# **Product Specification**



Product Name: ORANGE OIL FLORIDA

Vigon Code: 500278

CAS Number: 8008-57-9 FEMA Number: 2825

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

Aldehyde% 0.50 2.00

Gas Chromatograph PASSES TEST

Optical Rotation (@25c) 96.00 99.00

CHARACTERISTIC AROMA OF FRESH SWEET, ORANGE

Odor PEEL.

Refractive Index (@20c) 1.4710 1.4770 Specific Gravity (@25c) 0.8390 0.8450

Flavor PASSES TEST

Color/appearance INTENSELY YELLOW OR LIGHT ORANGE LIQUID.

#### **Additional Product Information:**

Flash Point: 120 °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: March 10, 2000

Printed Date: July 13, 2024



# 500278 ORANGE OIL FLORIDA

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1. IDENTIFICATION

Product Description: ORANGE OIL FLORIDA

**CAS #** 8008-57-9

FEMA Number 2825

Other means of identification

**Vigon Item #** 500278

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.

570-476-6300

Recommended restrictions For Manufacturing Use Only

Company 24 Hour Emergency Response Information

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

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

For information call: 570-476-6300

Web Site: www.vigon.com

Manufacturer/Importer/Supplier/Distributor information

Manufacturer

Company name Vigon International, Inc.
Address 127 Airport Road

E. Stroudsburg, PA 18301

**United States** 

**Telephone** For information call:

Website www.vigon.com

**E-mail** regulatory@vigon.com

**Emergency phone number** INFOTRAC (ACCT# 78928); 1-800-535-5053 WITHIN THE U.S.A.

1-352-323-3500 OUTSIDE THE U.S.A.

2. HAZARD(S) IDENTIFICATION

Physical hazards Flammable liquids Category 3

Health hazards Skin corrosion/irritation Category 2

Sensitization, skin Category 1
Aspiration hazard Category 1

Environmental hazards Hazardous to the aquatic environment, Category 2

acute hazard

Hazardous to the aquatic environment, Category 2

long-term hazard



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#### Label elements



Signal word Danger

Hazard statement Flammable liquid and vapor. May be fatal if swallowed and enters airways. May cause an allergic

skin reaction. Toxic to aquatic life. Toxic to aquatic life with long lasting effects.

Precautionary statement

**Prevention** Keep away from heat, hot surfaces, sparks, open flames and other ignition sources. No smoking.

Keep container tightly closed. Ground and bond container and receiving equipment. Use explosion-proof electrical/ventilating/lighting equipment. Use non-sparking tools. Take action to prevent static discharges. Contaminated work clothing should not be allowed out of the workplace. Avoid release to the environment. Wear protective gloves/protective clothing/eye

protection/face protection.

Response IF SWALLOWED: Immediately call a POISON CENTER/doctor. Do NOT induce vomiting. IF ON

SKIN (or hair): Take off immediately all contaminated clothing. Rinse skin with water. If skin irritation or rash occurs: Get medical advice/attention. Take off contaminated clothing and wash it

before reuse. In case of fire: Use appropriate media to extinguish. Collect spillage.

**Storage** Store in a well-ventilated place. Keep cool. Store locked up.

Disposal Dispose of contents/container in accordance with local/regional/national/international regulations.

Hazard(s) not otherwise classified (HNOC)

None known.

Supplemental information 100% of the substance consists of component(s) of unknown acute inhalation toxicity.

#### 3. COMPOSITION/INFORMATION ON INGREDIENTS

#### Substances

Chemical name	Common name and synonyms	CAS number	<u></u>
ORANGE OIL		8008-57-9	100

#### 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. Direct contact with eyes may cause

temporary irritation. May cause an allergic skin reaction. Dermatitis. Rash.



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Indication of immediate medical attention and special treatment

attention and special treatment

General information

Not available.

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 methods**Use 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

Methods and materials for containment and cleaning up

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

Collect and dispose of spillage as indicated in section 13 of the SDS.

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.

Stop the flow of material, if this is without risk. Dike the spilled material, where this is possible.

Never return spills in original containers for re-use. This material and its container must be disposed of as hazardous waste. Eliminate all ignition sources (no smoking, flares, sparks or flames in immediate area). Prevent product from entering drains.

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. 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.



