

Brilliant Blue FCF - MATERIAL SAFETY DATA SHEET (MSDS)

Information of the substance and of the company

Commercial Product	Brilliant Blue FCF
Synonyms	C.I.Food Blue # 2 FD&C Blue # 1
Chemical Family(class)	Triarylmethane
Chemical Name	Disodium a-[4-(N-Ethyl-3-Sulfonato Benzyl Amino)Phenyl]-a-[4-(N-ethyl -3-Sulfonato Benzylamino) Cyclohexa-2, 5-Dienylidene] Toluene-2-Sulfonate.
Company	Saujanya Exports
Telephone No	91-79-29702047 (Ahmedabad - Gujarat)
Fax No	91-79-29702047 (Ahmedabad – Gujarat)

Chemical Characterization Information On Ingredients

E.E.C.No.	E-133
EINECS.	223-339-8
CAS No.	3844-45-9
C.I.No.	42090
Molecular Formula	$C_{37}H_{34}N_2Na_2O_9S_3$
Molecular Weight	792.84
According to documentation available is edible dye.	

Physical and chemical properties

Physical State	Solid, Fine Powder/Granules.
Colour	Reddish blue.
Odor	Odorless
pH value	6-7
Boiling Point	Not applicable
Melting Point	No sharp melting point observed
Flash Point	Not applicable Substance does not having any oxidising property.
Ignition Temperature	Not applicable
Explosion Limit	Not applicable
Vapour Pressure	Not applicable
Density	0.80
Solubility in water	180 gms/litre



SAUJANYA EXPORTS

Manufacturers & Exporters of: Food Colours, Pigment Powders, Dyes & Dye Intermediates

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ISO 9001 : 2008
Reg.No: RQ91/7914

Stability & Reactivity

Hazardous Reactions	No
Hazardous Decomposition Product	Not Established
Chemical In Compatibility	Strong Reducing Agents, Decolourising Agents, Strong Acids & Alkalies
Condition To Avoid	I) Heating To High Temperature II) Storage under damp atmosphere
Reactivity Data	This material is stable under condition of normal handling and use, but sensitive to moist air.

Handling & Storage

Handling	Avoid formation of dust
Storage	Keep in closed container at ambient temperature & humidity
Do Not Store Together	Store Colourwise

Exposure Controls/Personal Protection

TLV	No
Respirator Protection	May be used (In case dust formation particle filter e.g. DIN 3181-21 may be)
Ventilation	Local ventilation capable of minimising dust emission at the point of use
Eye Protection	Protective glasses may be used
Hand Protection	Rubber gloves may be used wash the hands before and at the end of work with water, soap

Hazards Identification

Warnings

The usual precautions taken when handling of dyes should be observed.

As the substance is edible dye, no hazardous to water supply.

First Aid Measures

Eye Contact	Wash eyes with plenty of water for at least 15 minute
Skin Contact	Wash off with plenty of water & soap
Ingestion	Plenly full water to be taken inside, special medical attention may not be necessary

Accidental Release Measures

After Spillage	Sweep up spilled substance carefully, then clean with water
Absorbent Material	Use clean cotton cloth

Disposal Consideration

Can be sent to an incineration plant in accordance with local regulations

Fire Fighting Measures

Extinguishing Media	Use dry chemicals or carbon dioxide CO ₂
Thermal Decomposition	Dangerous decomposition is not anticipated

Toxicological Information (In Rats & Mice)

LD 50 Oral	6000-10000 mg/kg body weight
LD 50 intraperitoneal	3800-5000 mg/kg body weight
LD 50 skin	No adverse or pathological effect
LD 50 inhalation	Not Known
Eye Irritation	Not irritating to Eye
Dermal Irritation	Not irritating to skin.
Acceptable Daily Intake	
JECFA	0-2.5 mg/kg body weight
EEC	0-2.5 mg/kg body weight

Ecological Information

Water Hazard	Being an edible dye, Not established
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Transport Information

Not Hazardous Cargo
 Keep seperated from hazardous chemicals

Regulatory Information

Manufactured as per specification set by BIS (India), FAO/WHO (JECFA). Each country has its own laws on colouring of food-stuffs, colourant permitted and their purity standards

Other Information

This product should be stored, handled and used in accordance with good industrial hyginic practices and in conformity with any legal regulation. The information contained herein is based on the present state of our knowledge and is intended to describe our products from the point of view of health and safety requirements. It should not therefore be construed as guaranteeing specific properties

Note: All requirement shall be on dry basis.

For total dye content: requirement within tolerance limit of $\pm 7.5\%$ the declared of value.