Limonene and Isoprene:

Atmospheric Fate: Contribute to aerosol and photochemical smog formation. When terpenes are introduced to the atmosphere, may either decrease ozone concentrations when oxides of nitrogen are low or, if emissions take place in polluted air (i.e. containing high concentrations of nitrogen oxides), leads to an increase in ozone concentrations. Lower terpenoids can react with unstable reactive gases and may act as precursors of photochemical smog therefore indirectly influencing community and ecosystem properties. The reactions of ozone with larger unsaturated compounds, such as the terpenes can give rise to oxygenated species with low vapour pressures that subsequently condense to form secondary organic aerosol.

Aquatic Fate: Complex chlorinated terpenes such as toxaphene (a persistent, mobile and toxic insecticide) and its degradation products were produced by photoinitiated reactions in an aqueous system, initially containing limonene and other monoterpenes, simulating pulp bleach conditions.

Substances containing unsaturated carbons are ubiquitous in indoor environments. They result from many sources (see below). Most are reactive with environmental ozone and many produce stable products which are thought to adversely affect human health. The potential for surfaces in an enclosed space to facilitate reactions should be considered.

Source of unsaturated substances	Unsaturated substances (Reactive Emissions)	Major Stable Products produced following reaction with ozone.
Occupants (exhaled breath, ski oils, personal care products)	Isoprene, nitric oxide, squalene, unsaturated sterols, oleic acid and other unsaturated fatty acids, unsaturated oxidation products	Methacrolein, methyl vinyl ketone, nitrogen dioxide, acetone, 6MHQ, geranyl acetone, 4OPA, formaldehyde, nonanol, decanal, 9-oxo-nonanoic acid, azelaic acid, nonanoic acid.
Soft woods, wood flooring, including cypress, cedar and silver fir boards, houseplants	Isoprene, limonene, alpha-pinene, other terpenes and sesquiterpenes	Formaldehyde, 4-AMC, pinoaldehyde, pinic acid, pinonic acid, formic acid, methacrolein, methyl vinyl ketone, SOAs including ultrafine particles
Carpets and carpet backing	4-Phenylcyclohexene, 4-vinylcyclohexene, styrene, 2-ethylhexyl acrylate, unsaturated fatty acids and esters	Formaldehyde, acetaldehyde, benzaldehyde, hexanal, nonanal, 2-nonenal
Linoleum and paints/polishes containing linseed oil	Linoleic acid, linolenic acid	Propanal, hexanal, nonanal, 2-heptenal, 2-nonenal, 2-decanal, 1-pentene-3-one, propionic acid, n-butyric acid
Latex paint	Residual monomers	Formaldehyde
Certain cleaning products, polishes, waxes, air fresheners	Limonene, alpha-pinene, terpinolene, alpha-terpineol, linalool, linalyl acetate and other terpenoids, longifolene and other sesquiterpenes	Formaldehyde, acetaldehyde, glycoaldehyde, formic acid, acetic acid, hydrogen and organic peroxides, acetone, benzaldehyde, 4-hydroxy-4-methyl-5-hexen-1-al, 5-ethenyl-dihydro-5-methyl-2(3H)-furanone, 4-AMC, SOAs including ultrafine particles
Natural rubber adhesive	Isoprene, terpenes	Formaldehyde, methacrolein, methyl vinyl ketone
Photocopier toner, printed paper, styrene polymers	Styrene	Formaldehyde, benzaldehyde
Environmental tobacco smoke	Styrene, acrolein, nicotine	Formaldehyde, benzaldehyde, hexanal, glyoxal, N-methylformamide, nicotinaldehyde, cotinine
Soiled clothing, fabrics, bedding	Squalene, unsaturated sterols, oleic acid and other saturated fatty acids	Acetone, geranyl acetone, 6MHO, 4OPA, formaldehyde, nonanal, decanal, 9-oxo-nonanoic acid, azelaic acid, nonanoic acid
Soiled particle filters	Unsaturated fatty acids from plant waxes, leaf litter, and other vegetative debris; soot; diesel particles	Formaldehyde, nonanal, and other aldehydes; azelaic acid; nonanoic acid; 9-oxo-nonanoic acid and other oxo-acids; compounds with mixed functional groups (=O, -OH, and -COOH)
Ventilation ducts and duct liners	Unsaturated fatty acids and esters, unsaturated oils, neoprene	C5 to C10 aldehydes
'Urban grime'	Polycyclic aromatic hydrocarbons	Oxidized polycyclic aromatic hydrocarbons
Perfumes, colognes, essential oils (e.g. lavender, eucalyptus, tea tree)	Limonene, alpha-pinene, linalool, linalyl acetate, terpinene-4-ol, gamma-terpinene	Formaldehyde, 4-AMC, acetone, 4-hydroxy-4-methyl-5-hexen-1-al, 5-ethenyl-dihydro-5-methyl-2(3H) furanone, SOAs including ultrafine particles
Overall home emissions	Limonene, alpha-pinene, styrene	Formaldehyde, 4-AMC, pinoaldehyde, acetone, pinic acid, pinonic acid, formic acid, benzaldehyde, SOAs including ultrafine particles

