

AVATAR CORPORATION		Date:	05/31/15
		Revision:	01
Document #: SDS-333333		Supersedes:	NEW
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Title:	Vegetable Oils Series - Safety Data Sheet		
Document Owner:	J.D.H.	Approved by:	J.P. Roush, M.S.

This document is prepared pursuant to the OSHA Hazard Communication Standard (29 CFR 1910.1200). In addition, other substances not 'Hazardous' per this OSHA Standard may be listed. Where proprietary ingredient shows, the identity may be made available as provided in this standard.

1. PRODUCT AND COMPANY IDENTIFICATION

1.1. Product Identifier

Tradename: **Vegetable Oils Series - Refined, Bleached, and Deodorized** (*see list at end)

Code: 3333333

REACH preregistration No.: N/A

1.2. Identified uses / uses advised against

Identified uses: Food Ingredient, conditioning agent

1.3. Supplier details:

Company/Address: Avatar Corporation, 500 Central Avenue, University Park, IL
60484 USA

Website: www.avatarcorp.com

Email: jproush@avatarcorp.com

Telephone/Fax: 708.534.5511 / 708.534.0123

Responsible Dept: Regulatory

1.4 Transportation emergency contact: Chem Tel 800.255.3924

2. HAZARDS IDENTIFICATION:

2.1. Classification of substance or mixture

Classification according to Regulation (EC) No.1272/2008 [CLP]: Not classified

Classification according to Directive 67/548/EEC or 1999/45/EC: Not classified

Adverse effects: At high temperatures, vapors may be generated which may be considered hazardous at concentrations exceeding 10 mg/m³.

2.2. Label elements:

NFPA Code: Health-0, Flammability-1, Reactivity-0

HMIS Code: Health-0, Flammability-1, Reactivity-0

2.3. Other hazards:

No significant health hazards identified unless aspirated as an oil mist. Oil mist is classified as a nuisance particulate by the ACGIH and may affect the respiratory system.

3. COMPOSITION / INFORMATION ON INGREDIENTS

3.1. Substance

<u>Component</u>	<u>CAS No.</u>	<u>EC No.</u>	<u>% by Wt.</u>	<u>HS Tariff Classification No.</u>
Canola Oil, RBD	8002-13-9	232-299-0	100	1514.10.00.00
Coconut Oil, RBD	8001-31-8	232-282-8	100	1513.11.00.00
Corn Oil, RBD	8001-30-7	232-281-2	100	1515.29.00.40
Olive Oil, RBD	8001-25-0	TBD	100	1509.10.40.00
Safflower Oil, RBD	8001-23-8	TBD	100	1512.11.40.00
Soybean Oil, RBD	8001-22-7	TBD	100	1507.90.40.00
Sunflower Oil	8001-21-6	232-273-9	100	1514.10.00.00

4. FIRST AID MEASURES

4.1. General information:

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Eye: Flush immediately with large amounts of water. If irritation occurs, call a physician

Skin: Wash exposed area of skin with water. If burned by contact with hot material, cool material as quickly as possible with water. See a physician for burn treatment, irritation or allergic reaction.

Ingestion: None required. If uncomfortable or symptomatic, seek medical assistance promptly.

Inhalation: If adverse effects occur, remove to uncontaminated area. Get medical attention if symptoms persist.

4.2. Most important symptoms and effects, acute and delayed

Symptoms/injuries: None.

4.3. Indication of any immediate medical attention and special treatment needed: See 4.1 and 4.2.

5. FIRE FIGHTING MEASURES

5.1. Extinguishing media:

Agents approved for Class B hazards. Dry chemical, carbon dioxide foam, steam or water fog

Unsuitable extinguishing media:

Water streams will scatter liquid and spread fire, but may be used to keep fire-exposed containers and surroundings cool.

5.2. Special hazards:

May create dense smoke during combustion. Incomplete burning can produce carbon monoxide and/or carbon dioxide and other toxic gases.

