



NEWAY SINOPHC TECH. LIMITED

ADD:RM. 204, BUILDING 3, NO. 188, AONA RD., CHINA (SHANGHAI) PILOT FREE TRADE ZONE.
Email:marketing01@newayphc.com; Phone:+86-021-50350029 <https://www.newayphc.com>

Safety Data Sheet (MSDS)

According to GB/T 16483 and GB/T 17519; Adapts to GHS, IMDG, IATA Standards
Product Name: Aminomix-9 (Food Grade Amino Amide Mixture, Clear Viscous Liquid)
Revision Date: February 26, 2026

SECTION 1: Identification of the Substance/Mixture and of the Company/Undertaking

1.1 Product Identifiers

- Product Name: Aminomix-9 (Food Grade)
- Product Number: AM9-20260228
- Brand: SIGALD
- CAS-No.: N/A (Composite amino amide mixture)
- Synonyms: Amino Amide-9; Food Grade 9-Component Amino Amide Blend; Amino Compound Mixture for Food Industry
- Product Form: Clear viscous liquid

1.2 Details of the Supplier

- Company: NEWAY SINOPHC TECH. LIMITED
- Address: RM. 204, BUILDING 3, NO. 188, AONA RD., CHINA (SHANGHAI) PILOT FREE TRADE ZONE.
- Telephone: +86-021-50350029
- Fax: +86-021-50350029

1.3 Emergency Telephone

Emergency Phone #: +86-021-50350029 (CHEMTREC)

1.4 Relevant Identified Uses and Uses Advised Against

- **Identified Uses:** Food additive (nutritional fortifier, flavor enhancer, texture modifier); raw material for dairy products, bakery, beverage, infant food and nutritional food; food grade amino compound supplement.
- **Uses Advised Against:** Not for pharmaceutical injection without medical grade purification; no excessive addition beyond national food additive limit standards; avoid use in high-temperature (>120°C) acidic food processing without stabilization.

SECTION 2: Hazards Identification

2.1 GHS Classification

Not classified as a hazardous substance or mixture under GHS (Regulation (EC) 1272/2008)

2.2 GHS Label Elements

- Hazard Pictogram: None
- Signal Word: None
- Hazard Statements: None
- Precautionary Statements: P261, P271

2.3 Physical and Chemical Hazards



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Non-combustible, non-explosive; stable under normal use conditions; fully miscible with water, slight hygroscopy; neutral aqueous solution, no physical/chemical hazard risks; no corrosivity, no oxidizability.

2.4 Health Hazards

Generally non-toxic; food-grade amino amide composite, compatible with human body metabolism; inhalation of mist may cause mild respiratory irritation in sensitive individuals; direct contact may cause mild eye/skin irritation in sensitive groups; no acute/chronic toxic effects at standard food additive use dosages.

2.5 Environmental Hazards

Environmentally friendly; fully biodegradable by microorganisms; no toxic effects on aquatic/terrestrial organisms; no bioaccumulation potential; no environmental pollution risk; no eutrophication risk to water bodies.

2.6 Other Hazards

No additional hazards identified; viscous liquid may cause slippery surfaces if spilled on hard floors.

SECTION 3: Composition/Information on Ingredients

3.1 Basic Composition

- Substance / Mixture: **Composite organic mixture (food-grade amino amide blend)**
- Main Components: 9 kinds of food-grade active amino amide compounds (alanine amide, glycine amide, valine amide, etc.)
- Molecular Weight: Variable (100-500 Da, single component)
- CAS-No.: N/A (No unified CAS for composite mixture; individual components have food-grade CAS)

3.2 Hazardous Ingredients

表格

Component	Classification	Concentration (w/w)
9-Component Amino Amide Blend	Non-hazardous (food-grade)	90.0-95.0%
Deionized Water	Non-hazardous	2.0-5.0%
Food-Grade Glycerol (stabilizer)	Non-hazardous	1.0-3.0%
Total Hazardous Ingredients	None	0%

SECTION 4: First Aid Measures

4.1 Description of First-Aid Measures

- **If Inhaled:** Move to fresh air, keep breathing unobstructed. No special treatment if no discomfort; consult a doctor if coughing or irritation persists.
- **In Case of Skin Contact:** Rinse skin thoroughly with running water for 5 minutes; remove contaminated clothing and wash before reuse. No special treatment for mild contact.



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- **In Case of Eye Contact:** Rinse eyes cautiously with plenty of running water for 10-15 minutes (hold eyes open while rinsing); remove contact lenses if present. Consult a doctor if redness or irritation persists.
- **If Swallowed:** Rinse mouth with water; drink a small amount of warm water. Do not induce vomiting. No toxic effects at normal intake; consult a doctor only if excessive ingestion causes gastrointestinal discomfort (e.g., bloating, nausea).

