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Tomato Paste

IDENTIFICATION, HAZARDS & COMPOSITION

01 / IDENTIFICATION

Product family: Tomato Paste. Product variants and grade-specific data are listed in Annex A. Intended use: food ingredient or food processing, subject to the selected product specification. Uses outside food applications have not been assessed.
Manufacturer: AGRO-INDUSTRY DASHT DARIUS FARS CO.
Address: Km 20, Old Persepolis-Isfahan Road, Marvdasht County, Fars Province, Iran. Postal code: 7378158040.
Routine and emergency telephone: +989179288057. Emergency availability: 24/7. Response language: English.
Intended destination markets: WORLDWIDE; shipment-specific requirements remain applicable.

02 / HAZARD(S) IDENTIFICATION

GHS classification: not established from the information supplied. Signal word, pictograms, hazard statements and precautionary statements: pending manufacturer assessment. Absence of a classification in this document does not mean the product has been assessed as non-hazardous.
Handling considerations: slippery spills; potential eye discomfort from splashes of acidic food material; burns during hot processing; heavy drums and mechanical handling. No preservatives are declared; see Section 3 for the product-family formulation. Natural food allergy and facility cross-contact are addressed in Annex B.

03 / COMPOSITION / INFORMATION ON INGREDIENTS

Retail / foodservice tomato paste: tomato-derived material with 1.5% added salt, as confirmed by the manufacturer. Industrial tomato paste: pure tomato-derived material with no added salt declared. No other additives, preservatives, sulphites or processing aids are used, according to the manufacturer.
No US major-allergen or UK priority-allergen ingredient is identified in the declared formulation. The manufacturer confirms that the listed allergens are not stored or processed at the facility. This declaration is not an independent allergen test. Brix is soluble-solids content, not an ingredient percentage. See Annex B.

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Tomato Paste

RESPONSE, HANDLING & EXPOSURE CONTROL

04 / FIRST-AID MEASURES

Eyes: rinse promptly with clean running water; remove contact lenses if easy. Obtain medical advice if pain or irritation persists. Skin: wash off product; remove soiled clothing. Inhalation: if mist causes discomfort, move to fresh air and seek advice if symptoms persist. Ingestion: intended food use is distinct from accidental workplace exposure; if contaminated material is swallowed or symptoms occur, seek medical advice. Do not induce vomiting unless directed by a clinician. For breathing difficulty, severe symptoms or a suspected serious allergic reaction, obtain emergency help. Product-specific symptom data and special treatment have not been supplied.

05 / FIRE-FIGHTING MEASURES

Product fire-test data and unsuitable extinguishing media have not been supplied. Select extinguishing media for the surrounding fire. Keep clear of heated containers and follow the site fire plan. Firefighters should use protective equipment and respiratory protection appropriate to smoke and the incident. Product-specific combustion products require assessment; do not assume smoke is harmless.

06 / ACCIDENTAL RELEASE MEASURES

Restrict access to slippery areas. Use splash protection where needed. Stop the release only if safe. Contain and collect with suitable tools or absorbent material; place in labelled waste containers. Prevent uncontrolled entry into drains and surface water. Clean remaining residue under the site sanitation procedure. Do not return recovered spill material to food production.

07 / HANDLING AND STORAGE

Use hygienic handling and maintain package integrity. Avoid splashes and contact with hot product; use suitable drum-handling equipment. Keep separate from cleaning chemicals and other sources of contamination. Storage temperature and packing vary by product: follow Annex A and the approved label. Ambient storage does not define a numerical temperature limit. After-opening and thawing instructions require manufacturer confirmation. Do not use swollen, leaking or damaged packs without quality review.

08 / EXPOSURE CONTROLS / PERSONAL PROTECTION

Product-specific exposure limits and biological monitoring parameters: not supplied. Control splashes and mist at transfer points. Provide suitable washing facilities. Use eye protection for splash tasks, suitable gloves and protective workwear; use thermal protection for hot operations and safety footwear for drums. Respiratory protection requires a task-specific exposure assessment, particularly for mist or confined-space work.

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Tomato Paste

PROPERTIES, STABILITY & HEALTH INFORMATION

09 / PHYSICAL AND CHEMICAL PROPERTIES

Red tomato paste; industrial material described as a viscous cloudy liquid. Brix and pH: see Annex A for each variant. Odour: characteristic of ripe tomato. An odour threshold is not available. Numerical density entries in the analysis have no stated unit or reference temperature and are not treated here as validated SDS density values.