Fire hazard:

Mild fire hazard when heated above its flash point; material must be preheated before ignition will occur (OSHA Class IIIB).

5.3. Advise for firefighters:

Firefighting instruction:

Cool unaffected containers and remove to safety.

Firefighting protection:

Firefighters should wear full bunker gear, including a positive pressure self-contained breathing apparatus.

6. ACCIDENTAL RELEASE MEASURES

6.1. Personal precautions, protective equipment and emergency procedures

Personnel:

General safety equipment such as lab glasses.

Emergency procedures:

Remove all sources of ignition. Keep away from heat/sparks/open flames/hot surfaces.

6.2. Environmental precautions

Prevent spills from entering sewers and public waters.

6.3. Containment / Cleanup

Containment:

Dike around spill; have oil-absorbent materials readily available.

Cleanup:

Remove mechanically or contain on an absorbent material such as dry sand or earth and dispose of in accordance with current applicable regulations

7. HANDLING AND STORAGE

7.1. Handling

No special requirements; observe good industrial hygiene practices.

7.2. Storage

Store in a cool, well-ventilated area in sealed containers. Store away from strong oxidizing agents or combustible material. Avoid excess heat to maintain product quality.

8. EXPOSURE CONTROLS / PERSONAL PROTECTION

8.1. Control parameters

Under normal use and conditions, edible oils and fats pose no health hazard.

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Limits: ACGIH TLV-STEL: 10 mg/m³ (oil mist)

8.2. Exposure controls

Control airborne concentrations below the exposure guidelines. Provide local exhaust or general room ventilation to minimize vapor concentrations. Provide emergency eye wash fountains and safety showers.

Eye: None required; however, use of eye protection is good industrial practice.

Skin: None required; however, use of protective gloves/clothing is good industrial practice.

Inhalation: No special requirements under ordinary conditions of use and with adequate ventilation.

Environmental controls: Avoid release to the environment. Notify authorities if product enters sewers or public waters.

9. CHEMICAL AND PHYSICAL PROPERTIES

9.1. Basic physical and chemical properties

	Canola	Coconut	Corn	Olive	Safflower	Soybean	Sunflower
<i>Appearance / Odor:</i>	Yellow, oily liquid / Faint odor	White liquid / Mild nut odor	Pale yellow, oily liquid / Faint odor	Light-yellow/green fluid. Mild odor.	Light-yellow fluid. Bland odor.	Light-yellow fluid. Bland odor.	Yellow, oily liquid / Faint odor
<i>pH:</i>	ND	ND	ND	ND	ND	ND	ND
<i>Vapor Pressure:</i>	< 1.0 mmHg @ 20°C (68°F)	N/A	< 1.0 mmHg @ 20°C (68°F)	< 1.0 mmHg @ 20°C (68°F)	< 1.0 mmHg @ 20°C (68°F)	< 1.0 mmHg @ 20°C (68°F)	ND
<i>Vapor Density (Air=1):</i>	>1	N/A	>1	>1	>1	>1	ND
<i>Boiling Point:</i>	ND	ND	ND	ND	ND	ND	ND
<i>Melting Point:</i>	25 – 50°F / -3°C – 20 °C	25°C (77°F)	ND	17 - 26°C	ND	ND	ND
<i>Solubility:</i>	Negligible in water (below 0.1%); soluble in hydrocarbons	Insoluble in water	Negligible in water, soluble in hydrocarbons	Negligible in water (below 0.1%); soluble in hydrocarbons	Negligible in water (below 0.1%); soluble in hydrocarbons	Negligible in water (below 0.1%); soluble in hydrocarbons	ND
<i>Specific Gravity (Water=1):</i>	0.91 - 0.93 @ 25°C/25°C (77°F)	0.910 – 0.920 @ 25°C (77°F)	0.914 - 0.920 @ 25°C (77°F)	0.916 - 0.922 @ 25°C/25°C (77°F)	ND	0.919 - 0.925 @ 25°C/25°C (77°F)	ND
<i>Pour Point:</i>	N/A	N/A	N/A	N/A	N/A	N/A	ND
<i>Flash Point / Method</i>	620 - 630°F / Tag closed cup	347°F / Pensky-Martens	> 550°F / Tag Closed Cup	ND	ND	610°F (321°C) minimum Cleveland Open Cup	ND
<i>FLAMMABLE LIMITS:LEL (% vol. in air)</i>	ND	ND	ND	ND	ND	ND	ND
<i>FLAMMABLE LIMITS:UEL (% vol. in air)</i>	ND	ND	ND	ND	ND	ND	ND

