



Dessert Emulsified Oil

Safety Data Sheet

ACCORDING TO HAZARDOUS PRODUCTS REGULATIONS (HPR)

Date of issue: 28/07/2026 Revision date: n/a Revision: 1.0

SECTION 1: IDENTIFICATION OF THE SUBSTANCE/MIXTURE AND OF THE COMPANY/UNDERTAKING

1.1 Product identifier

Product Name	Dessert Emulsified Oil
Product SKU	TBF-111-SV-23-DE-WS
Chemical name	Mixture
CAS No.	Mixture. Essential oil fraction: 2159055-70-4
Synonyms	Emulsified Dessert Blend; water-dispersible hemp terpene emulsion
Product type	Liquid emulsion

1.2 Recommended use and restrictions on use

Recommended use	Flavor and aroma ingredient for food and beverage manufacture. Business-to-business intermediate supplied for further manufacturing; it is not a finished consumer product and is not supplied for retail sale.
Restrictions on use	Not for direct consumer sale. Not for inhalation or vaporization applications. Not for pharmaceutical use.

1.3 Details of the supplier of the safety data sheet

Manufacturer	
Company Identification	Terpene Belt Farms
Address of Manufacturer	174 Lawrence Dr. Suite J. Livermore, CA 94551
Telephone:	1-510-906-0660
Supplier	Not known.
Company Identification	Not known.
Address of Supplier	Not known.
Telephone:	Not known.

1.4 Emergency telephone number

Emergency Phone No.	1-510-475-1424 (M-F 8 a.m. to 5 p.m.) PST
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SECTION 2: HAZARDS IDENTIFICATION

2.1 Classification of the substance or mixture

ACCORDING TO HAZARDOUS PRODUCTS REGULATIONS (HPR)	Skin Sens. 1 : H317 May cause an allergic skin reaction. No other physical or health hazard class is met at the measured composition of this product. The environmental hazard classes are not adopted under HPR.
Supplemental (UN GHS Rev. 10)	Aquatic Chronic 3 : H412 Harmful to aquatic life with long lasting effects. This class carries no pictogram and no signal word and is not adopted under HPR or the US Hazard Communication Standard. Provided for information.
Basis of classification	Limonene (1.28% w/w) and β -caryophyllene (0.73% w/w) are each classified Skin Sens. 1. The generic concentration limit at which a Category 1 skin sensitizer triggers classification of a mixture is 0.1% (UN GHS Rev. 10, Table 3.4.6) — not the 1.0% limit, which applies only to sub-category 1B. Both constituents exceed 0.1%, so the mixture is classified. Every other hazard class falls below its generic limit; see Section 11.

2.2 Label elements

Product Name	Dessert Emulsified Oil
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Hazard Pictogram(s)



Signal Word(s)

Warning

Hazard Statement(s)

H317 May cause an allergic skin reaction.

H412 Harmful to aquatic life with long lasting effects. (supplemental, UN GHS)

Precautionary Statement(s)

P261 Avoid breathing mist or spray.

P272 Contaminated work clothing should not be allowed out of the workplace.

P273 Avoid release to the environment.

P280 Wear protective gloves.

P302+P352 IF ON SKIN: Wash with plenty of water.

P333+P313 If skin irritation or rash occurs: Get medical advice/attention.

P362+P364 Take off contaminated clothing and wash it before reuse.

P501 Dispose of contents and container in accordance with local, regional and national regulations.

2.3 Other hazards

Sensitising components

The sensitising constituents are limonene (1.28% w/w, Skin Sens. 1), β -caryophyllene (0.73% w/w, Skin Sens. 1), α -pinene (0.30% w/w, Skin Sens. 1B), β -pinene (0.18% w/w, Skin Sens. 1B), linalool (0.13% w/w, Skin Sens. 1B) and terpinolene (0.06% w/w, Skin Sens. 1B). The two Category 1 constituents drive the classification in Section 2.1; the sub-category 1B constituents are each well below the 1.0% limit that applies to them.

PBT / vPvB

Not assessed.

Other

This product is an ingestible food-grade material. The essential oil fraction is GRAS under 21 CFR 170.30(b) and the carrier system ingredients are GRAS under 21 CFR 170.3 and 21 CFR 170.30.