Property group	Available information
Melting / freezing point; boiling range	Not available. Storage temperatures are not freezing-point measurements.
Flammability; flash point; explosion limits	Not available. No flammability classification is inferred.
Auto-ignition; decomposition temperature	Not available.
Kinematic viscosity; solubility	Not available. Bostwick results are not kinematic viscosity.
Vapour pressure; relative vapour density	Not available.
Partition coefficient (n-octanol / water)	Not available.
Density / relative density; particle characteristics	Validated density basis not available; particle data not available.

10 / STABILITY AND REACTIVITY

Reactivity, hazardous reactions, incompatibility and decomposition test data: not available. Follow approved storage instructions and prevent contamination. Temperature abuse or damaged packaging can compromise quality. Avoid unintended mixing with cleaning or sanitizing chemicals. These recommendations do not constitute stability-test evidence.

11 / TOXICOLOGICAL INFORMATION

Potential workplace contact routes: eyes, skin, accidental ingestion and mist inhalation during some operations. Irritation, sensitization, acute toxicity, mutagenicity, carcinogenicity, reproductive toxicity, specific target organ toxicity and aspiration hazard data: not supplied. Delayed or chronic effects and numerical toxicity estimates: not available. Food use and microbiological specification limits do not establish a toxicological classification. Natural food allergy remains possible; see Annex B. No product-specific sensitization study has been supplied.

12 / ECOLOGICAL INFORMATION

Ecotoxicity, persistence / degradability, bioaccumulation, soil mobility and other environmental effects: not available. Do not make an aquatic-hazard or biodegradability claim without assessment. Prevent uncontrolled release and manage cleanup under local site procedures.

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Tomato Paste

DISPOSAL, TRANSPORT & DOCUMENT CONTROL

13 / DISPOSAL CONSIDERATIONS

Collect product waste and contaminated absorbents for handling by an authorized waste service or an approved site route. Apply local requirements to food waste, wastewater and contaminated packaging. Drain disposal is subject to site approval and local limits. Empty containers may retain residues; clean and assess them before recycling or reuse. Do not assign a waste code without the destination and waste assessment.

14 / TRANSPORT INFORMATION

UN number / ID, proper shipping name, transport hazard class, packing group and environmental transport hazards: not established. ADR / RID, IMDG and IATA dangerous-goods status has not been confirmed. Do not use this document as a declaration of non-dangerous goods.
Maintain the product-specific storage conditions during transport, secure drums and pallets, and protect packaging from damage. Maritime bulk-transport applicability and any carrier-specific requirements require confirmation.

15 / REGULATORY INFORMATION

Intended markets: WORLDWIDE. This identifies commercial scope, not approval in every jurisdiction. Ingredient-allergen screening uses the FDA US major-allergen list and the UK FSA 14-allergen list as reference examples (Annex B). Other destinations may define additional allergens and different labelling duties. Destination-specific SDS applicability, classification, language and importer / local supplier information must be checked before issue. No global compliance certification is made.

16 / OTHER INFORMATION

Revision 1.0 / 2 November 2026. Contact details and document presentation updated; product specification values retained.
Destination-specific classification / transport assessment, any required product-specific safety information and responsible company reviewer approval are required before formal issue. Facility declarations are manufacturer-supplied, not independent audit or laboratory results. Shared family coverage must be checked against every formulation. Any variant with different hazards requires its own assessment and potentially a separate SDS.

Evidence: manufacturer declarations and approved project technical data. Safety-document structure and first-aid guidance: CCOHS. Allergen guidance: FDA, UK FSA and AAAAI. Public-source review: 25 October 2026. Allergen sources and scope are listed in Annex B.

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Tomato Paste

ANNEX A / PRODUCT VARIANTS & STORAGE

Reference values below are technical specifications, not measured safety-test results. A family sheet may be issued only after the manufacturer confirms that its variants share an appropriate hazard assessment.

Product / grade	Brix (°Bx)	pH	Storage / packing
Tomato paste / Retail & foodservice	20-22 / 22-24 / 24-26 / 26-28 / 28-30	≤4.3	Not supplied / Product-specific pack
Tomato Paste / Industrial	37±1 / 31±1	≤4.5*	Ambient / Aseptic drum

Retail / foodservice Brix grades are discrete: 20-22, 22-24, 24-26, 26-28 and 28-30 °Bx. Industrial grades: 37±1 and 31±1 °Bx. *Industrial pH shown applies to the original 37±1 °Bx grade. The pH and other numerical specifications for 31±1 °Bx require grade-specific confirmation.

