

MATERIAL SAFETY DATA SHEET

FSA VEGETABLE PAN COATING

IDENTIFY (TRADE NAME AS USED ON LABEL)

Ventura Foods, LLC
Manufacturer

79539
MSDS Number*

40 Pointe Drive
Address

8001-22-7 SEE PROPELLANT
CAS Number*

(800) 421-6257
Phone Number (For Information)

April 2009
Date Prepared

Emergency Phone Number **Telex***

Edward Wellmeyer
Prepared by

Note: Blank spaces are not permitted. If any item is available, the space must be marked to indicate that.

SECTION 1 - MATERIAL IDENTIFICATION AND INFORMATION

COMPONENTS--Chemical Name & Common Names (Hazardous Components 1% or greater, Carcinogens 0.1% or greater)	%*	OSHA PEL	ACGIH TLV	OTHER LIMITS RECOMMENDED
PROPELLANT	16-18			
ISOBUTANE (CAS 75-28-5)	-	NE	NE	
PROPANE (CAS 74-98-6)	-	1000	NE	
BUTANE (CAS 106-97-8)	-	800	NE	
Non-Hazardous Ingredients: VEGETABLE OILS, LECITHIN, FLAVORING, TBHQ, COLORING	82-84			
TOTAL	100			

SECTION 2 - PHYSICAL / CHEMICAL CHARACTERISTICS

Boiling Point	DECOMPOSE	Specific Gravity (H ₂ O = 1)	.800
Vapor Pressure (mm Hg and Temperature)	3900 mm at 70°F	Melting Point	N/A
Vapor Density (Air = 1)	>1	Evaporation Rate (_____ = 1)	>1
Solubility in Water	INSOLUBLE	Water Reactive	NONE
Flammability	Less than 18 inches, Flash back 1" Max.		
Appearance and Odor	YELLOW FOAMY, BUTTERY FLAVOR OR AROMA		

SECTION 3 - FIRE AND EXPLOSION HAZARD DATA

Flash Point and Method Used	Auto-Ignition Temperature	Flammability Limits in Air	LEL	UEL
<100°C	>645°F OIL ONLY	% by Volume	1.8	9.5

Extinguisher Media: CARBON DIOXIDE & SODA ASH. LIGHT MIST OR WATER FOG.

Special Fire Fighting Procedures APPLY WATER FOG OR MIST GENTLY; HEAVY APPLICATIONS TO HOT OIL COULD CAUSE FOAMING.

AVOID CONTACT WITH HOT OIL. PRESSURE CAN HAS SPECIAL DOME VENTS WHICH ARE INTENDED TO RELEASE PRESSURE AT

TEMPERATURE ABOVE 120 F. PRODUCT MEETS REQUIREMENT TO BE CLASSIFIED BY NFPA 30B AS LEVEL 1 STORAGE.

Unusual Fire and Explosion Hazards FLAMMABLE; DO NOT SPRAY INTO OPEN FLAME. DO NOT PUNCTURE OR INCINERATE CAN. DO

NOT STORE 120°F; LEVEL 1 AEROSOL PRODUCTS REQUIRE NO SPECIAL STORAGE REQUIREMENTS.

Optional*

SECTION 4 - REACTIVITY HAZARD DATA

STABILITY
 Stable
Unstable

Conditions NONE KNOWN
To Avoid

Incompatibility (Materials to Avoid) OXYGEN AND STRONG OXIDIZERS

Hazardous Decomposition Products CARBON OXIDES ARE RELEASES FROM BURNING

HAZARDOUS POLYMERIZATION Conditions to Avoid: NONE KNOWN
 May Occur
 May Not Occur

SECTION 5 - HEALTH HAZARD DATA

PRIMARY ROUTES OF ENTRY Inhalation Ingestion **CARCINOGEN** NTP OSHA
 Skin Absorption Not hazardous IARC Monograph Not Listed

HEALTH HAZARDS
Acute NONE KNOWN PAN RELEASE IS PRODUCED IN COMPLIANCE WITH APPLICABLE
Chronic NONE KNOWN SECTIONS OF FOOD, DRUG AND COSMETICS ACT FOR EDIBLE OIL PRODUCTS. OIL AND PROPELLANT OF EDIBLE GRADE PRESENTS NO HEALTH HAZARD.

Signs & Symptoms of Exposure: DIZZINESS, HEADACHE

Medical Conditions Generally Aggravated by Exposure: NONE

EMERGENCY FIRST AID PROCEDURES - Seek medical assistance for further treatment, observation & support if necessary

Eye Contact: NONE (ANY MATERIAL IN EYES WILL IRRITATE), USE EYE WASH.

Skin Contact: NONE WIPE OFF

Inhalation: NONE REMOVE FROM EXPOSURE

Ingestion: NONE GRAS APPROVED FOOD INGREDIENTS

SECTION 6 - CONTROL AND PROTECTIVE MEASURES

Respiratory Protection (Specify Type) NONE

Protective Gloves NONE Eye Protection NONE

COOKING WITH OIL ONLY

VENTILATION TO BE USED Local Exhaust Mechanical (general) Special
 Other (specify)

Other Protective Clothing & Equipment: NONE

Hygienic Work Practices: NONE

SECTION 7 – PRECAUTIONS FOR SAFE HANDLING AND USE/LEAK PROCEDURES

Steps to be Taken if Material is Spilled or Released: CONTAIN SPILLAGE OF OIL WITH DIKES AND RECOVER IN DRUMS.

MAY ABSORB WITH ABSORBENT MATERIAL. CLEAN RESIDUE WITH ALKALINE SOAP. AVOID OILY FLOORS.

Waste Disposal Methods: SALVAGE—INCINERATION--LANDFILL. OBSERVE ALL FEDERAL, STATE & LOCAL LAWS CONCERNING

HEALTH & ENVIRONMENT.

Precautions to be Taken in Handling & Storage: SURFACE COVERED WITH OIL IS VERY SLIPPERY. CLEAN IMMEDIATELY.

STORE <120°F

Other Precautions and/or Special Hazards: IF PRODUCT STARTS SMOKING, REDUCE OR REMOVE FROM HEAT.

NFPA | HMIS
Rating* Health_0 Flammability_2_ Reactivity_0_ Special___ | Rating* Health_0_ Flammability_2_ Reactivity_0_ Personal_0_

*Optional

Forms\MATSAF