SECTION 3: COMPOSITION/INFORMATION ON INGREDIENTS

3.1 Substances

Not applicable. This product is a mixture.

3.2 Mixtures

COMPONENTS:	(MIN.) %	(MAX) %	CAS #	Classification acc. to GHS
Food-grade emulsion carrier system	94.0	96.0	Proprietary	Not classified
Limonene	1.03	1.54	138-86-3	Flam. Liq. 3; Skin Irrit. 2; Skin Sens. 1; Aquatic Acute 1; Aquatic Chronic 1
β -Ocimene	0.62	0.93	13877-91-3	Flam. Liq. 3; Skin Irrit. 2; Eye Irrit. 2; STOT SE 3
β -Caryophyllene	0.58	0.87	87-44-5	Skin Sens. 1; Asp. Tox. 1
α -Pinene	0.24	0.37	80-56-8	Flam. Liq. 3; Acute Tox. 4; Skin Irrit. 2; Skin Sens. 1B; Asp. Tox. 1; Aquatic Acute 1; Aquatic Chronic 1
α -Humulene	0.20	0.30	6753-98-6	Skin Irrit. 2; Eye Irrit. 2; STOT SE 3
β -Myrcene	0.19	0.28	123-35-3	Flam. Liq. 3; Skin Irrit. 2; Eye Irrit. 2A; Asp. Tox. 1
β -Pinene	0.14	0.22	127-91-3	Flam. Liq. 3; Skin Irrit. 2; Skin Sens. 1B; Asp. Tox. 1; Aquatic Acute 1; Aquatic Chronic 1
Linalool	0.10	0.15	78-70-6	Flam. Liq. 4; Acute Tox. 5; Skin Irrit. 2; Eye Irrit. 2A; Skin Sens. 1B; Aquatic Acute 3
Other terpene constituents	0.90	1.34	Various	See note below



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COMPONENTS:	(MIN.) %	(MAX) %	CAS #	Classification acc. to GHS
Terpinolene	0.05	0.08	586-62-9	Flam. Liq. 4; Acute Tox. 5; Skin Irrit. 3; Skin Sens. 1B; Asp. Tox. 1; Aquatic Acute 1; Aquatic Chronic 1
Camphene	0.02	0.03	79-92-5	Flam. Sol. 2; Eye Irrit. 2; Asp. Tox. 1; Aquatic Acute 1; Aquatic Chronic 1

Composition is derived from the full GC-FID/MS characterisation of the 2023 Dessert #111 essential oil input (Laboratoire PhytoChemia 24E28-TBP02; 99.43% of the oil characterised across 127 constituents) applied at the 95:5 carrier-to-oil formulation ratio. Total terpene content 5.0% w/w (50 mg/g) nominal. Constituent classifications are taken from the Terpene Belt Processing safety data sheet for Cannabis sativa, extract (essential oil; terpenes), GHS 1.0, 22 July 2024. The classifications shown are those of each pure substance and are not the classification of this product — see Section 2.1.

"Other terpene constituents" covers approximately 60 further compounds of the essential oil, none individually exceeding 0.2% w/w of the product. The largest are the trans- α -bergamotene / α -guaiane co-eluting pair (0.17%), δ -guaiane (0.14%), (E)- β -farnesene (0.10%) and endo-fenchol (0.07%). Their classifications are within the ranges shown for the named terpenes above; none introduces a hazard class not already assessed in Section 11.

β -Ocimene is stated as the isomer mixture, CAS 13877-91-3, consistent with the essential oil specification. The classification shown is that of the dominant isomer, trans- β -ocimene (CAS 3779-61-1), which represents 95% of the ocimene in the source oil. cis- β -Ocimene (CAS 3338-55-4) carries Aquatic Chronic 2 and is present at 0.035% w/w.

The carrier system is a proprietary blend of plant-derived carriers and emulsifiers, xylitol, vitamin E, medium-chain triglyceride oil, potassium sorbate and ascorbic acid, all GRAS under 21 CFR 170.3 and 21 CFR 170.30. The supplier safety data sheet for the cannabinoid-infused grade of this carrier classifies it as Repr. 2 (H361) and Acute Tox. 4 (H302); Those classifications derive from the cannabinoid extract present in that grade, which is absent from this product — cannabinoids are Not Detected. No non-cannabinoid carrier ingredient carries a GHS classification.