Industrial drum: net 235±5 kg; gross 245±5 kg. Shelf life: 2 years after production under approved storage conditions. Retail / foodservice storage and shelf life require confirmation.

Common industrial drum dimensions: D 550 x H 950 mm. Four drums per pallet. These dimensions are logistics data and do not determine transport hazard classification.

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Tomato Paste

ANNEX B / ALLERGEN INFORMATION & EVIDENCE

INGREDIENT SCREENING - NOT AN ALLERGEN-FREE CERTIFICATE

Manufacturer declaration dated 25 October 2026: pure tomato raw material; retail / foodservice packs contain 1.5% added salt. No other additives, preservatives, sulphites or processing aids are used. No US major-allergen or UK priority-allergen ingredient is identified. Listed allergens are not stored or processed at the facility. This is supplier-declared information, not an independent audit or laboratory certificate.

Reference scope	Ingredient-based assessment
US / FDA: 9 major allergens	Milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soybeans and sesame: none identified as an intended ingredient in the declared products.
UK / FSA: additional categories	Celery, mustard, lupin, molluscs and gluten-containing cereals beyond wheat: none identified as an intended ingredient.
Sulphur dioxide / sulphites	The manufacturer confirms no sulphite use in supply or processing. Total SO2 has not been reported by laboratory analysis; no zero-residue claim is made. UK declaration threshold: more than 10 mg/kg or 10 mg/L, expressed as total SO2.
Cross-contact / processing aids	Manufacturer confirms no storage or processing of the listed allergens at the facility and no processing aids used. Upstream and transport controls have not been independently audited. No blanket may-contain or allergen-free claim is assigned.

Tomato can trigger reactions in susceptible individuals, including pollen-food cross-reactivity. Processing or heating must not be treated as proof that every allergenic protein has been eliminated. The reviewed AAAAI guidance describes pollen-food syndrome, primarily with raw produce; it does not validate residual allergen levels in these processed products.

Priority-allergen lists do not cover every possible food allergy. This annex supports supplier review and customer information; final label wording and any precautionary statement must follow the destination rules and a product / process-specific assessment.

REFERENCE REGISTER / PUBLIC GUIDANCE

FDA - Food Allergies: US list and allergen cross-contact.
https://www.fda.gov/food/nutrition-food-labeling-and-critical-foods/food-allergies
UK FSA - Allergen guidance for food businesses: 14 categories and sulphites.
https://www.gov.uk/government/publications/allergen-guidance-for-food-businesses/allergen-guidance-for-food-businesses
AAAAI - Oral Allergy Syndrome / Pollen Food Syndrome: natural produce allergy.
https://www.aaaai.org/tools-for-the-public/conditions-library/allergies/oral-allergy-syndrome-(oas)

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Fruit Concentrates

IDENTIFICATION, HAZARDS & COMPOSITION

01 / IDENTIFICATION

Product family: Fruit Concentrates. Product variants and grade-specific data are listed in Annex A. Intended use: food ingredient or food processing, subject to the selected product specification. Uses outside food applications have not been assessed.
Manufacturer: AGRO-INDUSTRY DASHT DARIUS FARS CO.
Address: Km 20, Old Persepolis-Isfahan Road, Marvdasht County, Fars Province, Iran. Postal code: 7378158040.
Routine and emergency telephone: +989179288057. Emergency availability: 24/7. Response language: English.
Intended destination markets: WORLDWIDE; shipment-specific requirements remain applicable.

02 / HAZARD(S) IDENTIFICATION

GHS classification: not established from the information supplied. Signal word, pictograms, hazard statements and precautionary statements: pending manufacturer assessment. Absence of a classification in this document does not mean the product has been assessed as non-hazardous.
Handling considerations: slippery spills; potential eye discomfort from splashes of acidic food material; burns during hot processing; heavy drums and mechanical handling. No preservatives are declared; see Section 3 for the product-family formulation. Natural food allergy and facility cross-contact are addressed in Annex B.

03 / COMPOSITION / INFORMATION ON INGREDIENTS

Pure fruit-derived material for each variety listed in Annex A, with no additives, preservatives, sulphites or processing aids used, as confirmed by the manufacturer on 25 October 2026. The family name does not mean a combined blend.
No US major-allergen or UK priority-allergen ingredient is identified in the declared formulation. The manufacturer confirms that the listed allergens are not stored or processed at the facility. This declaration is not an independent allergen test. Brix is soluble-solids content, not an ingredient percentage. See Annex B.

