



MATERIAL SAFETY DATA SHEET

IDENTIFICATION

PRODUCTS:

Shortening, Fats, or Oils

CHEMICAL COMPOSITION:

Mixture of fatty acid, triglycerides of Vegetable origin.

SECTION I

COMPANY NAME:

Loders Croklaan

DATE:

January 1, 2007

ADDRESS:

24708 W. Durkee Road
Channahon, Illinois 60410

TELEPHONE:

(815)730-5200
(815)730-5394 24 Hour

SECTION II - HAZARDOUS INGREDIENTS / IDENTITY INFORMATION

Shortening, fats, or oils considered a food product and are GRAS under the Food, Drug, and Cosmetic Act.

SECTION III - PHYSICAL / CHEMICAL CHARACTERISTICS

BOILING POINT:

>300 °C. @ 0.05 mm Hg
>250 °C. @ 0.001mm Hg

MELTING POINT:

3.2 ° F. to 122 °F.
-16 °C. to 50 °C.

VAPOR PRESSURE (mm Hg):

N/A

SPECIFIC GRAVITY (H₂O) = 1:

0.698 -0.921 (Liquid)

VAPOR DENSITY (AIR = 1):

N/A

EVAPORATION RATE:

N/A

SOLUBILITY IN WATER:

Immiscible in water, i.e., insoluble.

APPEARANCE:

Solid: White to yellow crystalline matrix.
Liquid: White to yellow oily liquid.

SECTION IV - FIRE AND EXPLOSION HAZARD DATA

FLASH POINT (Method Used):

>500 °F. (260 °C.) AOCS Cc9b-55

FLAMMABLE LIMITS:

N/A

SMOKE POINT:

>400 °F. (234 °C.)

LEL:

N/A

EXTINGUISHING MEDIA:

Dry chemical, foam or water mist.

UEL:

N/A

SPECIAL FIRE FIGHTING PROCEDURES:

There are no chemical incompatibilities, strong water spray could spread the burning oil. Water mist or sprinkler is recommended.

UNUSUAL FIRE HAZARD:

Edible oils and fats will burn if excessively heated (500 °F.).

Loders Croklaan, 24708 W. Durkee Road, Channahon, Illinois, 60410, 800-621-4710



SECTION V - REACTIVITY DATA

Edible fats and oils are stable. No known incompatible compounds of reactivity.

SECTION VI - HAZARD DATA

THRESHOLD LIMIT VALUE:

Under normal use and conditions, edible oils and fats pose no known health hazard. If aspirated as an oil mist the respiratory system may be affected. Oil mist is classified a nuisance particulate by the American Conference of Governmental Industrial Hygienists (ACGIH) who recommend a TLV of 10 PPM.

EFFECTS OF OVEREXPOSURE:

Dermatitis could result from prolonged residence of oil on skin of allergy sensitive individuals.

EMERGENCY FIRST AID PROCEDURES:

Normal first aid procedures for treating thermal burns should be employed if skin comes in contact with hot oil. Oil can be removed from skin by washing with mild soap and water.

SECTION VII – SAFE HANDLING AND USE PROCEDURES

Edible oil and fat spills produce slippery surfaces. Normal sanitation procedures should be employed to reduce risk. Large spills should be contained and cleaned under normal sanitation procedures.

SECTION VIII – CONTROL MEASURES AND INFORMATION

Avoid inhalation of vegetable oil mists. Provide ventilation and insulated safety protection equipment in areas where hot oil is handled.

SECTION IX - SPECIAL PRECAUTIONS AND COMMENTS

Under normal conditions and use edible oils and fats pose no safety hazards. Avoid excessive heating or as with any high temperature liquid, use special precaution when using hot oil. Store oil soaked rags or material in fireproof containers.