SECTION 4: FIRST AID MEASURES

4.1 Description of first aid measures

Inhalation	Not an expected route of exposure. If mist or vapour is inhaled and breathing is difficult, remove the person to fresh air and keep at rest in a position comfortable for breathing.
Skin Contact	Wash with soap and water. Remove contaminated clothing. If skin irritation or a rash occurs, get medical advice.
Eye Contact	Rinse cautiously with water for several minutes. Remove contact lenses if present and easy to do. Continue rinsing. If eye irritation persists, get medical advice.
Ingestion	Not hazardous by ingestion. This is a food-grade material intended for use in food and beverages. If a large quantity is swallowed and the person feels unwell, seek medical advice.

4.2 Most important symptoms and effects, both acute and delayed

No significant effects expected under normal conditions of use. Prolonged or repeated skin contact may cause an allergic skin reaction in individuals already sensitised to limonene or other terpene constituents.

4.3 Indication of any immediate medical attention and special treatment needed

No specific antidote. Treat symptomatically.

SECTION 5: FIRE-FIGHTING MEASURES

5.1 Extinguishing Media

Suitable Extinguishing Media	Water spray, dry powder, carbon dioxide, alcohol-resistant foam. Use media appropriate to the surrounding fire.
Unsuitable Extinguishing Media	None known.

5.2 Special hazards arising from the substance or mixture

The product is not flammable and does not sustain combustion. Combustion or thermal decomposition of dried residues may evolve carbon oxides and irritant vapours.

5.3 Advice for firefighters



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Wear self-contained breathing apparatus and full protective clothing when fighting a fire involving this material. Keep containers exposed to fire cool by spraying with water.

SECTION 6: ACCIDENTAL RELEASE MEASURES

6.1 Personal precautions, protective equipment and emergency procedures

Spilled product presents a slip hazard. Wear gloves and eye protection. Ensure adequate ventilation.

6.2 Environmental precautions

Avoid release to the environment. Do not allow large quantities to enter drains, sewers or watercourses. Harmful to aquatic life with long lasting effects.

6.3 Methods and material for containment and cleaning up

Contain the spill. Absorb onto sand, earth, vermiculite or other inert absorbent material and transfer to a suitable labelled container for disposal. Wash the residue away with plenty of water. Water-dispersible.

6.4 Reference to other sections

See also Sections 8 and 13.

SECTION 7: HANDLING AND STORAGE

7.1 Precautions for safe handling

Handle in accordance with good food-manufacturing and industrial hygiene practice. Wash hands thoroughly after handling. Do not eat, drink or smoke in the work area. Keep containers tightly closed when not in use. Shake thoroughly before use.

7.2 Conditions for safe storage, including any incompatibilities

Store in the original sealed container, protected from light and oxygen. Keep containers upright. Minimise headspace to avoid discolouration and loss of aroma.

Storage temperature

Refrigerated, 33 – 38 °F (0.5 – 3.3 °C). Do not freeze.

Storage life

1 year from date of manufacture. Once opened, keep refrigerated in a sealed container and use within 1 year.

Incompatible materials

Strong oxidising agents.

7.3 Specific end use(s)

Flavour and aroma ingredient for food and beverage manufacture. Maximum use levels are set by the GRAS determination for the essential oil fraction and apply to that fraction, not to the product as supplied: 0.10% w/w of finished beverage for general non-alcoholic beverages, and 0.40% w/w for non-alcoholic bitters and non-alcoholic beer. See the Product Specification Sheet for addition volumes by container size.

SECTION 8: EXPOSURE CONTROLS/PERSONAL PROTECTION

8.1 Control parameters

8.1.1 Occupational Exposure Limits



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No occupational exposure limit has been established for this product. No constituent exceeds 1.6% w/w and the product is a non-volatile aqueous emulsion; airborne exposure is not expected under normal conditions of use. The values below are American Conference of Governmental Industrial Hygienists Threshold Limit Values for individual constituents, given for reference.

SUBSTANCE (reference only)	CAS No.	ACGIH TLV-TWA	Note
Turpentine and selected monoterpenes — α -Pinene	80-56-8	20 ppm / 112 mg/m ³	SEN
Turpentine and selected monoterpenes — β -Pinene	127-91-3	20 ppm / 112 mg/m ³	SEN
Vegetable oil mist	—	10 mg/m ³	—

Note SEN = sensitizer (ACGIH notation). Where a jurisdiction sets a different permissible exposure value for these substances, the local value governs.