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Fruit Concentrates

RESPONSE, HANDLING & EXPOSURE CONTROL

04 / FIRST-AID MEASURES

Eyes: rinse promptly with clean running water; remove contact lenses if easy. Obtain medical advice if pain or irritation persists. Skin: wash off product; remove soiled clothing. Inhalation: if mist causes discomfort, move to fresh air and seek advice if symptoms persist. Ingestion: intended food use is distinct from accidental workplace exposure; if contaminated material is swallowed or symptoms occur, seek medical advice. Do not induce vomiting unless directed by a clinician. For breathing difficulty, severe symptoms or a suspected serious allergic reaction, obtain emergency help. Product-specific symptom data and special treatment have not been supplied.

05 / FIRE-FIGHTING MEASURES

Product fire-test data and unsuitable extinguishing media have not been supplied. Select extinguishing media for the surrounding fire. Keep clear of heated containers and follow the site fire plan. Firefighters should use protective equipment and respiratory protection appropriate to smoke and the incident. Product-specific combustion products require assessment; do not assume smoke is harmless.

06 / ACCIDENTAL RELEASE MEASURES

Restrict access to slippery areas. Use splash protection where needed. Stop the release only if safe. Contain and collect with suitable tools or absorbent material; place in labelled waste containers. Prevent uncontrolled entry into drains and surface water. Clean remaining residue under the site sanitation procedure. Do not return recovered spill material to food production.

07 / HANDLING AND STORAGE

Use hygienic handling and maintain package integrity. Avoid splashes and contact with hot product; use suitable drum-handling equipment. Keep separate from cleaning chemicals and other sources of contamination. Storage temperature and packing vary by product: follow Annex A and the approved label. Ambient storage does not define a numerical temperature limit. After-opening and thawing instructions require manufacturer confirmation. Do not use swollen, leaking or damaged packs without quality review.

08 / EXPOSURE CONTROLS / PERSONAL PROTECTION

Product-specific exposure limits and biological monitoring parameters: not supplied. Control splashes and mist at transfer points. Provide suitable washing facilities. Use eye protection for splash tasks, suitable gloves and protective workwear; use thermal protection for hot operations and safety footwear for drums. Respiratory protection requires a task-specific exposure assessment, particularly for mist or confined-space work.

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Fruit Concentrates

PROPERTIES, STABILITY & HEALTH INFORMATION

09 / PHYSICAL AND CHEMICAL PROPERTIES

Viscous liquid: clear for the listed concentrates except orange, which is cloudy. Product-specific colour descriptions are not supplied. Brix and pH: see Annex A for each variant. Odour: characteristic of the corresponding ripe fruit concentrate. An odour threshold is not available. Numerical density entries in the analysis have no stated unit or reference temperature and are not treated here as validated SDS density values.

Property group	Available information
Melting / freezing point; boiling range	Not available. Storage temperatures are not freezing-point measurements.
Flammability; flash point; explosion limits	Not available. No flammability classification is inferred.
Auto-ignition; decomposition temperature	Not available.
Kinematic viscosity; solubility	Not available. Bostwick results are not kinematic viscosity.
Vapour pressure; relative vapour density	Not available.
Partition coefficient (n-octanol / water)	Not available.
Density / relative density; particle characteristics	Validated density basis not available; particle data not available.

10 / STABILITY AND REACTIVITY

Reactivity, hazardous reactions, incompatibility and decomposition test data: not available. Follow approved storage instructions and prevent contamination. Temperature abuse or damaged packaging can compromise quality. Avoid unintended mixing with cleaning or sanitizing chemicals. These recommendations do not constitute stability-test evidence.

11 / TOXICOLOGICAL INFORMATION

Potential workplace contact routes: eyes, skin, accidental ingestion and mist inhalation during some operations. Irritation, sensitization, acute toxicity, mutagenicity, carcinogenicity, reproductive toxicity, specific target organ toxicity and aspiration hazard data: not supplied. Delayed or chronic effects and numerical toxicity estimates: not available. Food use and microbiological specification limits do not establish a toxicological classification. Natural food allergy remains possible; see Annex B. No product-specific sensitization study has been supplied.

12 / ECOLOGICAL INFORMATION

Ecotoxicity, persistence / degradability, bioaccumulation, soil mobility and other environmental effects: not available. Do not make an aquatic-hazard or biodegradability claim without assessment. Prevent uncontrolled release and manage cleanup under local site procedures.

