NOSB NATIONAL LIST FILE CHECKLIST

PROCESSING

MATERIAL NAME: # 7 Magnesium carbonate

_____NOSB Database Form

References

MSDS (or equivalent)

FASP (FDA)

TAP Reviews from: Joe Montecalvo, Rich Theuer, Steve Taylor, Walter Jeffery

NOSB/NATIONAL LIST COMMENT FORM PROCESSING

Material Name: #7 Magnesium carbonate

Please use this page to write down commen	s, questions,	and your	anticipated	vote(s).
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COMMENTS/QUESTIONS:

1. In	my opinion, s	this materia Non-s	ıl is: ynthetic.		
				organic foo	od" (95% or higher organic
	lients)?				
(IF N	O, PROCEE	D TO QUE	ESTION 3.)		
3. Sh	ould this sub	stance be a	llowed in a ":	food made	e with organic ingredients" (50% or
highe	r organic ing	redients)? _	Yes	No	

1996

TAP REVIEWER COMMENT FORM for USDA/NOSB

This file is due b	ack to us by: _	Aug.	5,1996
Name of Materia Reviewer Name:	i: Mag	Theur	Car bonate RECEIVED AUG D 5
Is this substance appropriate) If synthetic, how form is blank)	NON-S	YN THETI	
		Prohib	oited Natural
or, this m Are there any us placed on this m	e restrictions o	r limitations	
Please comment on ADEQUAGE Any additional co	٠		
Do you have a comm	nercial interest in	this material? Date	Yes; No 5 AUG- 1986

USDA/TAP REVIEWER COMMENT FORM

Original mailing date: 6 Feb 1995.

Name of Material: Magnesium Carbonate Reviewer Name: Richard C. Theuer

NATURAL Magnesium carbonate is made by the carbonation of magnesium hydroxide. Magnesium hydroxide is recovered directly from natural brines. Carbon dioxide can be considered natural. Magnesium hydroxide is natural. Therefore, magnesium carbonate is natural.

COMMENTS RE SECTION 2119(m) CRITERIA:

- 1. Magnesium is an essential nutrient for man and other animals.
- Magnesium carbonate is not strongly caustic. Normal precautions to avoid contact with chemicals should be taken.
- 3. Magnesium carbonate has a variety of uses. Alternatives may exist for some, but not all alternative will be natural.
- 4. The fact that the key raw material magnesium hydroxide is produced from brine minimizes the environmental impact of magnesium carbonate manufacture and makes it more compatible with long-term sustainability.

The following natural substance should be allowed as an ingredient in organic foods. It should not be added to the National List of natural substances prohibited for use as ingredients or processing aids in Organic Food:

magnesium carbonate.

18 Feb 1995

TAP REVIEWER COMMENT FORM for USDA/NOSB

This file is due back to us by:	Aug. 5, 1996
Name of Material: Mag	Taylor RECEIVED AUG 0 5 1996
Reviewer Name: Stue L	120211251100 0 0 1550
Is this substance Synthetic or a appropriate)	non-synthetic? Explain (if
If synthetic, how is the material mater	extracted so will abstain
This material should be added	to the National List as:
Synthetic Allowed	Prohibited Natural
or, Non-synthetic (Allowed as Non-synthetic (Allowed as	an ingredient in organic food) a processing aid for organic food)
or, this material should	not be on the National List
Are there any use restrictions placed on this material on the	or limitations that should be National List?
Please comment on the accuracy of	the information in the file:
Any additional comments? (att	achments welcomed)
Do you have a commercial interest i	n this material? Yes: * No
4	
Signature Swe L. Tay h	Date 8/5/96

Please address the 7 criteria in the Organic Foods Production Act: (comment in those areas you feel are applicable)

(1) the potential of such substances for detrimental chemical interactions with other materials used in organic farming systems;

None

(2) the toxicity and mode of action of the substance and of its breakdown products or any contaminants, and their persistence and areas of concentration in the environment:

None

(3) the probability of environmental contamination during manufacture, use, misuse or disposal of such substance;

Non

(4) the effect of the substance on human health;

None

- (S) the effects of the substance on biological and chemical interactions in the agroecosystem, including the physiological effects of the substance on soil organisms (including the salt index and solubility of the soil), crops and livestock;
- (6) the alternatives to using the substance in terms of practices or other available materials; and
- (7) its compatibility with a system of sustainable agriculture.

