Product Specification



Product Name: MARJORAM OIL SPANISH

Vigon Code: 504183

CAS Number: 8016-33-9 FEMA Number:

<u>Characteristic:</u> <u>Specification:</u>

Gas Chromatograph PASSES TEST

Optical Rotation (@25c) -5.00 10.00

Odor CAMPHOR, EUCALYPTUS, AROMATIC SWEET ODOR.

Refractive Index (@20c) 1.4600 1.4670 Specific Gravity (@20) 0.9000 0.9100

Color/appearance CLEAR MOBILE, PALE YELLOW TO GREEN YELLOW LIQUID.

Additional Product Information:

Flash Point: 126 °F Shelf Life: 36 Months

Storage Conditions: Stable when stored in its original package, tightly sealed in a

cool (46-90°F) and dry location out of direct heat and light.

Effective Date: August 31, 2011

Printed Date: June 23, 2016



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Print Date: 11-21-2015 Version # 01

1. IDENTIFICATION

Product Description: MARJORAM OIL SPANISH

CAS# 8016-33-9

Other means of identification

Vigon Item # 504183

Recommended use Concentrated aromatic and flavor ingredient which may be used in flavor and fragrance

compounds according to legal and IFRA or FEMA GRAS/FDA guidelines.

Recommended restrictions For Manufacturing Use Only

24 Hour Emergency Response Information Company

Vigon International, Inc. INFOTRAC (ACCT# 78928);

1-800-535-5053 WITHIN THE U.S.A. 127 Airport Road 1-352-323-3500 OUTSIDE THE U.S.A. E. Stroudsburg, PA 18301

For information call: 570-476-6300

Web Site: www.vigon.com

2. HAZARD(S) IDENTIFICATION

Physical hazards Flammable liquids Category 3 Skin corrosion/irritation Health hazards Category 2 Serious eye damage/eye irritation Category 2A Sensitization, respiratory Category 1 Sensitization, skin Category 1 Aspiration hazard Category 1 **Environmental hazards** Category 2

Hazardous to the aquatic environment,

acute hazard

Hazardous to the aquatic environment, Category 2

long-term hazard

Label elements



Signal word	Danger
Signal word	Danger

Hazard statement

H226 Flammable liquid and vapor.

H304 May be fatal if swallowed and enters airways.

H315 Causes skin irritation.

H315 + H320 Causes skin and eye irritation. H317 May cause an allergic skin reaction. H319 Causes serious eye irritation.

H334 May cause allergy or asthma symptoms or breathing difficulties if inhaled.

H401 Toxic to aquatic life.



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H411	Toxic to aquatic life with long lasting effects.
Precautionary statement	
Prevention	
P210	Keep away from heat/sparks/open flames/hot surfaces. No smoking.
P233	Keep container tightly closed.
P240	Ground/bond container and receiving equipment.
P241	Use explosion-proof electrical/ventilating/lighting equipment.
P242	Use only non-sparking tools.
P243	Take precautionary measures against static discharge.
P261	Avoid breathing mist or vapor.
P264	Wash thoroughly after handling.
P272	Contaminated work clothing should not be allowed out of the workplace.
P273	Avoid release to the environment.
P280	Wear protective gloves/eye protection/face protection.
P284	Wear respiratory protection.
Response	
P301 + P310	IF SWALLOWED: Immediately call a POISON CENTER/doctor.
P303 + P361 +	
P353	IF ON SKIN (or hair): Take off immediately all contaminated clothing. Rinse skin with water/shower.
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.
P331	Do NOT induce vomiting.
P333 + P313	If skin irritation or rash 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.
P362 + P364	Take off contaminated clothing and wash it before reuse.
P370 + P378	In case of fire: Use appropriate media to extinguish.
P391	Collect spillage.
Storage	
P403 + P235	Store in a well-ventilated place. Keep cool.
P405	Store locked up.
Disposal	
P501	Dispose of contents/container in accordance with local/regional/national/international regulations

Hazard(s) not otherwise

classified (HNOC)

None known.

Supplemental information None.

3. COMPOSITION/INFORMATION ON INGREDIENTS

Substances

Chemical name	Common name and synonyms	CAS number	%
MARJORAM OIL		8016-33-9	100



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4. FIRST-AID MEASURES

Inhalation If breathing is difficult, remove to fresh air and keep at rest in a position comfortable for breathing.

For breathing difficulties, oxygen may be necessary. Call a physician if symptoms develop or

persist.

Skin contact

Take off immediately all contaminated clothing. Get medical attention if irritation develops and

persists. Wash skin thoroughly with soap and water for several minutes.