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Fruit Concentrates

DISPOSAL, TRANSPORT & DOCUMENT CONTROL

13 / DISPOSAL CONSIDERATIONS

Collect product waste and contaminated absorbents for handling by an authorized waste service or an approved site route. Apply local requirements to food waste, wastewater and contaminated packaging. Drain disposal is subject to site approval and local limits. Empty containers may retain residues; clean and assess them before recycling or reuse. Do not assign a waste code without the destination and waste assessment.

14 / TRANSPORT INFORMATION

UN number / ID, proper shipping name, transport hazard class, packing group and environmental transport hazards: not established. ADR / RID, IMDG and IATA dangerous-goods status has not been confirmed. Do not use this document as a declaration of non-dangerous goods.
Maintain the product-specific storage conditions during transport, secure drums and pallets, and protect packaging from damage. Maritime bulk-transport applicability and any carrier-specific requirements require confirmation.

15 / REGULATORY INFORMATION

Intended markets: WORLDWIDE. This identifies commercial scope, not approval in every jurisdiction. Ingredient-allergen screening uses the FDA US major-allergen list and the UK FSA 14-allergen list as reference examples (Annex B). Other destinations may define additional allergens and different labelling duties. Destination-specific SDS applicability, classification, language and importer / local supplier information must be checked before issue. No global compliance certification is made.

16 / OTHER INFORMATION

Revision 1.0 / 2 November 2026. Contact details and document presentation updated; product specification values retained.
Destination-specific classification / transport assessment, any required product-specific safety information and responsible company reviewer approval are required before formal issue. Facility declarations are manufacturer-supplied, not independent audit or laboratory results. Shared family coverage must be checked against every formulation. Any variant with different hazards requires its own assessment and potentially a separate SDS.

Evidence: manufacturer declarations and approved project technical data. Safety-document structure and first-aid guidance: CCOHS. Allergen guidance: FDA, UK FSA and AAAAI. Public-source review: 25 October 2026. Allergen sources and scope are listed in Annex B.

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Fruit Concentrates

ANNEX A / PRODUCT VARIANTS & STORAGE

Reference values below are technical specifications, not measured safety-test results. A family sheet may be issued only after the manufacturer confirms that its variants share an appropriate hazard assessment.

Product / grade	Brix (°Bx)	pH	Storage / packing
Sour Cherry Concentrate	65±1	3.0-4.0	-18 °C / Aseptic / Non-aseptic drum
Pomegranate Concentrate	65±1	2.5-3.5	-18 °C / Aseptic / Non-aseptic drum
Apple Concentrate	70±1	3.0-4.1	Ambient / Aseptic / Non-aseptic drum
Red Plum Concentrate	65±1	3.0-3.5	-18 °C / Aseptic / Non-aseptic drum
Date Concentrate / Decolored	70±1	3.9-4.5	Ambient / Aseptic / Non-aseptic drum
Date Concentrate / Non-decolored	70±1	4.1-4.3	Ambient / Aseptic / Non-aseptic drum
White Grape Concentrate	65±1	3.0-4.5	Ambient / Aseptic / Non-aseptic drum
Red Grape Concentrate	65±1	3.0-4.0	-18 °C / Non-aseptic drum
Orange Concentrate	62±1	2.8-3.5	-18 °C / Non-aseptic drum

Shelf life in the supplied technical data: 2 years after production under the specified storage conditions and with intact original packaging. Ambient temperature limits, after-opening instructions and any thawing procedure remain to be confirmed.

Common industrial drum dimensions: D 550 x H 950 mm. Four drums per pallet. These dimensions are logistics data and do not determine transport hazard classification.

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Fruit Concentrates

ANNEX B / ALLERGEN INFORMATION & EVIDENCE

INGREDIENT SCREENING - NOT AN ALLERGEN-FREE CERTIFICATE

Manufacturer declaration dated 25 October 2026: pure fruit raw materials; no additives, preservatives, sulphites or processing aids are used. No US major-allergen or UK priority-allergen ingredient is identified. Listed allergens are not stored or processed at the facility. This is supplier-declared information, not an independent audit or laboratory certificate.

