

PRODUCT SAFETY DATA SHEET

GOOGLE AI Overview

As a raw agricultural commodity, fresh organic whole blueberries do not require a formal OSHA Material Safety Data Sheet (MSDS/SDS). However, based on food safety, handling, and storage guidelines, here is the safety information regarding their handling:

1. Product Identification

- **Product Name:** Fresh Organic Whole Blueberries
- **Description:** Fresh, raw, whole blueberries.
- **Hazards:** Generally considered non-hazardous. Potential for allergic reaction in sensitive individuals.
- **Shelf Life:** Highly perishable.

2. Physical/Chemical Characteristics

- **Appearance:** Small, round, blue-purple fruit with a natural white, waxy coating (bloom).
- **Storage Temperature:** 33°F - 36°F (0.5°C - 2°C).
- **Physical Hazards:** Perishable fruit; can become soft, bruised, or moldy.

3. Handling and Storage Precautions

- **Storage:** Store in a refrigerator at or below 40°F (4°C).
- **Hygiene:** Wash hands with soap and water before handling.

- **Cleaning:** Wash just before consuming, not before storing, to prevent mold growth.
- **Washing Method:** Rinse under cold, running water in a colander.
- **Contamination Control:** Keep away from raw meat/juices and remove spoiled berries immediately to prevent spreading mold.

4. Fire/Explosion Hazards

- **Not applicable.** Fresh blueberries are non-flammable and non-explosive under normal conditions.

5. Toxicological Information

- **Toxicity:** None.
- **Ingestion:** Safe for consumption.
- **Skin Contact:** No known significant effects; natural acids may cause mild irritation to sensitive skin.

6. Ecological Information

- **Biodegradable:** Product is organic and biodegradable.

7. Disposal Considerations

- **Disposal:** Dispose of as organic waste/compost in accordance with local regulations.