TAP REVIEWER COMMENT FORM for USDA/NOSB

This file is due back to us by: Aug. 5, 1996
Name of Material: Magnesium Carbonate Reviewer Name: WALTER JEFFERY RECEIVED JUL 2 9 199
Is this substance Synthetic or non-synthetic? Explain (if appropriate) Synthetic
If synthetic, how is the material made? (please answer here if our database form is blank) as the database state. Also on occasion by Calcining dolomits.
This material should be added to the National List as:
Synthetic Allowed Prohibited Natural
or, Non-synthetic (Allowed as an ingredient in organic food) Non-synthetic (Allowed as a processing aid for organic food)
or, this material should not be on the National List
Are there any use restrictions or limitations that should be placed on this material on the National List? $\boldsymbol{\mathcal{M}}$
Please comment on the accuracy of the information in the file:
Any additional comments? (attachments welcomed)
Do you have a commercial interest in this material? Yes; No
Signature Walter offing Date 1/28/96

Please address the 7 criteria in the Organic Foods Production Act: (comment in those areas you feel are applicable)

(1) the potential of such substances for detrimental chemical interactions with other materials used in organic farming systems;

None - its putty unreactive except with acids.

RECEIVED AN 2.9 BMS

(2) the toxicity and mode of action of the substance and of its breakdown products or any contaminants, and their persistence and areas of concentration in the environment;

minimal toxic effects

(3) the probability of environmental contamination during manufacture, use, misuse or disposal of such substance;

low

(4) the effect of the substance on human health;

magnesium is an essential element

(5) the effects of the substance on biological and chemical interactions in the agroecosystem, including the physiological effects of the substance on soil organisms (including the salt index and solubility of the soil), crops and livestock;

(6) the alternatives to using the substance in terms of practices or other available materials; and

(7) its compatibility with a system of sustainable agriculture.

ax in processing uses

TAP REVIEWER COMMENT FORM for USDA/NOSB

This file is due back to us by: Aug. 5, 1996
Name of Material: Magnesium Carbonate
Reviewer Name: JOE Montecalvo RECEIVED AUG 0 5 1996
Is this substance Synthetic or non-synthetic? Explain (if appropriate)
If synthetic, how is the material made? (please answer here if our database form is blank) - Another Method - Bymixing solutions of Magnesium Suicate and Sodium Carbonate, Eithering and daying
This material should be added to the National List as:
∠ Synthetic Allowed Prohibited Natural
or, Non-synthetic (Allowed as an ingredient in organic food) Non-synthetic (Allowed as a processing aid for organic food)
or, this material should not be on the National List
Are there any use restrictions or limitations that should be placed on this material on the National List?
Onlytobe used as a daying Agent, color retention agent or Anticaking Agent CMAjoruse in Eree-Run Salls (Le commontable Salts)
Please comment on the accuracy of the information in the file:
Any additional comments? (attachments welcomed)
Do you have a commercial interest in this material? Yes; No
Signature Da Gre Molement Date 7/20/96

Please address the 7 criteria in the Organic Foods Production Act: (comment in those areas you feel are applicable)

(1) the potential of such substances for detrimental chemical interactions with other materials used in organic farming systems;

None

(2) the toxicity and mode of action of the substance and of its breakdown products or any contaminants, and their persistence and areas of concentration in the environment;

NOTE

(3) the probability of environmental contamination during manufacture, use, misuse or disposal of such substance;

NONE

(4) the effect of the substance on human health;

Used Asan Ant Acid, cathartic, in vetining applications as a laxative

- (5) the effects of the substance on biological and chemical interactions in the agroecosystem, including the physiological effects of the substance on soil organisms (including the salt index and solubility of the soil), crops and livestock;
- (6) the alternatives to using the substance in terms of practices or other available materials; and none but Side Aran Anticaking compound.
- (7) its compatibility with a system of sustainable agriculture.

NOSB Materials Database

Identification

Common Name Magnesium carbonate Chemical Name

Other Names

Code #: CAS Reg. No. 546-93-0

Code #: Other

N. L. Category

Synthetic Allowed

MSDS

yes ○ no

Family

Chemistry

Composition

4MgCO₃.Mg(OH)₂.5H₂O

Properties

Light, white friable masses or bulky white powder. Odorless and stable in air. Practically insoluble in water. Insoluble in alcohol, but is dissolved by dilute

acids with effervescence.