8.2 Exposure controls

8.2.1 Appropriate engineering controls	General room ventilation is adequate. No special engineering controls required. Provide eyewash facilities in the work area.
8.2.2 Eye Protection	Safety glasses with side shields (EN166) where splashing is possible.
Skin protection	Impervious gloves (EN 374) and standard food-manufacturing workwear.
Respiratory protection	Not required under normal conditions of use.
Thermal hazards	None known.
8.2.3 Environmental exposure controls	Prevent release to watercourses. Retain wash water for controlled disposal where local regulations require it.

SECTION 9: PHYSICAL AND CHEMICAL PROPERTIES

9.1 Information on basic physical and chemical properties

Appearance	Liquid. Opaque, off-white to pale amber. Oil-in-water emulsion, droplet size 200 – 350 nm.
Odor	Characteristic sweet dessert-forward terpene aroma
Odor Threshold	Not known.
pH	5.5 – 6.5 (carrier system specification)
Melting Point / Freezing Point	Not determined.
Initial boiling point and boiling range	Not determined. Approximately 100 °C (aqueous).
Flash Point	Not applicable. Aqueous emulsion; does not sustain combustion.
Evaporation Rate	Not known.
Flammability (solid, gas)	Not applicable.
Upper/lower flammability or explosive limits	Not applicable.
Vapor pressure	Not determined.
Vapor density	Not determined.
Density (g/mL)	1.1 – 1.3 (carrier system specification)
Relative density	1.1 – 1.3 (water = 1)
Solubility(ies)	Solubility (Water): Dispersible in water. Solubility (Other): Not determined.
Partition coefficient: n-octanol/water	Not applicable (mixture).
Auto-ignition temperature	Not applicable.
Decomposition Temperature (°C)	Not determined.
Viscosity	Not determined.
Explosive properties	Not explosive.



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Oxidizing properties	Not oxidizing.
Water activity	0.76 aw (typical)
Total dissolved solids	71 – 76% (carrier system specification)

9.2 Other information

pH, density, droplet size and dissolved solids are the specification values for the carrier system, which comprises 95% of the product by mass.

SECTION 10: STABILITY AND REACTIVITY

10.1 Reactivity	None anticipated under normal conditions.
10.2 Chemical Stability	Stable under the recommended storage conditions.
10.3 Possibility of hazardous reactions	No hazardous reactions known if used for its intended purpose.
10.4 Conditions to avoid	Freezing. Prolonged exposure to elevated temperature, direct light or air, which may cause loss of aroma, discolouration or emulsion instability.
10.5 Incompatible materials	Strong oxidising agents.
10.6 Hazardous decomposition products	None known. Thermal decomposition of dried residues may produce carbon oxides.

SECTION 11: TOXICOLOGICAL INFORMATION

11.1 Information on toxicological effects

Acute toxicity — Ingestion	Not classified. The only Acute Tox. 4 constituent, α -pinene, is present at 0.30% w/w, below the 1% threshold for consideration in the acute toxicity estimate.
Acute toxicity — Skin Contact	Not classified.
Acute toxicity — Inhalation	Not classified.
Skin corrosion/irritation	Not classified. The sum of Skin Irrit. 2 constituents is 3.36% w/w, below the 10% generic limit.
Serious eye damage/irritation	Not classified. The sum of Eye Irrit. 2/2A constituents is 1.55% w/w, below the 10% generic limit.
Skin sensitization data	Classified: Skin Sens. 1, H317. Skin sensitisation is assessed per ingredient, not by summation. Limonene (1.28% w/w) and β -caryophyllene (0.73% w/w) are each classified Skin Sens. 1, for which the generic concentration limit triggering classification of a mixture is 0.1% (UN GHS Rev. 10, Table 3.4.6). Both exceed it. The sub-category 1B constituents (α -pinene, β -pinene, linalool, terpinolene) are all below the 1.0% limit applicable to them.
Respiratory sensitization data	Not classified.
Germ cell mutagenicity	Not classified.
Carcinogenicity	Not classified. β -Myrcene (0.24% w/w) is IARC Group 2B, based on studies of the isolated synthetic substance at high dose; it is present here as a natural constituent of the essential oil and is well below the generic limit for classification of a mixture as Carc. 2. No other component is listed by IARC, NTP or OSHA. See Section 15 regarding California Proposition 65.
Reproductive toxicity	Not classified.
Lactation	Not classified.
STOT — single exposure	Not classified. The sum of STOT SE 3 constituents (β -ocimene, α -humulene) is 0.99% w/w, below the 20% generic limit.
STOT — repeated exposure	Not classified.
Aspiration hazard	Not classified. The sum of Asp. Tox. 1 constituents is 1.84% w/w, below the 10% generic limit, and the product is an aqueous emulsion.