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Environmental precautions Retain and dispose of contaminated wash water. Avoid release to the environment. Contact local

authorities in case of spillage to drain/aquatic environment. Prevent further leakage or spillage if

safe to do so. Do not contaminate water.

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

This substance has no PEL, TLV, or other recommended exposure limit.

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

should be provided so that exposure limits are not exceeded.

Individual protection measures, such as personal protective equipment

**Eye/face protection** Wear safety glasses with side shields (or goggles). Face shield is recommended.

Skin protection

**Hand protection** Chemical resistant gloves.

**Other** Use of an impervious apron is recommended.

Respiratory protection Respiratory protection not required. If ventilation is insufficient, suitable respiratory protection must

be provided.

**Thermal hazards** Wear appropriate thermal protective clothing, when necessary.

**General hygiene considerations** 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

range

343.4 - 348.8 °F (173 - 176 °C) estimated

Flash point 120.0 °F (48.9 °C) Closed Cup

**Evaporation rate** Not available.



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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 0.97 mm Hg at 25 °C

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

**Density** 0.84 g/cm3 estimated at 25 °C

**Explosive properties** Not explosive.

Flammability class Combustible II estimated

Molecular formulaNot applicableOxidizing propertiesNot oxidizing.Specific gravity0.84 at 25 °C

### 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 No hazardous d

products

No hazardous decomposition products if stored and handled as indicated.

#### 11. TOXICOLOGICAL INFORMATION

Information on likely routes of exposure

**Inhalation** Knowledge about health hazard is incomplete.

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



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Eye contact Knowledge about health hazard is incomplete. Causes mild eye irritation.

Ingestion Knowledge about health hazard is incomplete. 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. May cause an allergic skin reaction.

Dermatitis, Rash.

Information on toxicological effects

**Acute toxicity** May be fatal if swallowed and enters airways.

Product Species Test Results

ORANGE OIL (CAS 8008-57-9)

Acute

Dermal

LD50 Rabbit > 5000 mg/kg

Oral

LD50 Rat > 5000 mg/kg

**Skin corrosion/irritation**Due to partial or complete lack of data the classification is not possible.

Serious eye damage/eye

irritation

Due to partial or complete lack of data the classification is not possible.

Respiratory or skin sensitization

**Respiratory sensitization** Due to partial or complete lack of data the classification is not possible.

**Skin sensitization** May cause an allergic skin reaction.

Germ cell mutagenicity

Due to partial or complete lack of data the classification is not possible.

Carcinogenicity

Due to partial or complete lack of data the classification is not possible.

IARC Monographs. Overall Evaluation of Carcinogenicity

Not listed.

OSHA Specifically Regulated Substances (29 CFR 1910.1001-1053)

Not listed.

US. National Toxicology Program (NTP) Report on Carcinogens

Not listed.

**Reproductive toxicity**Due to partial or complete lack of data the classification is not possible.

Specific target organ toxicity -

single exposure

Knowledge about health hazard is incomplete.

Specific target organ toxicity -

repeated exposure

Due to partial or complete lack of data the classification is not possible.

**Aspiration hazard** May be fatal if swallowed and enters airways.

12. ECOLOGICAL INFORMATION

**Ecotoxicity** Toxic to aquatic life with long lasting effects.

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

Bioaccumulative potential No data available.



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

emptied. Empty containers should be taken to an approved waste handling site for recycling or

disposal.

#### 14. TRANSPORT INFORMATION

**ADN** 

UN number 1197

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

Transport hazard class(es) 3
Subsidiary class(es) Packing Group III
Environmental Hazards Yes
Labels required 3

**Special precautions for user** Read safety instructions, SDS and emergency procedures before handling.

DOT

**BULK** 

UN number 1197



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

Hazard class 3
Packing group III

**Environmental hazards** 

Marine pollutant Yes
Labels required 3

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 Not available.

IMDG

UN number 1197

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

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

**Environmental hazards** 

Marine pollutant Yes
Labels required 3

Transport in bulk according No

to Annex II of MARPOL 73/78 and the IBC Code

ing Not applicable.

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





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#### 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.

Toxic Substances Control Act (TSCA)

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

Not regulated.

CERCLA Hazardous Substance List (40 CFR 302.4)

Not listed.

SARA 304 Emergency release notification

Not regulated.