Eye contact Remove contact lenses, if present and easy to do. Get medical attention if irritation develops and

persists. Promptly wash eyes with plenty of water while lifting the eye lids.

Ingestion Call a physician or poison control center immediately. If swallowed, rinse mouth with water (only if

the person is conscious). Do not induce vomiting. If vomiting occurs, the head should be kept low

so that stomach vomit doesn't enter the lungs.

Most important

symptoms/effects, acute and

delayed

Aspiration may cause pulmonary edema and pneumonitis. Severe eye irritation. Symptoms may include stinging, tearing, redness, swelling, and blurred vision. Difficulty in breathing. Skin irritation.

May cause redness and pain. May cause an allergic skin reaction. Dermatitis. Rash.

Indication of immediate medical attention and special treatment

needed

Not available.

General information Ensure that medical personnel are aware of the material(s) involved, and take precautions to

protect themselves. Show this safety data sheet to the doctor in attendance.

5. FIRE-FIGHTING MEASURES

Suitable extinguishing media

Unsuitable extinguishing media

Specific hazards arising from

the chemical

Water spray, fog, CO2, dry chemical, or alcohol resistant foam.

Do not use a solid water stream as it may scatter and spread fire.

Fire may produce irritating, corrosive and/or toxic gases.

Special protective equipment and precautions for firefighters

Firefighters must use standard protective equipment including flame retardant coat, helmet with face shield, gloves, rubber boots, and in enclosed spaces, SCBA. Structural firefighters protective clothing will only provide limited protection. Wear self-contained breathing apparatus with a full

facepiece operated in the positive pressure demand mode when fighting fires.

Fire fighting

equipment/instructions

In case of fire and/or explosion do not breathe fumes. Use standard firefighting procedures and consider the hazards of other involved materials. Move containers from fire area if you can do so

without risk. Water runoff can cause environmental damage. Ventilate closed spaces before entering them. Keep run-off water out of sewers and water sources. Dike for water control.

Specific methodsUse water spray to cool unopened containers.

General fire hazards Static charges generated by emptying package in or near flammable vapor may cause flash fire.

6. ACCIDENTAL RELEASE MEASURES

Personal precautions, protective equipment and emergency procedures

Keep unnecessary personnel away. Eliminate all sources of ignition. Avoid contact with skin or inhalation of spillage, dust or vapor. Do not touch damaged containers or spilled material unless wearing appropriate protective clothing. Ventilate closed spaces before entering them.



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Methods and materials for containment and cleaning up

Eliminate all ignition sources (no smoking, flares, sparks or flames in immediate area). Stop the flow of material, if this is without risk. Dike the spilled material, where this is possible. Absorb with inert absorbent such as dry clay, sand or diatomaceous earth, commercial sorbents, or recover using pumps.

The product is immiscible with water and will spread on the water surface.

Large Spills: Stop the flow of material, if this is without risk. Dike the spilled material, where this is possible. Cover with plastic sheet to prevent spreading. Prevent product from entering drains. Do not allow material to contaminate ground water system. Absorb in vermiculite, dry sand or earth and place into containers.

Small Spills: Wipe up with absorbent material (e.g. cloth, fleece). Clean surface thoroughly to remove residual contamination.

Never return spills in original containers for re-use. This material and its container must be disposed of as hazardous waste. Collect and dispose of spillage as indicated in section 13 of the SDS.

Environmental precautions

Prevent further leakage or spillage if safe to do so. Do not contaminate water. Avoid release to the environment. Retain and dispose of contaminated wash water. Contact local authorities in case of spillage to drain/aquatic environment.

7. HANDLING AND STORAGE

Precautions for safe handling

Do not handle or store near an open flame, heat or other sources of ignition. Take precautionary measures against static discharges. All equipment used when handling the product must be grounded. Avoid breathing vapor. Avoid contact with eyes, skin, and clothing. Avoid prolonged exposure. Wash thoroughly after handling.

Conditions for safe storage, including any incompatibilities

Keep container closed. Handle containers with care. Open slowly in order to control possible pressure release. Store in a cool, well-ventilated area.

8. EXPOSURE CONTROLS/PERSONAL PROTECTION

Occupational exposure limits No exposure limits noted for ingredient(s).

Biological limit values

No biological exposure limits noted for the ingredient(s).

Individual protection measures, such as personal protective equipment

Eye/face protection Avoid contact with eyes.

Skin protection

Hand protection Chemical resistant gloves.

Other Use of an impervious apron is recommended.

Respiratory protection Chemical respirator with organic vapor cartridge and full facepiece.

Thermal hazards Wear appropriate thermal protective clothing, when necessary.