Reference scope	Ingredient-based assessment
US / FDA: 9 major allergens	Milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soybeans and sesame: none identified as an intended ingredient in the declared products.
UK / FSA: additional categories	Celery, mustard, lupin, molluscs and gluten-containing cereals beyond wheat: none identified as an intended ingredient.
Sulphur dioxide / sulphites	The manufacturer confirms no sulphite use in supply or processing. Total SO2 has not been reported by laboratory analysis; no zero-residue claim is made. UK declaration threshold: more than 10 mg/kg or 10 mg/L, expressed as total SO2.
Cross-contact / processing aids	Manufacturer confirms no storage or processing of the listed allergens at the facility and no processing aids used. Upstream and transport controls have not been independently audited. No blanket may-contain or allergen-free claim is assigned.

Natural fruit proteins may cause reactions in susceptible individuals. Apple, stone fruits and orange are examples relevant to this range. Processing or heating must not be treated as proof that every allergenic protein has been eliminated. The reviewed AAAAI guidance describes pollen-food syndrome, primarily with raw produce; it does not validate residual allergen levels in these processed products.

Priority-allergen lists do not cover every possible food allergy. This annex supports supplier review and customer information; final label wording and any precautionary statement must follow the destination rules and a product / process-specific assessment.

REFERENCE REGISTER / PUBLIC GUIDANCE

FDA - Food Allergies: US list and allergen cross-contact.
https://www.fda.gov/food/nutrition-food-labeling-and-critical-foods/food-allergies
UK FSA - Allergen guidance for food businesses: 14 categories and sulphites.
https://www.gov.uk/government/publications/allergen-guidance-for-food-businesses/allergen-guidance-for-food-businesses
AAAAI - Oral Allergy Syndrome / Pollen Food Syndrome: natural produce allergy.
https://www.aaaai.org/tools-for-the-public/conditions-library/allergies/oral-allergy-syndrome-(oas)

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Fruit Purees

IDENTIFICATION, HAZARDS & COMPOSITION

01 / IDENTIFICATION

Product family: Fruit Purees. Product variants and grade-specific data are listed in Annex A. Intended use: food ingredient or food processing, subject to the selected product specification. Uses outside food applications have not been assessed.
Manufacturer: AGRO-INDUSTRY DASHT DARIUS FARS CO.
Address: Km 20, Old Persepolis-Isfahan Road, Marvdasht County, Fars Province, Iran. Postal code: 7378158040.
Routine and emergency telephone: +989179288057. Emergency availability: 24/7. Response language: English.
Intended destination markets: WORLDWIDE; shipment-specific requirements remain applicable.

02 / HAZARD(S) IDENTIFICATION

GHS classification: not established from the information supplied. Signal word, pictograms, hazard statements and precautionary statements: pending manufacturer assessment. Absence of a classification in this document does not mean the product has been assessed as non-hazardous.
Handling considerations: slippery spills; potential eye discomfort from splashes of acidic food material; burns during hot processing; heavy drums and mechanical handling. No preservatives are declared; see Section 3 for the product-family formulation. Natural food allergy and facility cross-contact are addressed in Annex B.

03 / COMPOSITION / INFORMATION ON INGREDIENTS

Pure fruit-derived material for each variety listed in Annex A, with no additives, preservatives, sulphites or processing aids used, as confirmed by the manufacturer on 25 October 2026. Peach and Saffron Peach are distinct cultivars within the same peach family; Saffron Peach does not indicate added saffron.
No US major-allergen or UK priority-allergen ingredient is identified in the declared formulation. The manufacturer confirms that the listed allergens are not stored or processed at the facility. This declaration is not an independent allergen test. Brix is soluble-solids content, not an ingredient percentage. See Annex B.

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Fruit Purees

RESPONSE, HANDLING & EXPOSURE CONTROL

04 / FIRST-AID MEASURES

Eyes: rinse promptly with clean running water; remove contact lenses if easy. Obtain medical advice if pain or irritation persists. Skin: wash off product; remove soiled clothing. Inhalation: if mist causes discomfort, move to fresh air and seek advice if symptoms persist. Ingestion: intended food use is distinct from accidental workplace exposure; if contaminated material is swallowed or symptoms occur, seek medical advice. Do not induce vomiting unless directed by a clinician. For breathing difficulty, severe symptoms or a suspected serious allergic reaction, obtain emergency help. Product-specific symptom data and special treatment have not been supplied.

05 / FIRE-FIGHTING MEASURES

Product fire-test data and unsuitable extinguishing media have not been supplied. Select extinguishing media for the surrounding fire. Keep clear of heated containers and follow the site fire plan. Firefighters should use protective equipment and respiratory protection appropriate to smoke and the incident. Product-specific combustion products require assessment; do not assume smoke is harmless.