OSHA Specifically Regulated Substances (29 CFR 1910.1001-1053)

Not listed.

Superfund Amendments and Reauthorization Act of 1986 (SARA)

SARA 302 Extremely hazardous substance

Not listed.

SARA 311/312 Hazardous

Yes

chemical

Classified hazard Flammable (gases, aerosols, liquids, or solids)

categories Respiratory or skin sensitization

Aspiration hazard

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)

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

 Issue date
 02-22-2016

 Revision date
 05-01-2020



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Version # 06

HMIS® ratings Health: 2\*

Flammability: 2 Physical hazard: 0

Disclaimer Vigon International, Inc. 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, and disposal and should not be considered as a guarantee or quality specification. This product has not been evaluated for safe use in e-cigarettes or any vaping application where the product(s) is/are intentionally vaporized and inhaled. Vigon International, Inc. has performed no testing on these products in e-cig/vaping applications. It is the sole responsibility of the individual(s) purchasing this product to assess its' safety in the final application. 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.

laws and regulations

**Revision information** This document has undergone significant changes and should be reviewed in its entirety.







Date: May 1, 2024 | כ״ג בְּנִיסֵן תשפ״ד Kof-K ID: K-0000507 | Certificate ID: 30HHW-TJZKW Product Count: 1

# **Kosher Certificate**

This certificate is valid through

# **Vigon International, LLC**

12/31/2024

127 AIRPORT RD., EAST STROUDSBURG, PA 18301 UNITED STATES

The following product(s) Manufactured By Vigon International, LLC are certified kosher with the listed restrictions.

Code	Name	Status	Restriction	UKD#
500278	ORANGE OIL FLORIDA	Parve	Kof-K symbol required 🗟	KF4S2T231CI

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am Day

Rabbinic Administrator

Rabbi Avram Ossey

To verify or for the most up to date certificate please visit www.koshercertificate.com

201 The Plaza, Teaneck, NJ 07666 | Phone 201.837.0500

Disclaimer: This certificate is the private property of KOF-K Kosher Supervision and cannot be reposted without the express permission of KOF-K Kosher Supervision.





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). The production facility as well as component ingredients have been reviewed and approved. The product(s) are in compliance with the halal requirements under Islamic laws.

**Date: November 21, 2023** 

Document #: 6718.12506.II233022

Company Name & Address: Vigon International, LLC 127 Airport Road East Stroudsburg, Pennsylvania 18301 USA

Plant Name & Address: Vigon International, LLC 127 Airport Road East Stroudsburg, Pennsylvania 18301 USA

ProductName Product Code Halal-ID Product Certificate #

1. ORANGE OIL FLORIDA 500278 A22648 HC-23VIM811

Muhammad Munir Chaudry, Ph.D. President





This Certificate is valid until **January 31, 2025** and subject to renewal at that time.



# **Food Grade Certification**



**Product Name: ORANGE OIL FLORIDA** 

Vigon Code: 500278

FEMA #: 2825

Vigon International, LLC. certifies that the above flavor or ingredient is Food Grade in accordance with at least one of the following recognized organizations:

FDA/FEMA GRAS (Flavor and Extract Manufacturers Assoc. Generally Recognized as Safe)

JECFA (Joint FAO/WHO Expert Committee on Food Additives)

CoE (Council of Europe)

FLAVIS (Assigned by EFSA – European Food Safety Authority)

As a US based company, we have included the FEMA Number on this certificate however, the remaining numbers can be provided upon request. We hereby certify that this flavor or ingredient is safe for its intended use in food.

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

Sincerely,

# **US - Natural Status Certificate**



**Product Name: ORANGE OIL FLORIDA** 

Vigon Code: 500278

Vigon International, LLC. 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, LLC. certifies that the product meets the following criteria:

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

Vigon International, LLC. 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,

# • azelis VIGOI

# **Allergen/Sensitive Agents Identification Sheet**

**Product Name: ORANGE OIL FLORIDA** 

Vigon Code: 500278

\* 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, LLC. follows Good Manufacturing Practices and has implemented HACCP systems. Our personnel are trained on the proper handling of allergenic materials.