11.2 Other information



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Classification determined by the calculation/summation method of UN GHS Rev. 10 using the composition given in Section 3. No product-specific toxicological testing has been performed.

SECTION 12: ECOLOGICAL INFORMATION

12.1 Toxicity

Harmful to aquatic life with long lasting effects (Aquatic Chronic 3, H412, UN GHS Rev. 10). Determined by summation: constituents classified Aquatic Chronic 1 — limonene, α -pinene, β -pinene, terpinolene and camphene — total 1.86% w/w, and Aquatic Chronic 2 constituents total 0.06% w/w. Applying the default multiplying factor $M = 1$: Chronic 1 requires the sum $\geq 25\%$ (1.86%, not met); Chronic 2 requires $18.6\% \geq 25\%$ (not met); Chronic 3 requires $186\% \geq 25\%$ (met). β -Myrcene carries no aquatic classification and is excluded.

Toxicity — Aquatic invertebrates	Not known.
Toxicity — Fish	Not known.
Toxicity — Algae	Not known.
Toxicity — Sediment Compartment	Not classified.
Toxicity — Terrestrial Compartment	Not classified.
12.2 Persistence and degradability	Not determined. The terpene and food-grade organic constituents are expected to be readily biodegradable.
12.3 Bioaccumulative potential	Not determined.
12.4 Mobility in soil	Not determined. Water-dispersible.
12.5 Other adverse effects	None known.
M-factors	No multiplying factor is assigned to any constituent in the source safety data sheet; the default $M = 1$ has been applied.

SECTION 13: DISPOSAL CONSIDERATIONS

13.1 Waste treatment methods

Dispose of surplus product and contaminated packaging through a licensed waste contractor in accordance with local, state, provincial and national regulations. Do not discharge large quantities to drains, sewers or watercourses. Small quantities of dilute wash water may normally be discharged to sanitary sewer where permitted by the local authority. Empty containers may be recycled once thoroughly rinsed.

13.2 Additional Information

Disposal should be in accordance with local, state or national legislation.

SECTION 14: TRANSPORT INFORMATION

14.1 UN number	Not applicable. Not a dangerous good.
14.2 UN proper shipping name	Not applicable.
14.3 Transport hazard class(es)	Not regulated for transport by TDG, DOT, IMDG or ICAO/IATA.
14.4 Packing group	Not applicable.
14.5 Environmental hazards	Not classified as a marine pollutant. Aquatic Chronic 3 does not meet the IMDG marine pollutant criteria, which require Aquatic Acute 1 or Aquatic Chronic 1 or 2.
14.6 Special precautions for user	Transport and store refrigerated. Protect from freezing.
14.7 Transport in bulk according to Annex II of Marpol and the IBC Code	Not applicable.



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For reference, the neat 2023 Dessert #111 essential oil input is shipped as UN 1197, EXTRACTS, LIQUID, Class 3, PG III, Marine Pollutant. Dessert Emulsified Oil is not a dangerous good because it is a non-flammable aqueous emulsion.

SECTION 15: REGULATORY INFORMATION

This product has been classified in accordance with HPR and this Safety Data Sheet contains the information required by HPR. The product is a hazardous product in one class only — skin sensitisation, Category 1.