How Made

Carbonation (with carbon dioxide) of magnesium hydroxide. Mg hydroxide is

made by recovery from natural brines.

GRADES; technical, N. F. Chational Formulary) 1-e. Pharmaceutical Applications

Type of Use

Processing

Use/Action

Specific Use(s) Alkali; drying agent; color-retention agent; anticaking agent; carrier.

Action

Combinations

Status

OFPA

N. L. Restriction EPA, FDA, etc

Directions

Safety Guidelines

Historical status

internationI status

Allowed by EU and Codex.

USDA/TAP Reviewer Comment Form

Material: Magnesium carbonate
Reviewer: Bob Durst
Is this substance Natural or Synthetic? Explain (if appropriate) Synthetic.
Please comment on the accuracy of the information in the file: The file is accurate.
The the is decada.
This material should be added to the National List as:
Are there any restriction or limitations that should be placed on this material by use or application on the National List? Must be listed on the ingredient label.
Any additional comments or references? There are other anti-caking agents (talc), other alkalis (sodium and potassium carbonates, or calcium hydroxide) and other compounds that are drying agents. Its use for color enhancement in green beans could better be done with MgCl or better yet for organics, done without.
As with all synthetic inorganic salts, source must be food grade. In addition each lot should be analyzed for toxic element concentrations (mercury, lead, cadmium, arsenic, thallium and antimony) and a near zero tolerance adopted.
Signature Polartilifum Date 3/11/95

NOSB Materials Database

<u>Identification</u>

Magnesium carbonate ommon Name **Chemical Name**

Other Names

Reg. No. 546-93-0 Code #: CAS

Code #: Other

Synthetic Allowed N. L. Category

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yes ○ no

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Status

OFPA

N. L. Restriction EPA, FDA, etc

Directions

Safety Guidelines

Historical status

InternationI status

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NOSB Materials Database OFPA Criteria

2119(m)1: chemical interactions

2119(m)2: toxicity & persistence

2119(m)3: manufacture & disposal consequences

2119(m)4: effect on human health

Magnesium is an essential nutrient.

2119(m)5: agroecosystem biology

2119(m)6: alternatives to substance

anti-caking: talc; alkali: sodium or potassium carbonates, or calcium hydroxide; color enhancement: magnesium chloride or none.

2119(m)7: Is it compatible?

References

AU: Clydesdale,-F-M; Goodman,-A-W; Francis,-F-J

TI: The effect of a phosphate buffer and magnesium carbonate on quality attributes of cooked green vegetables

SO: J-Milk-Food-Technol, Feb 1971, 34 (2): 78-81.

CN: DNAL 44.8-J824

AU: Fleischman,-D-L; Clydesdale,-F-M; Francis,-F-J

TI: Effect of magnesium carbonate and sodium phosphate on the extraction of chlorophyll-like pigments after thermal processing of spinach puree

SO: J-Milk-Food-Technol, Oct 1970, 33 (10): 456-459.