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General hygiene considerations When using do

When using do not smoke. Always observe good personal hygiene measures, such as washing after handling the material and before eating, drinking, and/or smoking. Routinely wash work clothing and protective equipment to remove contaminants. Contaminated work clothing should not

be allowed out of the workplace.

9. PHYSICAL AND CHEMICAL PROPERTIES

Appearance Refer to Spec Sheet

Physical state Liquid.
Form Liquid.

Color Refer to Spec Sheet

Odor Characteristic.

Odor threshold Not available.

pH Not available.

Melting point/freezing point Not available.

Initial boiling point and boiling Not available.

range

Flash point 126.0 °F (52.2 °C) Closed Cup

Evaporation rate Not available.

Flammability (solid, gas) Not applicable.

Upper/lower flammability or explosive limits

Flammability limit - lower

Not available.

(%)

Flammability limit - upper

(%)

Not available.

Explosive limit - lower (%)

Not available.

Explosive limit - upper (%) Not available.

Vapor pressure Not available.

Vapor density Not available.

Relative density Not available.

Solubility(ies)

Solubility (water) Insoluble

Partition coefficient Not available.

(n-octanol/water)

Auto-ignition temperature Not available.

Decomposition temperature Not available.

Viscosity Not available.

Other information

Flammability class Combustible II estimated

Molecular formulaNot applicableSpecific gravity0.91 at 25 °C



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10. STABILITY AND REACTIVITY

Reactivity The product is stable and non-reactive under normal conditions of use, storage and transport.

Chemical stability Material is stable under normal conditions.

Possibility of hazardous

reactions

No dangerous reaction known under conditions of normal use.

Conditions to avoid Avoid heat, sparks, open flames and other ignition sources. Avoid temperatures exceeding the

flash point. Contact with incompatible materials.

Incompatible materials Strong oxidizing agents.

Hazardous decomposition

products

No hazardous decomposition products if stored and handled as indicated.

11. TOXICOLOGICAL INFORMATION

Information on likely routes of exposure

Inhalation May cause allergy or asthma symptoms or breathing difficulties if inhaled.

Skin contact Causes skin irritation. May cause an allergic skin reaction.

Eye contact Causes serious eye irritation.

Ingestion Droplets of the product aspirated into the lungs through ingestion or vomiting may cause a serious

chemical pneumonia.

Symptoms related to the physical, chemical and toxicological characteristics Aspiration may cause pulmonary edema and pneumonitis. Severe eye irritation. Symptoms may include stinging, tearing, redness, swelling, and blurred vision. Difficulty in breathing. Skin irritation. May cause redness and pain. May cause an allergic skin reaction. Dermatitis. Rash.

Information on toxicological effects

Acute toxicity May be fatal if swallowed and enters airways. May cause an allergic skin reaction.

Skin corrosion/irritation Causes skin irritation.

Serious eye damage/eye

irritation

Causes serious eye irritation.

Respiratory or skin sensitization

Respiratory sensitization May cause allergy or asthma symptoms or breathing difficulties if inhaled.

Skin sensitization May cause an allergic skin reaction.

Germ cell mutagenicity No data available to indicate product or any components present at greater than 0.1% are

mutagenic or genotoxic.

Carcinogenicity

OSHA Specifically Regulated Substances (29 CFR 1910.1001-1050)

Not listed.

Reproductive toxicity This product is not expected to cause reproductive or developmental effects.

Specific target organ toxicity -

single exposure

Not classified.

Specific target organ toxicity -

repeated exposure

Not classified.

Aspiration hazard May be fatal if swallowed and enters airways.



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12. ECOLOGICAL INFORMATION

Ecotoxicity Toxic to aquatic life with long lasting effects.

Persistence and degradability No data is available on the degradability of this product.

Bioaccumulative potential No data available.

Mobility in soil No data available.

Other adverse effects No other adverse environmental effects (e.g. ozone depletion, photochemical ozone creation

potential, endocrine disruption, global warming potential) are expected from this component.

13. DISPOSAL CONSIDERATIONS

Disposal instructionsDo not discharge into drains, water courses or onto the ground. Do not allow this material to drain

into sewers/water supplies. Do not contaminate ponds, waterways or ditches with chemical or

used container. Dispose of contents/container in accordance with

local/regional/national/international regulations.

Local disposal regulations Dispose in accordance with all applicable regulations.

Hazardous waste code Not established.

Waste from residues / unused

products

Empty containers or liners may retain some product residues. This material and its container must

be disposed of in a safe manner (see: Disposal instructions).

Contaminated packaging Empty containers should be taken to an approved waste handling site for recycling or disposal.