Sincerely,

# **GMO Status Statement**



**Product Name: ORANGE OIL FLORIDA** 

Vigon Code: 500278

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

Sincerely,

# **Ingredient Statement**



**Product Name: ORANGE OIL FLORIDA** 

Vigon Code: 500278

CAS #: 8008-57-9 100%

Sincerely,

# **Irradiation and Sewage Sludge Statement**



**Product Name: ORANGE OIL FLORIDA** 

Vigon Code: 500278

Vigon International, LLC. 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, LLC. 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,

# **Stabilizer Statement**



**Product Name: ORANGE OIL FLORIDA** 

Vigon Code: 500278

Vigon International, LLC. declares that, to the best of our knowledge that the product listed above has not been treated with BHT, BHA, Tocopherols or any other stabilizer.

Vigon International, LLC. 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,

# **Continuing Product Guarantee**



**Product Name: ORANGE OIL FLORIDA** 

Vigon Code: 500278

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

The article(s) comprising each shipment or other delivery hereafter made by Vigon International, LLC. 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,

# **Dietary Preferences & Restrictions**



**Product Name: ORANGE OIL FLORIDA** 

Vigon Code: 500278

Vigon International, LLC. 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,

# **Animal Testing Statement**



**Product Name: ORANGE OIL FLORIDA** 

Vigon Code: 500278

Vigon International, LLC. 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.

Sincerely,

# **EU Declaration**



Vigon Code: 500278

**Product Name: ORANGE OIL FLORIDA** 

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,

Printed: 07/13/24



#### 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): ORANGE OIL FLORIDA/500278

Supplier Name and Address: Vigon International, LLC. 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

Yes

1.	Do all of the <u>flavor</u> constituents in the natural flavor product named above meet the <u>FDA definition of a natural flavor (see</u>
	above)?
	$\overline{\mathbf{X}}$ Yes $\square$ No
2.	Natural flavors authorized for use in NOP "organic" or "made with organic" products, in addition, must not be produced using
	synthetic extraction solvents. Extraction may only use natural, non-petroleum based solvents. Is/are the natural flavor

X N/A, no extraction solvents used

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constituent(s) made using NOP-suitable extraction solvents?\*

No

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> Please list any solvent(s) used in the NONE	he production of this Natural Flavor Product:
	ude water, natural ethanol, super-critical carbon dioxide, authentic essential oil, and colvents, or chlorinated, or halogenated solvents may be used. Propane, hexane, and cohibited.
B. Non-flavor constituents and other ingre	dients
	"organic" or "made with organic" products must not contain any <b>synthetic carrier</b> uding but not limited to, propylene glycol, polyglycerol esters of fatty acids, mono- and
> Please list any carrier system(s) use	ed in this Natural Flavor Product or attach an Ingredient Statement:
	XN/A, no carrier system(s) used
> Please list any preservative(s) used	l in this Natural Flavor Product or attach an Ingredient Statement:
	XN/A, no preservative(s) used
for NOP goods. <b>Excluded methods</b> (= GMC their growth and development by means that a with organic production. Such methods includoubling, introduction of a foreign gene, and	products may not be used at any stage in the process of making natural flavor products of use) include a variety of methods used to genetically modify organisms or influence are not possible under natural conditions or processes and are not considered compatible de, but are not limited to, recombinant DNA technology (including gene deletion, gene changing the positions of genes when achieved by recombinant DNA technology); and nor may natural flavors be the product of GMO-yeast fermentation.
· -	ding any solvents, carriers, preservatives or other processing aids used or contained without the use of excluded (GMO) methods?
	ses involving food preservation, pest control and pathogen control in NOP products. Other repermitted providing such use meets applicable FDA regulations, which establish on-organic) food products.
> Ionizing radiation as described in XYes No	21 CFR 179.26 was not used in the processing of this natural flavor product?
	Please sign this questionnaire below
Pursuant to 7CFR §205.605(a)(9) and §205.1 form is accurate and truthful to the best of my	05(e)(f), I, on behalf of the supplier, hereby attest that the information provided in this knowledge.
Company Name: Vigon International LLC.	
Printed Name: Amanda Moyer	Title: Manager of Regulatory
Signature: Amancla Mayur	<b>Date:</b> 07/13/24
•	

# **Nanomaterials**



**Product Name: ORANGE OIL FLORIDA** 

Vigon Code: 500278

We hereby confirm, to the best of our knowledge, that the above referenced product has not been formulated with engineered nanomaterials.