CN: DNAL 44.8-J824

MATERIAL SAFETY DATA SHEET MAGNESIUM CARBONATE

SECTION I - Product Identification PRODUCT NAME: MAGNESIUM CARBONATE FORMULA: 4MGCO3.MG(OH)2.5H2O FORMULA WT: 485.74 CAS NO.: COMMON SYNONYMS: N/A Precautionary Labeling SECTION II - Hazardous Components SECTION III - Physical Data VAPOR PRESSURE @ 20C (MM HG): N/A BOILING POINT: N/A VAPOR DENSITY (AIR=1): N/A MELTING POINT: N/A EVAPORATION RATE: N/A SPECIFIC GRAVITY: 2.16 (BUTYL ACETATE=1) SOLUBILITY(H2O): 0.04 PERCENT VOLATILES BY VOLUME: N/A APPEARANCE & ODOR: COLORLESS TO WHITE CRYSTALS SECTION IV - Fire and Explosion Hazard Data FLASH POINT: NONFLAMMABLE FLAMMABLE LIMITS: UPPER - N/A % LOWER - N/A % FIRE EXTINGUISHING MEDIA ANY SUITABLE FOR OTHER MATERIALS INVOLVED SPECIAL FIRE-FIGHTING PROCEDURES WEAR SELF-CONTAINED BREATHING APPARATUS UNUSUAL FIRE AND EXPLOSION HAZARDS NONE SECTION V - Health Hazard Data THRESHOLD LIMIT VALUE (TLV/TWA): NONE ESTABLISHED EFFECTS OF OVEREXPOSURE PROLONGED CONTACT AND ACUTE INGESTION MAY RESULT IN ALLERGIC REACTION **EMERGENCY AND FIRST AID PROCEDURES** EYES: WASH WITH WATER 15 MINUTES; GET MEDICAL ASSISTANCE SKIN: WASH WITH SOAP/WATER; GET MEDICAL ASSISTANCE INGESTION: GET MEDICAL ATTENTION INHALATION: REMOVE TO FRESH AIR; GET MEDICAL ASSISTANCE SECTION VI - Reactivity Data STABILITY: STABLE CONDITIONS TO AVOID: NONE INCOMPATIBILES: ACIDS, OXIDIZERS, CYANIDES, HALOGENS, HALOGEN

COMPOUNDS OXIDIZING MATERIALS (REACTS VIGOROUSLY) DECOMPOSITION PRODUCTS: CO2 MGO SECTION VII - Spill and Disposal Procedures STEPS TO BE TAKEN IN THE EVENT OF A SPILL OR DISCHARGE SWEEP UP & CONTAINERIZE FOR DISPOSAL SECTION VIII - Protective Equipment PROVIDE ADEQUATE GENERAL MECHANICAL VENTILATION PROTECT EYES AND SKIN WITH SAFETY GOGGLES AND GLOVES DO NOT BREATHE DUST DO NOT GET IN EYES, ON SKIN, OR ON CLOTHING SECTION IX - Storage and Handling Precautions _______ KEEP CONTAINER CLOSED STORE IN A COOL, DRY, WELL-VENTILATED AREA WASH THOROUGHLY AFTER HANDLING __________ SECTION X - Transportation Data and Additional Information NONE .----(TM) and (R): Registered Trademarks N/A = Not Applicable OR Not AvailableThe information published in this Material Safety Data Sheet has been compiled from our experience and data presented in various technical publications. It is the user's responsibility to determine the suitability of this information for adoption of necessary safety precautions. We reserve the right to revise Material

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U.S. FOOD AND DRUG ADMINISTRATION FOOD ADDITIVE SAFETY PROFILE

MENES:	ın	HUMAN CONSUMPTION:	0.2090	MG/KG BW/DAY/PERSON
SP	2323 NEW 0110	MARKET DISAPPEARANCE: MARKET SURVEY: JECFA:	246666.666 87 NL	LBS/1K
:MA# : AS# :		JECFA ADI: JECFA ESTABLISHED: LAST UPDATE:	1965 930115	MG/KG BW/DAY/PERSON
::		DENSITY:	LOGP:	
RUCT	RUCTURE CATEGORIES:	A7		
MPON	MPONENTS:			
NONYMS:	MS:	CARBONIC ACID, MAGNESIUM SALT (1:1), MIXT. WITH MAGNESIUM HYDROXIDE (MG(OH)2), HYDRATE	UM SALT (1:1) IG(OH)2), HYDR	, MIXT. WITH ATE

AGENT	133.102 133.111 133.181 137.155 137.170 137.185
ANTICAKING AGENT OR FREE-FLOW AGENT DRYING AGENT HUMECTANT PROCESSING AID NUTRIENT SUPPLEMENT FORMULATION AID PH CONTROL AGENT FLAVOR ENHANCER FLAVORING AGENT OR ADJUVANT LUBRICANT OR RELEASE AGENT	163.110 133.106 133.165 133.195 137.160
ANTICAKING AGENT OR DRYING AGENT HUMECTANT PROCESSING AID NUTRIENT SUPPLEMENT FORMULATION AID PH CONTROL AGENT FLAVOR ENHANCER FLAVOR ENHANCER FLAVORING AGENT OR	184.1425 137.105 133.141 133.183 137.165 137.175
CHNICAL EFFECT:	'R REG NUMBERS:

G

(EMICAL FUNCTION:

NIMUM TESTING LEVEL: 3

MMENTS: NO TOX DATA IN SCOGS-60

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