Since emptied containers may retain product residue, follow label warnings even after container is

emptied.

14. TRANSPORT INFORMATION

ADN

UN number 1197

UN proper shipping name EXTRACTS, FLAVOURING, LIQUID (MARJORAM OIL)

Transport hazard class(es) 3
Subsidiary class(es) Packing group III
Environmental hazards Yes
Labels required 3

ADR

UN number 1197

UN proper shipping name EXTRACTS, FLAVOURING, LIQUID (MARJORAM OIL)

Transport hazard class(es) 3
Subsidiary class(es) Packing group III
Environmental hazards Yes
Labels required 3

RID

UN number 1197

UN proper shipping name EXTRACTS, FLAVOURING, LIQUID (MARJORAM OIL)

Transport hazard class(es) 3
Subsidiary class(es) Packing group III
Environmental hazards Yes



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Labels required 3

DOT

BULK

UN number 1197

Proper shipping name EXTRACTS, FLAVOURING, LIQUID (MARJORAM OIL)

Hazard class 3
Packing group III

Environmental hazards

Marine pollutantYesPackaging exceptions150Packaging bulk242Labels required3

DOT

NON-BULK

Not regulated as dangerous goods.

IATA

UN number 1197

UN proper shipping name EXTRACTS, FLAVOURING, LIQUID

Transport hazard class(es) 3
Subsidiary class(es) Packing group III
Environmental hazards No
Labels required 3

IMDG

UN number 1197

UN proper shipping name EXTRACTS, FLAVOURING, LIQUID (MARJORAM OIL)

Transport hazard class(es) 3
Subsidiary class(es) Packing group III

Environmental hazards

Marine pollutant Yes
Labels required 3

Transport in bulk according to Annex II of MARPOL

73/78 and the IBC Code

Not applicable.



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ADN; ADR; DOT BULK; IATA; IMDG; RID



Marine pollutant



15. REGULATORY INFORMATION

US federal regulations

This product is a "Hazardous Chemical" as defined by the OSHA Hazard Communication Standard, 29 CFR 1910.1200.

CERCLA Hazardous Substance List (40 CFR 302.4)

Not listed.

US. OSHA Specifically Regulated Substances (29 CFR 1910.1001-1050)

Not listed.

SARA 304 Emergency release notification

Not regulated.

OSHA Specifically Regulated Substances (29 CFR 1910.1001-1050)

Not listed

TSCA Section 12(b) Export Notification (40 CFR 707, Subpt. D)

Not regulated.

Superfund Amendments and Reauthorization Act of 1986 (SARA)

Hazard categories Immediate Hazard - Yes

Delayed Hazard - No Fire Hazard - Yes Pressure Hazard - No Reactivity Hazard - No

SARA 302 Extremely hazardous substance

Not listed.

chemical

SARA 311/312 Hazardous

012110

Yes



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SARA 313 (TRI reporting)

Not regulated.

Other federal regulations

Clean Air Act (CAA) Section 112 Hazardous Air Pollutants (HAPs) List

Not regulated.

Clean Air Act (CAA) Section 112(r) Accidental Release Prevention (40 CFR 68.130)

Not regulated.

Safe Drinking Water Act

Not regulated.

(SDWA)

US state regulations

US. Massachusetts RTK - Substance List

Not regulated.

US. New Jersey Worker and Community Right-to-Know Act

Not listed

US. Pennsylvania Worker and Community Right-to-Know Law

Not listed.

US. Rhode Island RTK

Not regulated.

US. California Proposition 65

US - California Proposition 65 - Carcinogens & Reproductive Toxicity (CRT): Listed substance

Not listed.

United States & Puerto Rico

International Inventories

Country(s) or region	Inventory name	On inventory (yes/no)*
Australia	Australian Inventory of Chemical Substances (AICS)	Yes
Canada	Domestic Substances List (DSL)	Yes
Canada	Non-Domestic Substances List (NDSL)	No
China	Inventory of Existing Chemical Substances in China (IECSC)	Yes
Europe	European Inventory of Existing Commercial Chemical Substances (EINECS)	No
Europe	European List of Notified Chemical Substances (ELINCS)	No
Japan	Inventory of Existing and New Chemical Substances (ENCS)	No
Korea	Existing Chemicals List (ECL)	No
New Zealand	New Zealand Inventory	Yes
Philippines	Philippine Inventory of Chemicals and Chemical Substances (PICCS)	No

^{*}A "Yes" indicates that all components of this product comply with the inventory requirements administered by the governing country(s)

Toxic Substances Control Act (TSCA) Inventory

Yes

country(s).