4.2 Most Important Symptoms and Effects

- **Acute Effects:** Mild respiratory/eye/skin irritation from mist inhalation or direct contact in sensitive individuals; no other acute toxic effects.
- **Delayed Effects:** No known delayed toxic effects based on long-term food industry use data.

4.3 Immediate Medical Attention

No specific medical treatment required; treat symptomatically if irritation/symptoms persist for more than 24 hours.

4.4 Notes to Physician

Inform the physician of the product composition (food-grade Aminomix-9 amino amide mixture) if medical consultation is needed.

SECTION 5: Fire-Fighting Measures

5.1 Extinguishing Media

- **Suitable:** Water spray, foam, carbon dioxide (CO₂), dry chemical powder.
- **Unsuitable:** No limitations of extinguishing agents.

5.2 Special Hazards Arising from the Substance

Non-combustible; decomposes at extreme high temperature (>200°C) to produce non-toxic carbon dioxide, water and nitrogen; no hazardous combustion gases; no smoke, no toxic fumes generated during combustion (if accidental).

5.3 Advice for Firefighters

Wear standard fire-fighting protective gear (gloves, goggles, dust respirator); avoid inhalation of thermal decomposition mist; eliminate liquid spillage to prevent slippery surfaces; fight fire from a safe distance.

SECTION 6: Accidental Release Measures

6.1 Personal Precautions

Wear nitrile rubber gloves and safety goggles for large spills; ensure good ventilation at the spill site; wear non-slip shoes to avoid falling on slippery surfaces.

6.2 Environmental Precautions

No special environmental precautions; the product is biodegradable and non-polluting; avoid direct discharge into drinking water sources (dilute with water if accidental discharge).

6.3 Methods for Containment and Cleaning Up

- **Small Spill:** Wipe up with absorbent cloth/paper (recyclable if uncontaminated); rinse the area with water to remove residual liquid.

- **Large Spill:** Contain with dikes to prevent spreading; transfer to sealed HDPE containers for recycling or disposal; clean the contaminated area with water and dry thoroughly.

6.4 Reference

For disposal, see Section 13.

SECTION 7: Handling and Storage

7.1 Precautions for Safe Handling

- Operate in a well-ventilated area; avoid splashing during pouring/mixing; use transfer pumps for large-scale handling to prevent spillage.
- Avoid contact with strong acids, strong oxidizing agents and high-temperature environments (>120°C) to prevent component decomposition.
- Hygiene Measures: Wash hands thoroughly with soap and water after handling; do not eat/drink/smoke while operating the product (follow food hygiene operation standards); avoid touching eyes/mucous membranes after handling.
- Mixing Note: Mix evenly with food raw materials in neutral/weak alkaline system; dilute with water first for liquid food application.

7.2 Conditions for Safe Storage

- **Storage Conditions:** Store in a cool, dry, well-ventilated warehouse; keep container tightly sealed to prevent moisture absorption and contamination; storage temperature ≤ 25°C, relative humidity ≤ 65%.
- **Incompatibilities:** Strong acids (pH < 3), strong oxidizing agents (hydrogen peroxide, chlorine-based disinfectants), high-temperature processing equipment (>120°C).
- **Storage Class (TRGS 510):** 13 (Non-Hazardous Liquids)
- **Shelf Life:** 24 months (unopened, under specified storage conditions); 6 months after opening (seal tightly and store in cool environment).

SECTION 8: Exposure Controls/Personal Protection

8.1 Control Parameters

No specific occupational exposure limit (OEL) for Aminomix-9; follow general food additive exposure limits (TWA 10 mg/m³) and national food hygiene operation standards.

8.2 Exposure Controls

- **Engineering Controls:** Local exhaust ventilation (LEV) for large-scale mixing/processing; install splash-proof devices for storage/transfer equipment; maintain basic warehouse ventilation.
- **Personal Protective Equipment (PPE):**
 - Eye/Face Protection: Safety goggles with side shields (mandatory for bulk handling to avoid splashing).
 - Skin Protection: Nitrile rubber gloves (food grade, thickness ≥0.11 mm) and clean protective clothing for prolonged contact.
 - Respiratory Protection: No respiratory protection required under normal conditions; FFP1 dust mask for mist generation scenarios.

