Material Safety Data Sheet

May be used to comply with

OSHA's Hazard Communication Standard, 29 CFR 1910.1200. Standard must be consulted for specific requirements.

U.S. Department of Labor

Occupational Safety and Health Administration

(Non-Mandatory Form)

Form Approved

OMB No. 1218-0072

IDENTITY: ***Nitrous Oxide (propellant to pressure refrigerated, aerosol *Classic Cream®* whipped toppings in retail sized cans).***	

Section I

Manufacturer's Name: Alamance Foods inc	Emergency Telephone Number 1-800-476-9111
Address: 840 Plantation Dr Burlington, NC 27216	Telephone Number for Information 1-800-476-9111
	Date Prepared
	Signature of Preparer *(optional)*

Section II - Hazard Ingredients/Identity Information

Hazardous Components (Specific Chemical Identity; Common Name(s))	OSHA PEL	ACGIH TLV	Other Limits Recommended	%*(optional)*
Nitrous Oxide (CAS # 10024-97-2)	**Not Listed**	**50ppm**	**Not classifiable as a Human carcinogen.**	

Section III - Physical/Chemical Characteristics

Contents Pressure-each can: max charge @75°F is 150 psig.		Specific Gravity (air = 1): 1.97 @ 77°F (25°C).	
Vapor Pressure (mm Hg.): 760mm at 88.5°C (191.3°F). 745 psig @70°F.		Melting Point	
Specific Gravity (AIR = 1): 1.53		Evaporation Rate: Not Applicable. (Butyl Acetate = 1)	
Solubility in Water**: Slightly soluble in water.**			
Appearance and Odor: **Colorless gas at room temperature with a slightly sweet odor and taste**.			

Section IV - Fire and Explosion Hazard Data

Flash Point (Method Used): Not applicable.	Flammable Limits: **Classified as a Non-Flammable Gas.**	LEL N/A	UEL N/A
Extinguishing Media: **Small fires use dry chemical or carbon dioxide. Large fires use water spray, fog, or standard foam.**			
Special Fire Fighting Procedures: **Exposure of cans to temperatures over 120°F may cause bursting. (Large tank fires where nitrous oxide is involved should be isolated from personnel for up to ½ mile and fought with unmanned hoses – if impossible withdraw and let fire burn.)**			
Unusual Fire and Explosion Hazards: **Pressurized containers may explode in heat and should be removed from fire if possible.**			

OSHA 174, Sept. 1985

Section V - Reactivity Data

Stability: **As a propellant nitrous oxide is stable.**	~~Unstable~~		Conditions to Avoid**: Avoid subjecting the pressurized cans to excessive heat (>120°F) or to corrosive chemicals that might compromise the integrity of the metal can.**
	Stable		
Incompatibility *(Materials to Avoid):* **None known (other than excessive heat).**			
Hazardous Decomposition or Byproducts: **None known.**			
Hazardous Polymerization	~~May Occur~~		Conditions to Avoid

	Will Not Occur		

Section VI - Health Hazard Data

Route(s) of Entry:	Inhalation: **YES**	Skin: NO	Ingestion: NO
Health Hazards *(Acute and Chronic):* **Deliberate concentration and inhalation of propellant (nitrous oxide) may be harmful by creating symptoms of excitation, euphoria, dizziness with slurred speech and dulling of senses. Acute hazards are associated with inhaling oxygen-deficient atmospheres when product use is abused. Chronic repeated over-exposure may result in injury to the nervous system such as numbness and tingling of the extremities. Directions for safe and proper dispensing of food product (whipped cream) are printed on label and should be followed.**			
Carcinogenicity**:** **Non-Carcinogenic**	NTP? **NO**	IARC Monographs? **NO**	OSHA Regulated? **NO**
Signs and Symptoms of Exposure: **None, under correct and normal usage. When abused and inhaled at high concentrations – breathing and pulse rate increased and coordination slightly affected.**			
Medical Conditions Generally Aggravated by Exposure: **When abused and inhaled in high concentrations may be associated with spontaneous abortion in humans and have potential reproductive and circulatory effects.**			
Emergency and First Aid Procedures: **Remove patient to fresh air and administer artificial respiration if breathing stops.**			

Section VII - Precautions for Safe Handling and Use

Steps to Be Taken in Case Material is Released or Spilled: **In case of large volume release: clean up food product with soap and water and ventilate the area for dispersal of nitrous oxide gas.**
Waste Disposal Method: **Contents of can under pressure, do not puncture or incinerate. Dispose of cans in accordance with local or federal laws and regulations.**
Precautions to Be taken in Handling and Storing: **Food and propellant filled cans should be shipped and stored under refrigerated conditions of 35°-40°F (1.7°-4.4°C).**
Comments/Precautions: **Nitrous oxide is generally recognized as safe (GRAS) as a direct human food ingredient when used as a propellant. Nitrous oxide is not on the California Proposition 65 lists. This product as packaged has been approved by the U.S. Department of Transportation as exempt from regulations as contained in 49 CFR 173.306 (b) (1), 175.3 and authorizes the transportation in commerce in a refrigerated state and charged (nitrous oxide) to a pressure of 150 psig at 75°F. Containers will be marked "DOT-SP 7951".**

Section VIII - Control Measures

Respiratory Proctection *(Specify Type):* **Respiratory protection is not needed when handling or storing product as packaged for shipment and sale.**		
Ventilation	Local Exhaust: **Maintain normal ventilation of storage areas.**	Special: **None**
	Mechanical *(General)*	Other
Protective Gloves: **None required as packaged.**		Eye Protection: **None required as packaged.**
Other Protective Clothing or Equipment: **None required as packaged.**		
Work/Hygienic Practices: **Follow Good Manufacturing Practices (GMPs).**		

* U.S.G.P.O.: 1986 - 491 - 529/45775