06 / ACCIDENTAL RELEASE MEASURES

Restrict access to slippery areas. Use splash protection where needed. Stop the release only if safe. Contain and collect with suitable tools or absorbent material; place in labelled waste containers. Prevent uncontrolled entry into drains and surface water. Clean remaining residue under the site sanitation procedure. Do not return recovered spill material to food production.

07 / HANDLING AND STORAGE

Use hygienic handling and maintain package integrity. Avoid splashes and contact with hot product; use suitable drum-handling equipment. Keep separate from cleaning chemicals and other sources of contamination. Storage temperature and packing vary by product: follow Annex A and the approved label. Ambient storage does not define a numerical temperature limit. After-opening and thawing instructions require manufacturer confirmation. Do not use swollen, leaking or damaged packs without quality review.

08 / EXPOSURE CONTROLS / PERSONAL PROTECTION

Product-specific exposure limits and biological monitoring parameters: not supplied. Control splashes and mist at transfer points. Provide suitable washing facilities. Use eye protection for splash tasks, suitable gloves and protective workwear; use thermal protection for hot operations and safety footwear for drums. Respiratory protection requires a task-specific exposure assessment, particularly for mist or confined-space work.

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Fruit Purees

PROPERTIES, STABILITY & HEALTH INFORMATION

09 / PHYSICAL AND CHEMICAL PROPERTIES

Viscous cloudy liquid. Product-specific colour descriptions are not supplied. Brix and pH: see Annex A for each variant. Odour: characteristic of the corresponding ripe fruit puree. An odour threshold is not available. Numerical density entries in the analysis have no stated unit or reference temperature and are not treated here as validated SDS density values.

Property group	Available information
Melting / freezing point; boiling range	Not available. Storage temperatures are not freezing-point measurements.
Flammability; flash point; explosion limits	Not available. No flammability classification is inferred.
Auto-ignition; decomposition temperature	Not available.
Kinematic viscosity; solubility	Not available. Bostwick results are not kinematic viscosity.
Vapour pressure; relative vapour density	Not available.
Partition coefficient (n-octanol / water)	Not available.
Density / relative density; particle characteristics	Validated density basis not available; particle data not available.

10 / STABILITY AND REACTIVITY

Reactivity, hazardous reactions, incompatibility and decomposition test data: not available. Follow approved storage instructions and prevent contamination. Temperature abuse or damaged packaging can compromise quality. Avoid unintended mixing with cleaning or sanitizing chemicals. These recommendations do not constitute stability-test evidence.

11 / TOXICOLOGICAL INFORMATION

Potential workplace contact routes: eyes, skin, accidental ingestion and mist inhalation during some operations. Irritation, sensitization, acute toxicity, mutagenicity, carcinogenicity, reproductive toxicity, specific target organ toxicity and aspiration hazard data: not supplied. Delayed or chronic effects and numerical toxicity estimates: not available. Food use and microbiological specification limits do not establish a toxicological classification. Natural food allergy remains possible; see Annex B. No product-specific sensitization study has been supplied.

12 / ECOLOGICAL INFORMATION

Ecotoxicity, persistence / degradability, bioaccumulation, soil mobility and other environmental effects: not available. Do not make an aquatic-hazard or biodegradability claim without assessment. Prevent uncontrolled release and manage cleanup under local site procedures.

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Fruit Purees

DISPOSAL, TRANSPORT & DOCUMENT CONTROL

13 / DISPOSAL CONSIDERATIONS

Collect product waste and contaminated absorbents for handling by an authorized waste service or an approved site route. Apply local requirements to food waste, wastewater and contaminated packaging. Drain disposal is subject to site approval and local limits. Empty containers may retain residues; clean and assess them before recycling or reuse. Do not assign a waste code without the destination and waste assessment.

14 / TRANSPORT INFORMATION

UN number / ID, proper shipping name, transport hazard class, packing group and environmental transport hazards: not established. ADR / RID, IMDG and IATA dangerous-goods status has not been confirmed. Do not use this document as a declaration of non-dangerous goods.
Maintain the product-specific storage conditions during transport, secure drums and pallets, and protect packaging from damage. Maritime bulk-transport applicability and any carrier-specific requirements require confirmation.