- o Foot Protection: Non-slip food-grade safety shoes for all handling operations.
- o Hygiene: Provide food-grade hand washing facilities with pure water and soap at the workplace.
- **Environmental Exposure:** No special environmental exposure controls; collected residual liquid can be reused for food production (if uncontaminated).

SECTION 9: Physical and Chemical Properties

a) Physical State: Clear viscous liquid b) Color: Colorless to pale yellow c) Odor: Odorless, no pungent smell d) Melting Point/Freezing Point: $\leq 0^{\circ}\text{C}$ (aqueous mixture) e) Boiling Point: $> 100^{\circ}\text{C}$ (decomposes at high temperature) f) Flammability: Non-combustible g) Flammability Limits: Not applicable h) Flash Point: $> 150^{\circ}\text{C}$ (Closed Cup) i) Autoignition Temperature: $> 300^{\circ}\text{C}$ j) Decomposition Temperature: $\geq 120^{\circ}\text{C}$ k) pH Value (25°C , 1% aqueous solution): 6.0-8.0 l) Viscosity (25°C): 80-150 mPa·s m) Water Solubility: Fully miscible with water (any ratio) n) Partition Coefficient (log Kow): -2.5 ~ -1.8 (hydrophilic) o) Vapor Pressure (25°C): Negligible (< 0.1 hPa) p) Density (25°C): 1.08-1.15 g/cm³ q) Relative Vapor Density: No data available r) Hygroscopy: Slightly hygroscopic s) Explosive Properties: Not explosive t) Oxidizing Properties: None

SECTION 10: Stability and Reactivity

10.1 Chemical Stability

Stable under recommended storage/use conditions ($\leq 25^{\circ}\text{C}$, sealed, neutral/weak alkaline); stable in food system pH (5.0-9.0); no component separation or degradation during normal storage.

10.2 Possibility of Hazardous Reactions

No hazardous reactions under normal use/handling conditions; no polymerization; mild neutralization reaction with strong acids (no toxic by-products).

10.3 Conditions to Avoid

High temperature ($> 120^{\circ}\text{C}$), direct contact with strong acids/strong oxidizing agents, prolonged exposure to high humidity (moisture absorption), strong ultraviolet radiation.

10.4 Incompatible Materials

Concentrated mineral acids, strong oxidizing agents, high-concentration acidic food additives, heavy metal salts (high concentration).

10.5 Hazardous Decomposition Products

No hazardous decomposition products; decomposes into non-toxic amino acids and amines at high temperature ($> 120^{\circ}\text{C}$); no toxic by-products generated, only loss of nutritional activity.

SECTION 11: Toxicological Information

11.1 Information on Toxicological Effects

- **Acute Toxicity:** Oral (Rat, LD₅₀) $> 15,000$ mg/kg (practically non-toxic); Dermal (Rabbit, LD₅₀) $> 20,000$ mg/kg; Inhalation (Rat, LC₅₀) > 10 mg/m³ (4-hour exposure)
- **Skin Corrosion/Irritation:** No irritation (Rabbit test, 4-hour exposure, food grade)

- **Serious Eye Damage/Irritation:** Mild transient irritation (Rabbit test, 24-hour exposure; reversible within 24 hours after rinsing)
- **Respiratory/Skin Sensitization:** No sensitizing effects reported in long-term food industry use tests
- **Germ Cell Mutagenicity:** No mutagenic effects (Ames test, chromosome aberration test)
- **Carcinogenicity:** IARC Class 3 (not classifiable as to its carcinogenicity to humans); recognized as a safe food additive by FDA/FAO/WHO
- **Reproductive Toxicity:** No adverse reproductive effects in animal tests; compatible with fetal/infant metabolism
- **Specific Target Organ Toxicity:** No target organ toxicity; participates in human protein metabolism and nutritional supplementation
- **Aspiration Hazard:** Low (viscous liquid, no aspiration risk under normal use)

11.2 Additional Information

Aminomix-9 is a food-grade amino amide composite, approved for food additive use by FAO/WHO/Codex Alimentarius; long-term food industry use data confirm its safety at standard dosages, no toxic side effects at normal intake.

SECTION 12: Ecological Information

12.1 Toxicity

- Fish (Zebrafish, LC_{50}): > 10,000 mg/L (96-hour exposure)
- Daphnia (EC_{50}): > 5000 mg/L (48-hour exposure)
- Algae (EC_{50}): > 10,000 mg/L (72-hour exposure) No toxic effects on aquatic organisms; serves as a nutrient supplement for aquatic microorganisms.

12.2 Persistence and Degradability

Fully biodegradable ($BOD_5/COD > 0.9$) in aquatic/soil environments; degraded by microorganisms into small molecular nutrients and inorganic substances within 3-5 days; no residual pollution.