"Engineered nanomaterial" means any intentionally producted material that has one or more dimensions of the order of 100 nm or less or that is composed of discrete functional parts, either internally or at the surface, many of which have one or more dimensions of the order of 100 nm or less, including structures, agglomerates or aggregates, which may have a size above the order of 100nm but retain properties that are characteristic of the nanoscale.

Sincerely,

# Transmissible Spongiform Encephalopathy (TSE) and Bovine • azelis Spongiform Encephalopathy (BSE) Statement





**Product Name:** ORANGE OIL FLORIDA

Vigon Code: 500278

Vigon International, LLC. products are manufactured wholly from synthetic, natural or manufactured materials and do not contain any raw materials produced from or substances derived of animal origin. Moreover, these products do not contain, and are not derived from, specified risk material as defined in Commission Decision 97/534/EC or mechanically recovered meat obtained from the vertebral column of bovine, ovine or caprine animals.

The manufacturing process does not use any ingredient of animal origin nor do our products come in contact with animal products during storage and transportation.

We further declare that our products are Dioxin Free.

Therefore, to the best of our knowledge the product listed above are free from Transmissible Spongiform Encephalopathy (TSE) and Bovine Spongiform Encephalopathy (BSE).

Vigon International, LLC. 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,

### **IFRA**



**Product Name: ORANGE OIL FLORIDA** 

Vigon Code: 500278

We certify that the above material contains the following restricted substance restricted by IFRA Standards:

Restricted

- is in compliance with the Standards of the INTERNATIONAL FRAGRANCE ASSOCIATION (IFRA 51st amendment), depending on the application and the percentage of use in the final product.

The IFRA Standards regarding use restriction are based on safety assessments by the Panel of Experts of the Research Institute for Fragrance Materials (RIFM) and are enforced by the IFRA Scientific Committee.

It is the ultimate responsibility of our customer to ensure the safety of the final product by further testing if need be.

# **International Inventories**



Yes

**Product Name: ORANGE OIL FLORIDA** 

Vigon Code: 500278

Country(s) or region Inventory name On inventory (yes/no)\*

Australia	Australian Inventory of Chemical Substances (AICS)	Yes
Canada	Domestic Substances List (DSL)	Yes
China	Inventory of Existing Chemical Substances in Chine (IECSC)	Yes
Europe	European Inventory of Existing Commercial Chemical Substances (EINECS)	Yes
Japan	Inventory of Existing and New Chemical Substances (ENCS)	Yes
Korea	Existing Chemicals List (ECL)	Yes
New Zealand	New Zealand Inventory	Yes
Philippines	Philippine Inventory of Chemicals and Chemical Substances (PICCS)	Yes

United States & Puerto Rico Toxic Substances and Control Act (TSCA) Inventory

Sincerely,

# **Residual Solvents**



**Product Name: ORANGE OIL FLORIDA** 

Vigon Code: 500278

Based on our knowledge of our production process, raw materials and equipments used we do not expect residual solvents to be present.

Sincerely,

# **EU Fragrance Allergen Statement**



**Product Name: ORANGE OIL FLORIDA** 

Vigon Code: 500278

The product listed above contains the following substances listen in European Directive 76/768/EEC established by the SCCNFP declared allergens.

Citrus Aurantium Peel Oil CAS#8008-57-9 100%

Sincerely,

# **Melamine Statement**



Product Name: ORANGE OIL FLORIDA

Vigon Code: 500278

Based on our knowledge of our production process, raw materials and equipment used we do not expect melamine to be present.

Sincerely,

# **Phthalate Statement**



**Product Name: ORANGE OIL FLORIDA** 

Vigon Code: 500278

We've performed a risk assessment on our product contact plastics which include tubes, joints, caps, pumps, as well as packaging (e.g. plastic wraps and bags) and can confirm that our plastic products do not contain certain phthalate esters (most notably bis-2-Ethylhexyl phthalate[DEHP] and dibutyl phthalate [DBP]).

Sincerely,

# **ISO 9235 Statement**



**Product Name: ORANGE OIL FLORIDA** 

Vigon Code: 500278

The product listed above is natural according to ISO 9235 definition below:

Cold-pressed Essential Oil

Sincerely,