A "No" indicates that one or more components of the product are not listed or exempt from listing on the inventory administered by the governing



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16. OTHER INFORMATION, INCLUDING DATE OF PREPARATION OR LAST REVISION

 Issue date
 11-21-2015

 Revision date
 04-18-2015

Version # 01

HMIS® ratings Health: 2*

Flammability: 2 Physical hazard: 0

Disclaimer Vigon cannot anticipate all conditions under which this information and its product, or the products

of other manufacturers in combination with its product, may be used. It is the user's responsibility to ensure safe conditions for handling, storage and disposal of the product, and to assume liability for loss, injury, damage or expense due to improper use. The information in the sheet was written based on the best knowledge and experience currently available. The above information relates only to this product and not to its use in combination with any other material or any particular process and is designed only as guidance for the safe handling, use, processing, storage, transportation, disposal, and should not be considered as a guarantee or quality specification. The above information is based on data provided by and collected from recognized sources such as distributors, manufacturers, and technical groups and is considered to be accurate to the best of Vigon's knowledge as of the date of this document. It is the responsibility of the user to review all safety information about this product and determine its safety and suitability in their own processes

and operations. Appropriate warnings and safe handling procedures should be provided to all handlers and users, taking into account the intended use and the specific conditions and factors

relating to such use in accordance with all applicable laws and regulations.





Date: June 23, 2016 Kof-K ID: K-0000507 Certificate ID: **RBZ2L-AM09B** Product Count: 1



VIGON INTERNATIONAL, INC

127 AIRPORT RD., EAST STROUDSBURG, PA 18301

The following product(s) distributed by VIGON INTERNATIONAL, INC are certified kosher with the listed restrictions.

Product Code	Product Name	Status	Restriction	UKD#
504183	MARJORAM OIL SPANISH PURE	Parve	Kof-K symbol required	KFZR2DADJKQ

To verify or for the most up to date certificate please go to www.KosherCertificate.com

This certificate is valid through 03/31/2017

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Rabbi Avram Ossey Rabbinic Administrator



201 The Plaza. Teaneck, NJ 07666 . Phone 201-837-0500 . Fax 201-837-0126

Powered by:

ikosher

IFANCA HALAL PRODUCT CERTIFICATE

This is to certify that the following product(s) have been produced under the supervision of the Islamic Food and Nutrition Council of America(IFANCA) at the location(s) listed below. Production facility as well as component ingredients have been reviewed and approved. The products(s) are in compliance with the halal requirements under Islamic laws.

Date Certificate Issued:

Certificate No:
VIG.6718.6718.153687.US

Company Name & Address: Vigon International, Inc.

127 Airport Road

East Stroudsburg, PA, USA

Name of Product(s): 504183 MARJORAM OIL SPANISH

This Certificate is valid until **January 31, 2017** and subject to renewal at that time.

Mahammad Munir Chaudy Ph.D.

President



Food Grade Certification



Product Name: MARJORAM OIL SPANISH

Vigon Code: 504183

FEMA #:

Vigon International, Inc. certifies that the above flavor or ingredient is FDA/FEMA GRAS. We would like to assure you that we use only flavor ingredients that are listed as being generally recognized as safe (GRAS) on a reliable published industry association (FEMA) list and/or are approved for use in a regulation of the U.S. Food and Drug Administration. We hereby certify that this flavor or ingredient is safe for its intended use in food.

Vigon International, Inc. may terminate this certification at any time upon written notice in which this certification shall be null and void as to any material supplied after termination of the certification.

Sincerely,

Amanda Moyer

Product Documentation Coordinator

Date of Issue: June 23, 2016

US - Natural Status Certificate



Product Name: MARJORAM OIL SPANISH

Vigon Code: 504183

Vigon International, Inc. certifies that the product listed above is declared *natural* and *meets* the criteria of Naturalness as defined in Section 101.22 (a) (3) of Title 21 of the United States Code of Federal Regulations.

Vigon International, Inc. certifies that the product meets the following criertia:

- Does not contain any artificial flavors
- Is not adulterated or misbranded according to Food and Drug laws

Vigon International, Inc. may terminate this certification at any time upon written notice, in which this certification shall be null and void as to any material supplied after termination of the certification.

Sincerely,

Amanda Moyer

Product Documentation Coordinator

Date of Issue: June 23, 2016

Allergen/Sensitive Agents Identification Sheet



Product Name: MARJORAM OIL SPANISH

Vigon Code: 504183

* A check mark (indicates the Allergen/Sensitive Agent is present. If blank it means that there is no Allergen/Sensitive present.