15.1 Canadian Regulations

Domestic Substances List (DSL)	Listed / exempt
Export Control List	Not listed
Priority Substances List (PSL)	Not listed
Toxic Substances List	Not listed
National Pollutant Release Inventory (NPRI) Substance List	Not listed

15.2 United States Regulations

OSHA Hazard Communication Standard	Hazardous chemical under 29 CFR 1910.1200: skin sensitiser, Category 1 (H317). No other health or physical hazard class is met.
SARA Section 302 / 313	None of the ingredients are listed.
TSCA	Food, food additive and pesticide-regulated substances are excluded from TSCA. No listed ingredients.
California Proposition 65	β-Myrcene (CAS 123-35-3) appears on the Proposition 65 list of chemicals known to the State of California to cause cancer. It is present in this product at 0.24% w/w as a natural constituent of the Cannabis sativa essential oil; it is not added as an isolated or synthetic ingredient. No Proposition 65 warning is provided with this product, on two independent grounds. First, chemicals naturally occurring in a food are exempt from the warning requirement under 27 CCR §25501; the β-myrcene here is naturally present in a plant-derived essential oil and is not the result of any human activity or addition. Second, this product is a business-to-business intermediate ingredient supplied for further manufacturing, not a consumer product; the warning obligation under Health and Safety Code §25249.6 attaches to exposures arising from finished consumer products. Manufacturers of finished consumer goods incorporating this ingredient remain responsible for evaluating their own products against Proposition 65. No other constituent is listed for cancer, reproductive or developmental toxicity.
FDA	The essential oil fraction (Dessert Blend) has been determined Generally Recognized As Safe for use as a flavor ingredient in food and beverage applications under 21 CFR 170.30(b), on the basis of scientific procedures and an independent GRAS Expert Panel convened by Exponent, Inc. (GRAS Statement, April 2025). Carrier system ingredients are GRAS under 21 CFR 170.3 and 21 CFR 170.30.
Controlled substances	Total THC and total CBD are Not Detected. Not a controlled substance. Hemp-derived and compliant with the Agriculture Improvement Act of 2018.

SECTION 16: OTHER INFORMATION

Basis of classification

Classification determined by the calculation/summation method of UN GHS Rev. 10 applied to the composition in Section 3, which is derived from the full GC-FID/MS characterisation of the essential oil input (Laboratoire PhytoChemia 24E28-TBP02) at the 95:5 formulation ratio. Constituent classifications taken from the Terpene Belt Processing Safety Data Sheet for Cannabis sativa, extract (essential oil; terpenes), GHS 1.0, 22 July 2024.

LEGEND

Acronyms	
CAS	Chemical Abstracts Service
DOT	US Department of Transportation



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GRAS	Generally Recognized As Safe
HPR	Hazardous Products Regulations (Canada)
IATA	International Air Transport Association
ICAO	International Civil Aviation Organization
IMDG	International Maritime Dangerous Goods
ACGIH	American Conference of Governmental Industrial Hygienists
SEN	Sensitizer (ACGIH notation)
TLV	Threshold Limit Value
TWA	Time-weighted average
STOT	Specific Target Organ Toxicity
TDG	Transportation of Dangerous Goods (Canada)
UN	United Nations

Key literature references and sources for data used to compile the SDS

- Laboratoire PhytoChemia GC-FID/MS 24E28-TBP02 — 2023 Dessert #111 essential oil (11 Jun 2024)
- Harrens Lab Inc. Certificate of Analysis HR20250891142 — TBF-111-SV-23-DE-WS, DCC Article 5 panel
- Terpene Belt Processing LLC SDS — Cannabis sativa, extract (essential oil; terpenes), GHS 1.0 (22 Jul 2024)
- Carrier system technical data sheet and safety data sheet, on file
- Terpene Belt Farms Product Specification Sheet — Dessert Emulsified Oil
- GRAS Statement — Dessert Blend, Terpene Belt Inc., April 2025 (Expert Panel convened by Exponent, Inc.)

Disclaimers

Information contained in this publication or as otherwise supplied to Users is believed to be accurate and is given in good faith, but it is for the Users to satisfy themselves of the suitability of the product for their own particular purpose. Terpene Belt Farms gives no warranty as to the fitness of the product for any particular purpose and any implied warranty or condition (statutory or otherwise) is excluded except to the extent that exclusion is prevented by law. Terpene Belt Farms accepts no liability for loss or damage (other than that arising from death or personal injury caused by defective product, if proved) resulting from reliance on this information. Freedom under Patents, Copyright and Designs cannot be assumed.

End of Safety Data Sheet.