Abbreviations: 4-AMC, 4-acetyl-1-methylcyclohexene; 6MHQ, 6-methyl-5-heptene-2-one, 4OPA, 4-oxopentanal, SOA, Secondary Organic Aerosols

Reference: Charles J Weschler; Environmental Health Perspectives, Vol 114, October 2006

For Limonenes:

Atmospheric Fate: Due to the high volatility of limonene, the atmosphere is expected to be the major environmental sink for this chemical. The oxidation of limonene may contribute to aerosol and photochemical smog formation. The daytime atmospheric lifetime of d-limonene is estimated to range from 12 to 48 minutes depending upon local hydroxyl rate and ozone concentrations. Ozonolysis of limonene may also lead to the formation of hydrogen peroxide and organic peroxides, which have various toxic effects on plant cells and may damage forests. Reactions with nitrogen oxides produce aerosol formation as well as lower molecular weight products such as formaldehyde, acetaldehyde, formic acid, acetone and peroxyacetyl nitrate.

Terrestrial fate: When released to the ground, limonene is expected to have low to very low mobility in soil based on its physicochemical properties. It is expected that limonene will rapidly volatilize from both dry and moist soil, however; its absorption to soil may slow the process.

Aquatic fate: In the aquatic environment, limonene is expected to evaporate to a significant extent owing to its high volatility. The estimated half-life for volatilisation of limonene from a model river 1 m deep is 3.4 h. Some limonene is expected to absorb to sediment and suspended organic matter. Hydrolysis of limonene is not expected in terrestrial or in aquatic environments. The hydrolytic half-life of d-limonene is estimated to be >1000 days.

Ecotoxicity: Biotic degradation of limonene has been shown with some species of microorganisms such as Penicillium digitatum, Corynespora cassiicola, Diplodia gossypina and a

GroPro Corporation

soil strain of *Pseudomonans* sp (SL strain). Limonene is readily biodegradable under aerobic conditions. Biodegradation has been assessed under anaerobic conditions; there was no indication of any metabolisms, possibly because of the toxicity to micro-organisms. Limonene may bioaccumulate in fish and other aquatic species. Technical limonene is practically nontoxic to birds and is slightly toxic to freshwater fish and invertebrates on an acute basis. Limonene has low subacute toxicity to bobwhite quail.

DO NOT discharge into sewer or waterways.

Persistence and degradability

Ingredient	Persistence: Water/Soil	Persistence: Air
geraniol	LOW	LOW

Bioaccumulative potential

Ingredient	Bioaccumulation
geraniol	LOW (LogKOW = 3.47)

Mobility in soil

Ingredient	Mobility
geraniol	LOW (KOC = 70.79)

SECTION 13 Disposal considerations**Waste treatment methods**

Product / Packaging disposal	<p>Legislation addressing waste disposal requirements may differ by country, state and/ or territory. Each user must refer to laws operating in their area. In some areas, certain wastes must be tracked.</p> <p>A Hierarchy of Controls seems to be common - the user should investigate:</p> <ul style="list-style-type: none"> ▶ Reduction ▶ Reuse ▶ Recycling ▶ Disposal (if all else fails) <p>This material may be recycled if unused, or if it has not been contaminated so as to make it unsuitable for its intended use. If it has been contaminated, it may be possible to reclaim the product by filtration, distillation or some other means. Shelf life considerations should also be applied in making decisions of this type. Note that properties of a material may change in use, and recycling or reuse may not always be appropriate.</p> <ul style="list-style-type: none"> ▶ 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 manufacturer for recycling options. ▶ Consult 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.
-------------------------------------	---

SECTION 14 Transport information**Labels Required**

Marine Pollutant	NO
-------------------------	----

Land transport (DOT): 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

Not Applicable

Transport in bulk in accordance with MARPOL Annex V and the IMSBC Code

Product name	Group
geraniol	Not Available
peppermint oil	Not Available
cottonseed oil	Not Available
rosemary oil	Not Available
canola oil	Not Available

Transport in bulk in accordance with the ICG Code

Product name	Ship Type
geraniol	Not Available
peppermint oil	Not Available
cottonseed oil	Not Available
rosemary oil	Not Available
canola oil	Not Available

SECTION 15 Regulatory information

GroPro Corporation

Safety, health and environmental regulations / legislation specific for the substance or mixture**geraniol is found on the following regulatory lists**