ALLERGEN/SENSITIVE AGENTS	*
CORN & CORN PRODUCTS	
Includes modified starch, hydrolyzed protein,sweeteners,sugars, spice carriers	
EGG & EGG PRODUCTS	
liquid and powders	
FISH	
Includes any and all species of fresh and salt water fish	
GARLIC	
Dehydrated, powdered, granules, and flakes	
GLUTEN	
Wheat, rye, barley, oats, flour, etc.	
MILK & DAIRY PRODUCTS	
Includes whey, lactose, cheese, casein, spice carriers, milk, cream, etc.	
MONOSODIUM GLUTAMATE	
PEANUTS, PEANUT OIL & PEANUT DERIVED ITEMS	
Peanut meal, flour & ground nuts, szechwan sauce, mandelona nuts, etc.	
SESAME SEEDS & SESAME OIL	
CRUSTACEANS	
Shrimp, lobster, rock lobster, crab, crayfish, and products made from them	
MOLLUSKS	
Clams, mussels, oysters, scallops, and products made from them	
SOY	
Includes soya powder, protein, oil, lecithin, tofu	
SULFITES Includes sulfur dioxide, sodium dithionite, chemicals that lists sulfite, etc.	
TREE NUTS	
Includes almonds, beechnuts, bazil nuts, nutmeg, cashews, chestnuts, etc.	
WHEAT	
Includes hydrolyzed wheat protein, flour, gluten flour, starches	
MUSTARD & MUSTARD OIL	
LUPIN	
CELERY	

Vigon International, Inc. follows Good Manufacturing Practices and has implemented HACCP systems. Our personnel are trained on the proper handling of allergenic materials. Sincerely,

Amanda Moyer

Amanda Moyer

Product Documentation Coordinator

Date of Issue: June 23, 2016

Organic Statement



Product Name: MARJORAM OIL SPANISH

Vigon Code: 504183

Vigon International, Inc. declares that the product listed above meets the requirements for nonagricultural (non-organic) substances allowed as ingredients in or on processed products labeled as "organic" or "made with organic (specified ingredients or food group(s))" [7 CFR 205.605(a)(9)].

All of the <u>flavor</u> constituents in the natural flavor product named above meet the FDA definition of a natural flavor.

No synthetic solvents were used.

This natural flavor product, including any solvents, carriers, preservatives or other processing aids used or contained therein, was produced and handled **without** the use of excluded (GMO) methods.

Ionizing radiation as described in 21 CFR 179.26 was **not** used in the processing of this natural flavor product.

This natural flavor product was <u>not</u> derived from products using sewage sludge in their agricultural production.

Sincerely,

Amanda Moyer

Product Documentation Coordinator

Date of Issue: June 23, 2016

GMO Status Statement



Product Name: MARJORAM OIL SPANISH

Vigon Code: 504183

Vigon International, Inc. declares that the product listed above is not derived from or produced using genetically modified organisms or their derivatives.

Sincerely,

Amanda Moyer

Product Documentation Coordinator

Date of Issue: June 23, 2016

Nutritional Statement



Product Name: MARJORAM OIL SPANISH

Vigon Code: 504183

Vigon International, Inc. certifies that, to the best of our knowledge, the product listed above does not contribute to the nutritional value of flavors due to their extremely low usage levels and therefore falls under the nutritional labeling exemption defined in Section 101.9(a) and (j) of Title 21 of the Code of Federal Regulations.

Sincerely,

Amanda Moyer

Product Documentation Coordinator

Date of Issue: June 23, 2016

Irradiation and Sewage Sludge Statement



Product Name: MARJORAM OIL SPANISH

Vigon Code: 504183

Vigon International, Inc. declares that the product listed above has **not** been:

- a) Exposed to Ionizing Radiation
- b) Derived from Sewage Sludge
- c) Treated with Ethyl Oxide

Vigon International, Inc. may terminate this statement at any time upon written notice in which this statement shall be null and void as to any material supplied after termination of the statement.

Sincerely,

Amanda Moyer

Product Documentation Coordinator

Date of Issue: June 23, 2016

Heavy Metals and Pesticide Statement



Product Name: MARJORAM OIL SPANISH

Vigon Code: 504183

Vigon International, Inc. declares that, to the best of our knowledge and belief, all ingredients in the product listed above are listed as being generally recognized as safe (GRAS) by the Food and Drug administration (FDA) when used in accordance with the FDA's good manufacturing practices (GMP) and contain no residues of heavy metals and pesticides in excess of tolerances set by the FDA and the Environmental Protection Agency (EPA).

