SAFETY DATA SHEET (SDS)

Prepared in accordance with the Globally Harmonized System (GHS) and Regulation (EC) No. 1907/2006 (REACH, as amended)

SECTION 1: Identification

Product Name: Fenugreek Absolute Premium Grade
Alternative Name: Premium Fenugreek Absolute, Fenugreek Seed Absolute
Botanical Name: *Trigonella foenum-graecum* L.
INCI Name: *Trigonella Foenum-Graecum* Seed Extract
CAS Number: 84625-40-1
EC Number: 283-415-1
FEMA Number: 2486
Extraction Method: Solvent Extraction
Plant Part: Seeds
Origin: India
Product Type: Natural Absolute
Olfactory Description: Intense maple syrup, caramel, roasted coffee, toasted nuts, tobacco, hay, curry-like, gourmand.
Grade: Premium Perfumery Grade
Recommended Use: Professional perfumery, cosmetic and fragrance raw material. Fenugreek absolute is commonly supplied as a natural flavour/fragrance material derived from *Trigonella foenum-graecum* seeds.

Supplier

Aromology Trading LLC
G05 Al Ghazal Building
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SECTION 2 – HAZARD IDENTIFICATION

GHS Classification

According to available supplier safety data for Fenugreek Absolute (CAS 84625-40-1), this material is not classified as a hazardous substance or mixture under Regulation (EC)

No. 1272/2008 (CLP) or OSHA Hazard Communication Standard when supplied in its pure form.

Signal Word

None

Hazard Statements

Not classified as hazardous.

Precautionary Statements

- P264 Wash thoroughly after handling.
- P270 Do not eat, drink or smoke while using this product.
- P280 Wear protective gloves and eye protection during prolonged industrial handling.
- P501 Dispose of contents/container in accordance with local regulations.

SECTION 3 – COMPOSITION / INFORMATION ON INGREDIENTS

Component	Information
Product	Fenugreek Absolute Premium Grade
Botanical Name	*Trigonella foenum-graecum* L.
CAS Number	**84625-40-1**
EC Number	**283-415-1**
Purity	100% Natural Absolute

Typical Naturally Occurring Constituents

- Sotolone
- Alkyl pyrazines
- Lactones
- Coumarin derivatives
- Fatty acids
- Phenolic compounds
- Sesquiterpenes

The characteristic maple-like odour is primarily attributed to naturally occurring sotolone.

SECTION 4 – FIRST AID MEASURES

Inhalation: Move the affected person to fresh air. Seek medical attention if symptoms persist.

Skin Contact: Wash thoroughly with soap and water. Remove contaminated clothing.

Eye Contact: Flush cautiously with clean water for at least 15 minutes. Seek medical attention if irritation develops.

Ingestion: Rinse mouth. Do not induce vomiting unless directed by medical personnel. Seek medical advice if unwell.

SECTION 5 – FIRE FIGHTING MEASURES

Suitable Extinguishing Media

- Carbon dioxide
- Dry chemical powder
- Alcohol-resistant foam
- Water fog

Hazardous Combustion Products

- Carbon monoxide
- Carbon dioxide
- Irritating organic vapours

SECTION 6 – ACCIDENTAL RELEASE MEASURES

Provide adequate ventilation.

Absorb spilled material using sand, vermiculite or another inert absorbent.

Prevent release into drains and waterways.

Dispose of waste according to local regulations.

SECTION 7 – HANDLING AND STORAGE

Handle according to good industrial hygiene practices.

Avoid prolonged skin and eye contact.

Store in tightly closed original containers.

Protect from excessive heat, moisture, direct sunlight and oxidising agents.

Recommended Storage Temperature: 5–20°C

SECTION 8 – EXPOSURE CONTROLS / PERSONAL PROTECTION

- Chemical safety glasses
- Nitrile gloves
- Protective clothing
- Adequate ventilation

SECTION 9 – PHYSICAL AND CHEMICAL PROPERTIES

Property	Typical Specification
Appearance	Dark amber to reddish-brown viscous liquid
Odour	Maple syrup, caramel, roasted, nutty, tobacco, curry-like
Relative Density (25°C)	Approximately 0.98–1.00
Refractive Index (20°C)	Approximately 1.491
Flash Point	Approximately 74°C (Closed Cup)
Solubility	Soluble in ethanol and perfumery solvents; insoluble in water

Published supplier data report a refractive index around 1.491 and a flash point of approximately 74°C (closed cup).

SECTION 10 – STABILITY AND REACTIVITY

Stable under recommended storage conditions.

Avoid:

- Strong oxidising agents
- Excessive heat
- Direct sunlight
- Open flames

Hazardous decomposition products include carbon monoxide, carbon dioxide and irritating organic vapours.

SECTION 11 – TOXICOLOGICAL INFORMATION

No significant acute toxicity is expected under normal professional handling conditions.

Natural botanical extracts may cause irritation or allergic reactions in susceptible individuals.

Available supplier SDS classifies the neat material as not hazardous under CLP.

SECTION 12 – ECOLOGICAL INFORMATION

Avoid unnecessary release into the environment.

No comprehensive ecological data are available for the complete natural extract.

SECTION 13 – DISPOSAL CONSIDERATIONS

Dispose of unused material and contaminated packaging through an authorised waste disposal contractor in accordance with applicable local regulations.

SECTION 14 – TRANSPORT INFORMATION

Regulation	Status
UN Number	Not Regulated
ADR/RID	Not Regulated
IMDG	Not Regulated
IATA	Not Regulated

Available supplier SDS does not classify Fenugreek Absolute as a regulated dangerous good for transport.

SECTION 15 – REGULATORY INFORMATION

Prepared in accordance with:

- GHS Revision 9
- OSHA Hazard Communication Standard (29 CFR 1910.1200)
- Regulation (EC) No. 1907/2006 (REACH)
- Regulation (EC) No. 1272/2008 (CLP)
- Regulation (EU) 2020/878

SECTION 16 – OTHER INFORMATION

Fenugreek Absolute Premium Grade (India) is produced by solvent extraction of carefully selected Indian fenugreek seeds (*Trigonella foenum-graecum*). It possesses an exceptionally rich gourmand profile dominated by maple syrup, caramel, roasted coffee, toasted nuts, tobacco and warm spicy facets. Used at trace levels, it enhances tobacco, leather, amber, gourmand, coffee, cocoa and oriental accords with remarkable warmth, depth and natural realism. The premium grade is valued for its high aromatic intensity and excellent substantivity in fine fragrance compositions.

Document Version: 1.0

Issue Date: 15 July 2026

Prepared and Authorised By:

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