SILK FOODS CEYLON

SAFETY DATA SHEET (SDS / MSDS)

16-Section GHS / CLP Compliant

Company Information

Manufacturer	Silk Foods Ceylon (Pvt) Ltd
Exporter	E-Silk Route Ventures (Pvt) Ltd
Address	Silk Ag Tech Park, Hapugasyaya, Nalanda, Matale, Sri Lanka
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Document Information

Document No.	SFC/MSDS/CRL-WH/2026/01
Product	Curry Leaves Whole
Date of Issue	31 March 2026
Revision	2026 V1.1
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Section 1 — Product & Company Identification

Product Name	Curry Leaves Whole (*Murraya koenigii (L.) Spreng.*)
Recommended Use	Food ingredient for human consumption — culinary spice, nutraceutical, natural colourant where applicable.
Manufacturer / Repacker	Silk Foods Ceylon (Pvt) Ltd, Silk Ag Tech Park, Hapugasyaya, Nalanda, Matale, Sri Lanka
Exporter	E-Silk Route Ventures (Pvt) Ltd
Contact	+94 743 693 048

Section 2 — Hazard Identification (GHS)

GHS Classification	Not classified as hazardous under GHS / CLP.
Acute Health Effects	Inhalation of fine dust may cause mild respiratory irritation. Direct eye contact may cause irritation. Skin contact non-toxic; some pigmented spices may cause cosmetic staining.
Chronic Health Effects	No known adverse chronic effects at normal dietary levels. Long history of safe culinary use.
Environmental Hazards	Not classified as environmentally hazardous. Readily biodegradable natural plant material.

Section 3 — Composition / Information on Ingredients

Ingredients	100 % Curry Leaf (*Murraya koenigii* leaf)
CAS Number	Natural product
Hazardous Components	None identified. All components are food-grade natural plant material.

Section 4 — First-Aid Measures

Eye Contact	Rinse thoroughly with clean water for 15 minutes. Seek medical attention if irritation persists.
Skin Contact	Wash with soap and water. Cosmetic staining (if any) will fade naturally.
Inhalation	Move person to fresh air. If breathing difficulty persists, seek medical attention.
Ingestion	Food product — no first aid required for normal culinary use. For excessive consumption, drink water and seek medical advice if symptoms occur.

Section 5 — Firefighting Measures

Flammability	Combustible solid. Not classified as flammable under GHS. Reduced dust hazard vs. ground form.
Flash Point	Not applicable (solid)
Firefighting Media	Dry chemical, CO_2, water spray, or foam. Avoid high-pressure water jets which may disperse dust.
Products of Combustion	Carbon monoxide, carbon dioxide, water vapour, organic combustion products.

Section 6 — Accidental Release / Spill Procedures

Small Spill	Sweep up carefully avoiding dust generation. Place in labelled container for reuse or disposal.
Large Spill	Contain spill. Use vacuum cleaner with HEPA filter or wet cleaning to avoid dust dispersal. Dispose per local regulations.

Section 7 — Handling & Storage

Handling	Handle with clean, dry equipment. Avoid contact with eyes. Use in well-ventilated areas for fine-powder operations.
Storage	Store in cool, dry place below 25 °C, RH below 65 %, away from direct sunlight and strong odours.
Precautions	Keep container tightly sealed. Avoid generating airborne dust. Wash hands after handling.

Section 8 — Exposure Controls / PPE

Engineering Controls	General mechanical ventilation adequate for normal use. Local exhaust ventilation (dust extraction) recommended at filling and sieving operations.
PPE Required	Light dust mask, safety goggles, food-grade gloves, hairnet, lab coat.
Exposure Limits	No specific OEL established. Apply general nuisance dust limit (10 mg/m^3 inhalable, 4 mg/m^3 respirable).
Ventilation	General mechanical ventilation. Local exhaust at dust-generating operations.

Section 9 — Physical & Chemical Properties

Physical State	Solid (whole quills / sticks / berries / pods, characteristic of product)
Colour	Green to olive-green whole dried leaves
Odour	Fresh, citrusy, nutty-aromatic — characteristic of curry leaf
Taste	Aromatic, mildly bitter, characteristic of curry leaf
pH	5.5 – 6.5 (10% w/w aqueous suspension)
Moisture	≤ product spec (see SPEC)
Solubility	Insoluble in water; partial solubility in fats, oils, ethanol.
Water Reactive	No

Section 10 — Stability & Reactivity

Stability	Stable under recommended storage conditions.
Incompatibility	Strong oxidising agents, strong acids, strong bases.
Decomposition By-products	None under normal storage conditions. Combustion produces CO and CO_2.
Conditions to Avoid	Excessive heat (>30 °C), high humidity (>65 % RH), direct sunlight, prolonged UV exposure.

Section 11 — Toxicological Information

Acute Toxicity	Not classified as acutely toxic. Generally Recognised As Safe (GRAS) by US FDA for culinary use.
Special Precautions	No significant contraindications at culinary doses.

Section 12 — Ecological Information

Overview	Not expected to be environmentally hazardous at quantities typically handled. Natural plant origin.
Biodegradation	Readily biodegradable. Complete biodegradation expected within 28 days under aerobic conditions.

Section 13 — Disposal Considerations

Waste Disposal	Dispose of in accordance with local environmental regulations. Material is suitable for composting if uncontaminated. Empty containers may be recycled.

Section 14 — Transport Information

DOT (US)	Not regulated as dangerous goods
IATA (Air)	Not regulated as dangerous goods
IMDG (Sea)	Not regulated as dangerous goods
UN Number	Not assigned

Section 15 — Regulatory Information

Sri Lanka	Sri Lanka Food Act No. 26 of 1980 + Regulations 2026
EU Heavy Metals	EU Regulation (EC) 1881/2006 + EU 2023/915 (heavy-metal contaminants)
EU Microbiological	EU Regulation (EC) 2073/2005 (microbiological criteria)
EU Pesticide MRL	EU Regulation (EC) 396/2005 (pesticide MRLs)
EU Labelling	EU Regulation 1169/2011 (Food Information to Consumers)
Codex Alimentarius	Codex CXS 193-1995 (Contaminants)
HS Code	1211.90 — Plants and parts of plants used primarily for flavouring

Section 16 — Additional Information

Prepared By	Manager Quality Assurance / R&D, Silk Foods Ceylon (Pvt) Ltd
Disclaimer	Information provided in this SDS is drawn from recognised scientific sources, internal quality records, and is provided in good faith. Silk Foods Ceylon (Pvt) Ltd and E-Silk Route Ventures (Pvt) Ltd make no representation as to the suitability of this information for any particular application. Users must satisfy themselves as to suitability and completeness for their specific use.

Authorization

Report Prepared By	Manager Quality Assurance / R&D
Report Approved By	Factory Manager
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