Sincerely,

Amanda Moyer

Product Documentation Coordinator

Date of Issue: June 23, 2016

Continuing Product Guarantee



Product Name: MARJORAM OIL SPANISH

Vigon Code: 504183

In accordance with the regulations promulgated under the Federal Food, Drug, and Cosmetic Act, Vigon International, Inc. hereby provides continuing guarantee for the item listed above.

The article(s) comprising each shipment or other delivery hereafter made by Vigon International, Inc. is hereby guaranteed, as of the date of shipment or delivery, to be, on such date, not adulterated or misbranded within the meaning of the Federal Food, Drug, and Cosmetic Act, and not an article which may not, under the provisions of section 404, 505, or 512 of the act, be introduced into interstate commerce.

The guarantee herein given shall be a continuing guarantee and shall remain in full force and effect until revoked in writing by the undersigned. This guarantee shall not limit or preclude the operation and effect of any and all provisions of any agreement(s) under which the articles covered by this guarantee are sold, and the provisions of such agreement(s) shall govern in the event of any conflict or inconsistency herewith. Supplier's liability for breach of this guarantee shall in no event exceed the value of such of the articles of the supplier shipped to or on the order of Purchaser hereunder as may fail to comply with this guarantee.

This guarantee shall be void and of no effect in any instance where the particular use by Purchaser of any article to which this guarantee would otherwise apply is a use which is not in accordance with the requirements of the Federal Food, Drug and Cosmetic Act. Any and all prior guarantees and/or indemnity agreements heretofore given by supplier, are hereby revoked.

Sincerely,

Amanda Moyer

Product Documentation Coordinator

Date of Issue: June 23, 2016

Dietary Preferences & Restrictions



Product Name: MARJORAM OIL SPANISH

Vigon Code: 504183

Vigon International, Inc. certifies that the product listed above is suitable for consumption by:

Vegans Do not eat meat, poultry, fish/seafood,eggs,dairy products, honey	~
Lacto-Vegetarians Do not eat meat, poultry, fish/seafood, eggs, but do eat dairy products	•
Ovo-Vegetarians Do not eat meat, poultry, fish/seafood, dairy products, but do eat eggs	~
Vegetarians Do not eat meat, poultry, fish/seafood, but do eat dairy products and eggs	•

Sincerely,

Amanda Moyer

Product Documentation Coordinator

Date of Issue: June 23, 2016

Animal Testing Statement



Product Name: MARJORAM OIL SPANISH

Vigon Code: 504183

Vigon International, Inc. is not in the practice of performing or commissioning animal testing on its finished products and actively evaluates the ingredients of its products through non-animal testing methods and through computational (predictive) toxicology programs. However, some ingredients used in our products have been subjected to animal testing by the academic community, government agencies, or within the chemical industry.

Sincerely,

Amanda Moyer

Product Documentation Coordinator

Date of Issue: June 23, 2016

Proposition 65 Statement



Product Name: MARJORAM OIL SPANISH

Vigon Code: 504183

Vigon International, Inc. certifies that the product above is **not listed** on the California's Safe Drinking Water and Toxic Enforcement Act of 1986, also known as Proposition 65.

Sincerely,

Amanda Moyer

Product Documentation Coordinator

Date of Issue: June 23, 2016

Amancia Mayer

EU Declaration



Vigon Code: 504183

Product Name: MARJORAM OIL SPANISH

The product listed above is acceptable and/or approved for use in the European Union. Below is the flavoring status based on European Regulation 2008/1334/EC.

~	Flavouring Preparation
	Natural Flavouring Substance
	Flavouring Substance
	Thermal Process Flavouring
	Smoke Flavouring
	Flavour Precursor
	Other Flavouring
	Not Applicable: Contains no ingredients whose use is intended primarily for flavour.
	Not Permitted: Contains ingredient(s) which are not permitted in flavours in the EU.

Sincerely,

Amanda Moyer

Product Documentation Coordinator

Date of Issue: June 23, 2016

Amancia Mayer

Printed: 06/23/16



NATURAL FLAVOR PRODUCT QUESTIONNAIRE - NATIONAL ORGANIC PROGRAM USE

The **USDA National Organic Program (NOP)** allows the use of certain natural (non-synthetic) substances, including flavors, in products labeled as "Organic" or "Made with Organic...(specified ingredients or food groups)" providing they comply with provisions established in the USDA NOP (7 CFR Part 205).

The NOP defines **Non-synthetic** (natural) in 7 CFR 205.2: a substance that is derived from mineral, plant or animal matter and does not undergo a synthetic process as defined in section 6502 (21) of the Act (7 U.S.C. 6502(21)). Under the terms of the Act, "**synthetic**" means a substance that is formulated or manufactured by a chemical process or by a process that chemically changes a substance extracted from naturally occurring plant, animal or mineral sources, except that such term shall not apply to substances created by naturally occurring biological processes.