10. STABILITY AND REACTIVITY

10.1. Reactivity

Unknown

10.2. Chemical Stability

Generally stable

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|----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 10.3. Hazardous reactions | Hazardous polymerization will not occur |
| 10.4. Conditions to avoid | Extreme heat and open flames. Exposure to heat, light, and pro-oxidants will accelerate oxidation leading to rancidity of flavors. Contact with chlorine, fluorine, and other strong oxidizers and acids |
| 10.5. Incompatible materials | Chlorine, fluorine, and other strong oxidizers and acids |
| 10.6. Hazardous decomposition products | Incomplete burning can produce carbon monoxide and/or carbon dioxide. |

11. TOXICOLOGICAL INFORMATION

- 11.1. Toxicity: Specific toxicity tests have not been conducted on this product. Our hazard evaluation is based on information from similar products, the ingredients, technical literature, and/or professional experience. No component of this product present at levels greater than 0.1% is identified as a carcinogen by the U.S. National Toxicology Program, the U.S. Occupational Safety and Health Act, or the International Agency on Research on Cancer (IARC).

12. ECOLOGICAL INFORMATION

- 12.1. Ecological testing has not been conducted on this product.

13. DISPOSAL INFORMATION

- 13.1. Waste treatment methods Disposal must be in accordance with applicable federal, state, or local regulations. We recommend that containers be either professionally reconditioned for reuse by certified firms or properly disposed of by firms to help reduce the possibility of an accident. "Empty" drums should not be given to individuals.

14. TRANSPORTATION INFORMATION

- 14.1. General Information Not regulated by U.S. DOT, Canadian TODG, IMO/IMDG, ICAO/IATA, ADR/RID

15. REGULATORY INFORMATION

- | | |
|------------------------------------------------------------------------------------------------------|---------------------|
| 15.1. Safety, health and environmental regulations/legislation specific for the substance or mixture | |
| <i>CERCLA Sections 102A/103 Hazardous Substances:</i> | Not reportable |
| <i>SARA Title III Section 302 Extremely Hazardous Substances:</i> | Not regulated |
| <i>SARA Title III Sections 311/312 Hazardous Categorization:</i> | None |
| <i>SARA Title III Section 313:</i> | Not regulated |
| <i>U.S. Inventory (TSCA):</i> | Listed on inventory |
| <i>Kosher Certification:</i> | Compliant |

16. OTHER INFORMATION

This material safety data sheet and the information it contains is offered to you in good faith as accurate. We have reviewed any information contained in this data sheet which we received from sources outside our company. We believe that information to be correct but cannot guarantee its accuracy or completeness. Health and safety precautions in this data sheet may not be adequate for all individuals and/or situations. It is the user's obligation to evaluate and use this product safely and to comply with all applicable laws and regulations. No statement made in this data sheet shall be construed as a

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permission or recommendation for the use of any product in a manner that might infringe existing patents. No warranty is made, either expressed or implied.

*Vegetable Oils Series SDS covers the products below including, but not limited to:

Canola	Coconut	Corn	Olive
Safflower	Soybean	Sunflower	Oil Blend RP
Veg Oil Purge	Veg Oil EXP		

Revision History

Date	Revision No.	Purpose	Authorized By
05/31/15	-01	Initial	J.P. Roush, M.S.