US Toxic Substances Control Act (TSCA) - Chemical Substance Inventory

US TSCA Chemical Substance Inventory - Interim List of Active Substances

peppermint oil is found on the following regulatory lists

US Toxic Substances Control Act (TSCA) - Chemical Substance Inventory

US TSCA Chemical Substance Inventory - Interim List of Active Substances

cottonseed oil is found on the following regulatory lists

US Toxic Substances Control Act (TSCA) - Chemical Substance Inventory

US TSCA Chemical Substance Inventory - Interim List of Active Substances

rosemary oil is found on the following regulatory lists

US Toxic Substances Control Act (TSCA) - Chemical Substance Inventory

US TSCA Chemical Substance Inventory - Interim List of Active Substances

canola oil is found on the following regulatory lists

US Toxic Substances Control Act (TSCA) - Chemical Substance Inventory

US TSCA Chemical Substance Inventory - Interim List of Active Substances

Federal Regulations**Superfund Amendments and Reauthorization Act of 1986 (SARA)****Section 311/312 hazard categories**

Flammable (Gases, Aerosols, Liquids, or Solids)	No
Gas under pressure	No
Explosive	No
Self-heating	No
Pyrophoric (Liquid or Solid)	No
Pyrophoric Gas	No
Corrosive to metal	No
Oxidizer (Liquid, Solid or Gas)	No
Organic Peroxide	No
Self-reactive	No
In contact with water emits flammable gas	No
Combustible Dust	No
Carcinogenicity	No
Acute toxicity (any route of exposure)	No
Reproductive toxicity	No
Skin Corrosion or Irritation	Yes
Respiratory or Skin Sensitization	Yes
Serious eye damage or eye irritation	No
Specific target organ toxicity (single or repeated exposure)	No
Aspiration Hazard	No
Germ cell mutagenicity	No
Simple Asphyxiant	No
Hazards Not Otherwise Classified	No

US. EPA CERCLA Hazardous Substances and Reportable Quantities (40 CFR 302.4)

None Reported

State Regulations**US. California Proposition 65**

None Reported

National Inventory Status

National Inventory	Status
Australia - AIIIC / Australia Non-Industrial Use	No (canola oil)
Canada - DSL	Yes
Canada - NDSL	No (geraniol; peppermint oil; cottonseed oil; rosemary oil)
China - IECSC	Yes
Europe - EINEC / ELINCS / NLP	No (canola oil)
Japan - ENCS	No (peppermint oil; cottonseed oil; rosemary oil; canola oil)
Korea - KECI	Yes
New Zealand - NZIoC	Yes
Philippines - PICCS	No (canola oil)
USA - TSCA	Yes
Taiwan - TCSI	Yes

Continued...

GroPro Corporation

National Inventory	Status
Mexico - INSQ	No (cottonseed oil; rosemary oil; canola oil)
Vietnam - NCI	Yes
Russia - FBEPH	No (canola oil)
Legend:	Yes = All CAS declared ingredients are on the inventory No = One or more of the CAS listed ingredients are not on the inventory. These ingredients may be exempt or will require registration.

SECTION 16 Other information

Revision Date	05/25/2022
Initial Date	05/26/2022

SDS Version Summary

Version	Date of Update	Sections Updated
0.6	05/24/2022	Classification, Environmental, Ingredients, Physical Properties

Other information

Classification of the preparation and its individual components has drawn on official and authoritative sources as well as independent review by the Chemwatch Classification committee using available literature references.

The SDS is a Hazard Communication tool and should be used to assist in the Risk Assessment. Many factors determine whether the reported Hazards are Risks in the workplace or other settings. Risks may be determined by reference to Exposures Scenarios. Scale of use, frequency of use and current or available engineering controls must be considered.

Definitions and abbreviations

PC—TWA: Permissible Concentration-Time Weighted Average
 PC—STEL: Permissible Concentration-Short Term Exposure Limit
 IARC: International Agency for Research on Cancer
 ACGIH: American Conference of Governmental Industrial Hygienists
 STEL: Short Term Exposure Limit
 TEEL: Temporary Emergency Exposure Limit.
 IDLH: Immediately Dangerous to Life or Health Concentrations
 ES: Exposure Standard
 OSF: Odour Safety Factor
 NOAEL :No Observed Adverse Effect Level
 LOAEL: Lowest Observed Adverse Effect Level
 TLV: Threshold Limit Value
 LOD: Limit Of Detection
 OTV: Odour Threshold Value
 BCF: BioConcentration Factors
 BEI: Biological Exposure Index
 AIIC: Australian Inventory of Industrial Chemicals
 DSL: Domestic Substances List
 NDSL: Non-Domestic Substances List
 IECSC: Inventory of Existing Chemical Substance in China
 EINECS: European INventory of Existing Commercial chemical Substances
 ELINCS: European List of Notified Chemical Substances
 NLP: No-Longer Polymers
 ENCS: Existing and New Chemical Substances Inventory
 KECl: Korea Existing Chemicals Inventory
 NZIoC: New Zealand Inventory of Chemicals
 PICCS: Philippine Inventory of Chemicals and Chemical Substances
 TSCA: Toxic Substances Control Act
 TCSI: Taiwan Chemical Substance Inventory
 INSQ: Inventario Nacional de Sustancias Químicas
 NCI: National Chemical Inventory
 FBEPH: Russian Register of Potentially Hazardous Chemical and Biological Substances

Powered by AuthorITe, from Chemwatch.