SDS · SAFETY DATA SHEET (GHS / REACH)

Sea Wave Gel Food Coloring 1 L

Article: N80044 · **INCI:** Aqua, Glycerin, May contain (+/-): E133, E102
Document No. SDS-35281-EN-2611 · **Revision:** 11.2026

Product page

1 Identification of the substance/mixture and of the company

Trade name	Sea Wave Gel Food Coloring 1 L
Article	N80044
INCI	Aqua, Glycerin, May contain (+/-): E133, E102
Recommended use	confectionery, icing, fondant, beverages
Uses advised against	None identified.
Supplier	**Mylo-Opt** 1st Pishchanyi Lane, 1, Kremenchuk, Poltava region, Ukraine +38 (063) 690-06-72 · mysoapoptom@gmail.com мыло-опт.com.ua
Emergency telephone	+38 (063) 690-06-72 (Mon–Fri, 8:00–17:00)

2 Hazards identification

Classification (CLP/GHS)	Not classified as hazardous.
Label elements	No pictograms, signal word or H-statements required.
Other hazards	May stain skin and surfaces.

3 Composition / information on ingredients

Mixture. Components are not classified as hazardous at the stated concentrations unless otherwise stated in section 2.

Component	CAS	EC	Content, %
Aqua (Water)	7732-18-5	231-791-2	40–70
Glycerin	56-81-5	200-289-5	20–50
E133 (Brilliant Blue FCF)	3844-45-9	223-339-8	0–10
E102 (Tartrazine)	1934-21-0	217-699-5	0–10

4 First aid measures

Inhalation	Move to fresh air. Seek medical advice if breathing difficulties occur.
Skin	Wash off with water and a mild cleanser.
Eyes	Do not rub. Rinse with plenty of water for 10–15 min. Seek medical advice if irritation persists.
Ingestion	Rinse mouth with water. Do not induce vomiting. Seek medical advice if unwell.
Most important symptoms	Eye irritation on contact.

5 Firefighting measures

Flammability	Non-combustible.
Extinguishing media	Water spray, foam, dry powder, CO_2 – appropriate to surrounding fire.
Hazardous combustion products	None under normal conditions.
Firefighter equipment	Self-contained breathing apparatus and protective clothing.

6 Accidental release measures

Personal precautions	Avoid eye contact; surfaces may become slippery. Use protective equipment (section 8).
Environmental precautions	Do not allow to enter drains or water bodies.
Clean-up methods	Absorb with inert material (sand, vermiculite), place in a closed container; rinse residues with water.

7 Handling and storage

Safe handling	Avoid eye contact. Ensure ventilation. Do not eat or drink while working. Wash hands after handling.
Storage conditions	in a dry place, in a tightly closed container, protected from direct sunlight, at +5...+30 °C
Incompatible materials	Strong oxidizers.

8 Exposure controls / personal protection

Occupational exposure limits	Not established.
Engineering controls	General and local exhaust ventilation.

Respiratory protection	Not required under normal conditions.
Eye protection	Safety glasses with side shields.
Hand protection	Nitrile gloves.

9 Physical and chemical properties

Physical state / appearance	liquid
Color	blue
Odor	odorless
pH	5–8
Melting point	not applicable
Density	1.05–1.25 g/cm³
Solubility	water, aqueous phase, glycerin
Flash point	not applicable / > 100 °C
Explosive properties	none

10 Stability and reactivity

Chemical stability	Stable under recommended storage conditions.
Conditions to avoid	Freezing, temperatures above 40 °C, direct sunlight.
Hazardous decomposition	None under normal conditions.

11 Toxicological information

Contained food dyes have low acute toxicity: LD50 oral (rat) > 2000 mg/kg. Not irritating to skin. May temporarily stain skin. Some azo dyes may cause intolerance reactions in sensitive individuals.

12 Ecological information

Water-soluble dyes, readily color water. Not readily biodegradable but do not bioaccumulate. Low acute aquatic toxicity (EC50 > 100 mg/L). Not PBT/vPvB.

13 Disposal considerations

Product	Dispose of in accordance with local regulations; do not discharge large quantities into drains.
Packaging	Dispose of or recycle empty packaging.

14 Transport information

UN number	Not applicable
ADR / RID / IMDG / IATA	Not regulated as dangerous goods.
Special precautions	None required.

15 Regulatory information

Regulation (EC) No 1907/2006 (REACH), Regulation (EC) No 1272/2008 (CLP). Colorants contained are permitted food additives under Regulation (EC) No 1333/2008; use within established limits.

16 Other information

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Note	The information reflects current knowledge and relates only to the product specified. It does not constitute a guarantee of properties for any specific application.