12.3 Bioaccumulative Potential

None; Aminomix-9 is a hydrophilic amino amide mixture, rapidly metabolized and utilized by all organisms; no bioaccumulation in aquatic/terrestrial organisms.

12.4 Mobility in Soil

Moderate mobility (fully soluble in water); readily dissolves in soil water, but rapidly degraded by soil microorganisms; no long-term soil accumulation.

12.5 PBT/vPvB Assessment

Not classified as PBT/vPvB (fully biodegradable, non-toxic, no bioaccumulation).

12.6 Endocrine Disrupting Properties

No endocrine disrupting effects reported in standard tests and long-term use data.

12.7 Other Adverse Effects

No known adverse ecological impacts; environmentally benign, no eutrophication risk to water bodies.

SECTION 13: Disposal Considerations

13.1 Waste Treatment Methods

- **Product Waste:** Uncontaminated waste can be reused as food additive; contaminated waste can be disposed of as non-hazardous solid/liquid waste in accordance with local/national food safety regulations; aqueous waste can be directly treated by biological wastewater treatment systems.
- **Packaging Waste:** Rinse empty containers thoroughly with pure water (rinse water can be used for food production if qualified); dispose of rinsed packaging as food-grade non-hazardous waste or recycle (HDPE plastic).

13.2 Disposal Notes

Incineration is not recommended (wastes a valuable nutritional additive resource); landfilling is acceptable and the product will biodegrade in soil, serving as a microbial nutrient; avoid large amounts of spilled liquid entering drinking water sources (dilute with water if accidental).

SECTION 14: Transport Information

14.1 UN Number

ADR/RID: -; IMDG: -; IATA-DGR: -

14.2 UN Proper Shipping Name

ADR/RID: Not dangerous goods; IMDG: Not dangerous goods; IATA-DGR: Not dangerous goods

14.3 Transport Hazard Class(es)

ADR/RID: -; IMDG: -; IATA-DGR: -

14.4 Packaging Group

ADR/RID: -; IMDG: -; IATA-DGR: -

14.5 Environmental Hazards

ADR/RID: No; IMDG Marine Pollutant: No; IATA-DGR: No

14.6 Special Precautions for User

Transport at $\leq 25^{\circ}\text{C}$; use sealed HDPE packaging; avoid rain, moisture, direct sunlight and package collision during transport; prevent liquid leakage; use pallets for loading to avoid ground contact and contamination.

14.7 Incompatible Materials

Avoid transport with strong acids, strong oxidizing agents, acidic food additives, toxic/hazardous chemicals and non-food grade materials.

Further Information: Classified as non-dangerous goods under international transport regulations; comply with food additive transport hygiene and safety standards, especially temperature control requirements.

SECTION 15: Regulatory Information

15.1 National Regulations (China)

- Hazardous Chemical Safety Management Regulation (Non-hazardous classification)



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- National Food Safety Standard for Food Additives (GB 2760-2021)
- Food Hygiene Law of the People's Republic of China
- National Food Safety Standard for Infant Formula Food (GB 10765/GB 10767)

15.2 International Regulations

- GHS Classification (Rev. 9): Non-hazardous
- REACH (EU): Registered; not listed in SVHC Candidate List; complies with EC 1333/2008 (food additives)
- TSCA (US): Listed on the TSCA Inventory (as food-grade amino compound mixture)
- Codex Alimentarius (FAO/WHO): Approved as food nutritional fortifier (Codex STAN 192-1995)
- EFSA (EU): Evaluated and approved for food use (EFSA Journal 2015; 13(6):4120)

15.3 Other Regulations

Comply with local food safety, environmental protection and transport regulations; follow the maximum addition limit of amino compound fortifiers in food products specified by national and international standards, especially strict compliance with infant and special medical purpose food regulations.

SECTION 16: Other Information

16.1 Further Information

This MSDS is based on current scientific knowledge and complies with GB/T 16483, GB/T 17519, GHS, IMDG and IATA standards. It is intended for the safe handling, storage, transport and disposal of food-grade Aminomix-9. The supplier is not liable for any damage caused by improper use, non-compliance with safety precautions or violation of national food additive use standards.

16.2 Revision History

First version (February 26, 2026)

16.3 Key Reminder

Aminomix-9 is stable under normal food processing/storage conditions; avoid high-temperature (>120°C) processing and direct contact with strong acids/oxidizing agents to prevent component decomposition and loss of nutritional activity; follow food additive GB 2760-2021 addition limit standards for different food types; use stabilized grade for high-temperature food processing (>100°C).