15 / REGULATORY INFORMATION

Intended markets: WORLDWIDE. This identifies commercial scope, not approval in every jurisdiction. Ingredient-allergen screening uses the FDA US major-allergen list and the UK FSA 14-allergen list as reference examples (Annex B). Other destinations may define additional allergens and different labelling duties. Destination-specific SDS applicability, classification, language and importer / local supplier information must be checked before issue. No global compliance certification is made.

16 / OTHER INFORMATION

Revision 1.0 / 2 November 2026. Contact details and document presentation updated; product specification values retained.
Destination-specific classification / transport assessment, any required product-specific safety information and responsible company reviewer approval are required before formal issue. Facility declarations are manufacturer-supplied, not independent audit or laboratory results. Shared family coverage must be checked against every formulation. Any variant with different hazards requires its own assessment and potentially a separate SDS.

Evidence: manufacturer declarations and approved project technical data. Safety-document structure and first-aid guidance: CCOHS. Allergen guidance: FDA, UK FSA and AAAAI. Public-source review: 25 October 2026. Allergen sources and scope are listed in Annex B.

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ANNEX A / PRODUCT VARIANTS & STORAGE

Reference values below are technical specifications, not measured safety-test results. A family sheet may be issued only after the manufacturer confirms that its variants share an appropriate hazard assessment.

Product / grade	Brix (°Bx)	pH	Storage / packing
Apricot Puree	29±1	3.8-4.4	Ambient / Aseptic drum
Apricot-Plum Puree	29±1	3.4-3.9	Ambient / Aseptic drum
Peach Puree	29±1	3.9±0.5	Ambient / Aseptic drum
Saffron Peach Puree	29±1	3.9±0.5	Ambient / Aseptic drum
Apple Puree	36±1	3.3-4.3	Ambient / Aseptic drum

Peach and Saffron Peach are two distinct cultivars within the same peach family. Saffron Peach is a cultivar name, not an added saffron ingredient.

Shelf life in the supplied technical data: 2 years after production under the specified storage conditions and with intact original packaging. Ambient temperature limits, after-opening instructions and any thawing procedure remain to be confirmed.

Common industrial drum dimensions: D 550 x H 950 mm. Four drums per pallet. These dimensions are logistics data and do not determine transport hazard classification.

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Fruit Purees

ANNEX B / ALLERGEN INFORMATION & EVIDENCE

INGREDIENT SCREENING - NOT AN ALLERGEN-FREE CERTIFICATE

Manufacturer declaration dated 25 October 2026: pure fruit raw materials; no additives, preservatives, sulphites or processing aids are used. No US major-allergen or UK priority-allergen ingredient is identified. Listed allergens are not stored or processed at the facility. This is supplier-declared information, not an independent audit or laboratory certificate.

Reference scope	Ingredient-based assessment
US / FDA: 9 major allergens	Milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soybeans and sesame: none identified as an intended ingredient in the declared products.
UK / FSA: additional categories	Celery, mustard, lupin, molluscs and gluten-containing cereals beyond wheat: none identified as an intended ingredient.
Sulphur dioxide / sulphites	The manufacturer confirms no sulphite use in supply or processing. Total SO2 has not been reported by laboratory analysis; no zero-residue claim is made. UK declaration threshold: more than 10 mg/kg or 10 mg/L, expressed as total SO2.
Cross-contact / processing aids	Manufacturer confirms no storage or processing of the listed allergens at the facility and no processing aids used. Upstream and transport controls have not been independently audited. No blanket may-contain or allergen-free claim is assigned.

Natural fruit proteins may cause reactions in susceptible individuals. Apple and stone fruits are relevant examples in this range. Processing or heating must not be treated as proof that every allergenic protein has been eliminated. The reviewed AAAAI guidance describes pollen-food syndrome, primarily with raw produce; it does not validate residual allergen levels in these processed products.

Priority-allergen lists do not cover every possible food allergy. This annex supports supplier review and customer information; final label wording and any precautionary statement must follow the destination rules and a product / process-specific assessment.

REFERENCE REGISTER / PUBLIC GUIDANCE

FDA - Food Allergies: US list and allergen cross-contact.
https://www.fda.gov/food/nutrition-food-labeling-and-critical-foods/food-allergies
UK FSA - Allergen guidance for food businesses: 14 categories and sulphites.
https://www.gov.uk/government/publications/allergen-guidance-for-food-businesses/allergen-guidance-for-food-businesses
AAAAI - Oral Allergy Syndrome / Pollen Food Syndrome: natural produce allergy.
https://www.aaaai.org/tools-for-the-public/conditions-library/allergies/oral-allergy-syndrome-(oas)