MATERIAL SAFETY DATA SHEET

Date Issued:

Revised 5/29/03

Trade Name:

Apple Cider Vinegar

Chemical Name:

Dilute Acetic Acid (CH 3COOH)

C.A.S. - #:

8028-52-2

Definition

Product made by the acetous fermentation of Ethyl

Alcohol to contain 4-10% acetic acid (or 40-100 grain

vinegar)

Manufacturer's Name

And Address:

H. J. Heinz Co.

Heinz 57 Center 357 6th Avenue

Pittsburgh, Pa 51111-2530

Contact:

Consumer Affairs

Phone Number:

1-800-255-5750

HEALTH HAZARD DATA

INHALATION

Threshold Limit Value:

10 ppm

Short Term Exposure:

15 ppm for 15 minutes

Odor Threshold:

1.0 ppm

Prolonged inhalation of vapors can cause irritation to

respiration tract.

EYES

Will cause eye irritation – smarting and reddening of the eye.

MSDS: Apple Cider Vinegar

EMERGENCY AND FIRST – AID PROCEDURES

In case of eye contact, flush immediately and thoroughly with water for 15–20 minutes (timed by a clock). Call a physician.

If swallowed in large amounts, water should be consumed to dilute. Do not induce vomiting. Do not give emetics of baking soda. Call a physician.

Stability - GOOD

HAZARDOUS POLYMERIZATION WILL NOT OCCUR.

SPILL OR LEAK PROCEDURES

If vinegar is spilled, water may be used to dilute.

PHYSICAL DATA

Appearance and Odor Amber-colored liquid, odor of vinegar.

Boiling Point:

244 °F

Vapor Density (Air = 1): 2.1

Vapor Pressure (MM Hg): 11 MM

Complete

Specific Gravity:

1.01

Solubility in Water:

pH: 2.2 @ 100 Grain

Prepared By:

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