Non-synthetic Flavors authorized under the NOP, Section 205.605 (a)(9) must be from non-synthetic sources only and must not be produced using synthetic solvents, carrier systems or any artificial preservative.

In addition, Sections 205.105 (e)(f) respectively prohibit so-called "excluded" methods (GMOs) and ionizing radiation from being used to produce or during the handling of any ingredients or products under the NOP.

FDA Definition of Natural Flavors *FDA 21 CFR Part 101.22(a)(3)*: "...**natural flavor** or **natural flavoring** means the essential oil, oleoresin, essence or extractive, protein hydrolysate, distillate, or any product of roasting, heating or enzymolysis, which contains the flavoring constituents derived from a spice, fruit or fruit juice, vegetable or vegetable juice, edible yeast, herb, bark, bud, root, leaf or similar plant material, meat, seafood, poultry, eggs, dairy products, or fermentation products thereof, whose significant function in food is flavoring rather than nutritional. Natural flavors include [but not exclusively] the natural essences or extractives obtained from plants listed in §§182.10, 182.20, 182.40, and 182.50 and part 184 of this chapter, and the substances listed in §172.510 of this chapter."

In order to approve the use of a natural flavor used in an "organic" or "made with" product, QAI requests the information below in order to determine compliance under the terms of the NOP. QAI may request additional information as needed.

Identification of Natural Flavor Product (Name/code): MARJORAM OIL SPANISH/504183

Supplier Name and Address: Vigon International, Inc. 127 Airport Road East Stroudsburg, PA 18301 USA

Type of flavor (select one or more as necessary):

Protein Hydrolysate	Extracts	X	Essential oil
Compounded flavor	Oleoresin		Isolate
Distillate	Compounded WONF		Other

Natural Flavor Product

A. Flavor constituents

1.	Do all of the flavor	constituents in the na	ntural flavor product named	above meet the	FDA definition of a	natural flavor (see
	above)?					
	Voc	□N ₀				

	ZX I CS		
2.	Natural flavors author	orized for use in l	NOP "organic" or "made with organic" products, in addition, must not be produced using
	synthetic extraction s	solvents. Extracti	ion may only use natural, non-petroleum based solvents. Is/are the natural flavor
	constituent(s) made us	sing NOP-suitable	e extraction solvents?*
	□Yes	□No	\overline{X} N/A, no extraction solvents used

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> Please list any solvent(s) used in the production of this Natural Flavor Product:
*Allowed natural extraction solvents include water, natural ethanol, super-critical carbon dioxide, authentic essential oil, and natural vegetable oils. No hydrocarbon solvents, or chlorinated, or halogenated solvents may be used. Propane, hexane, and freon are examples of solvents that are prohibited.
B. Non-flavor constituents and other ingredients
Natural flavors authorized for use in NOP "organic" or "made with organic" products must not contain any synthetic carrier systems or any artificial preservatives, including but not limited to, propylene glycol, polyglycerol esters of fatty acids, mono- and di-glycerides, benzoic acid, polysorbate 80.
> Please list any carrier system(s) used in this Natural Flavor Product or attach an Ingredient Statement:
XN/A, no carrier system(s) used
> Please list any preservative(s) used in this Natural Flavor Product or attach an Ingredient Statement:
XN/A, no preservative(s) used
with organic production. Such methods include, but are not limited to, recombinant DNA technology (including gene deletion, gene doubling, introduction of a foreign gene, and changing the positions of genes when achieved by recombinant DNA technology); therefore, GMO-plant extracts may not be used nor may natural flavors be the product of GMO-yeast fermentation. > This natural flavor product, including any solvents, carriers, preservatives or other processing aids used or contained therein, was produced and handled without the use of excluded (GMO) methods?
X Yes □No D. Ionizing Radiation is prohibited for all uses involving food preservation, pest control and pathogen control in NOP products. Othe radiation uses, including food inspection, are permitted providing such use meets applicable FDA regulations, which establish limitations applicable to all (organic and non-organic) food products.
> Ionizing radiation as described in 21 CFR 179.26 was not used in the processing of this natural flavor product? XYes No
Please sign this questionnaire below
Pursuant to 7CFR §205.605(a)(9) and §205.105(e)(f), I, on behalf of the supplier, hereby attest that the information provided in this form is accurate and truthful to the best of my knowledge.
Company Name: Vigon International Inc.
Printed Name: Amanda Moyer Title: Product Documentation Coordinator
Signature: Date: 06/23/16
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