

SEP. 14. 2006 2:33PM

VENTURA FOODS, LLC.

NO. 3864 P. 2

Peanut Oil

MATERIAL SAFETY DATA SHEET**PEANUT OIL**

IDENTIFY (TRADE NAME AS USED ON LABEL)

Ventura Foods, LLC

Manufacturer

40 Pointe Drive, Brea, CA 92821

Address

(800) 421-6257

Phone Number (For Information)

(800) 421-6257

Emergency Phone Number

Telex*

MSDS Number*

8002-03-7

CAS Number*

January 2005

Date Prepared

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
GRAS APPROVED EDIBLE COMPOUND				
Non-Hazardous Ingredients	PEANUT OIL*	100		
TOTAL	100			

SECTION 2 - PHYSICAL / CHEMICAL CHARACTERISTICS

Bolling Point	DECOMPOSE	Specific Gravity (H ₂ O = 1)	0.910 – 0.925
Vapor Pressure (mm Hg and Temperature)	N/A	Melting Point	NA
Vapor Density (Air = 1)	N/A	Evaporation Rate (BUTYL ACETATE = 1)	NONE
Solubility in Water	INSOLUBLE	Water Reactive	NONE
% VOLATILE BY VOLUME (%)	0.05 MAX	SMOKE POINT	>420°F
Appearance and Odor: GOLDEN YELLOW WITH CLEAN AND BLAND AROMA			

SECTION 3 - FIRE AND EXPLOSION HAZARD DATA

Flash Point and Method Used	Auto-Ignition Temperature	Flammability Limits in Air % by Volume	LEL	UEL
>550°F AOAC Co-90-48	>650°F	NOT ESTABLISHED		

Extinguisher Media CARBON DIOXIDE AND SODA ASH—MIST LIGHT WATER OR FOG.

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

FOAMING. AVOID CONTACT WITH HOT OIL.

IF SMOKING OCCURS, REDUCE OR REMOVE FROM THE HEAT.

Unusual Fire and Explosion Hazards NONE

Optional* MAY CONTAIN ANTIOXIDANT AND ANTIFOAM AGENT.

SEP. 14. 2006 2:33PM VENTURA FOODS, LLC. NO. 3864 P. 3

SECTION 4 – REACTIVITY HAZARD DATA**STABILITY**☒ Stable
☐ Unstable**Conditions**

To Avoid

Incompatibility

(Materials to Avoid)

NONE KNOWN

Hazardous

Decomposition Products NONE

HAZARDOUS**POLYMERIZATION**☐ May Occur☒ May Not Occur

Conditions to Avoid:

SECTION 5 - HEALTH HAZARD DATA**PRIMARY**ROUTES
OF ENTRY☐ Inhalation☐ Skin Absorption☐ Ingestion☒ Not Hazardous**CARCINOGEN**☐ NTP☐ IARC Monograph☐ OSHA☒ Not Listed**HEALTH HAZARDS**

Acute NONE KNOWN

Chronic NONE KNOWN

THIS PRODUCT IS IN COMPLIANCE WITH APPLICABLE SECTIONS
OF FEDERAL FOOD, DRUG AND COSMETIC ACT FOR EDIBLE
PRODUCTS.**Signs & Symptoms of Exposure****Medical Conditions Generally Aggravated by Exposure****EMERGENCY FIRST AID PROCEDURES** - Seek medical assistance for further treatment, observation & support if necessary

Eye Contact: RINSE, WIPE

Skin Contact: WIPE—HOT OIL IN USE TREAT AS BURN

Inhalation: N/A

Ingestion: N/A

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 – MICROBIAL STABLE

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: STORE BELOW 100°F

Other Precautions and/or Special Hazards: IF OIL STARTS SMOKING, REDUCE OR REMOVE HEAT SOURCE

NFPA

HMIS

Rating* Health 0 Flammability 1 Reactivity 0 Special - Rating* Health 0 Flammability 1 Reactivity 0 Personal 0

*Optional

Forms\MATSAF

SEP. 14. 2006 2:34PM

VENTURA FOODS, LLC.

NO. 3864 P. 4

MATERIAL SAFETY DATA SHEET**PEANUT OIL with Additives**

IDENTIFY (TRADE NAME AS USED ON LABEL)

Ventura Foods, LLC

Manufacturer

40 Pointe Drive, Brea, CA 92821

Address

(800) 421-8257

Phone Number (For Information)

(800) 421-8257

Emergency Phone Number

Telex*

MSDS Number*

8002-03-7

CAS Number*

January 2005

Date Prepared

Edward Wellmeyer

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COMPONENTS—Chemical Name & Common Names (Hazardous Components 1% or greater, Carcinogens 0.1% or greater)	%	OSHA PEL	ACGIH TLV	OTHER LIMITS RECOMMENDED
GRAS APPROVED EDIBLE COMPOUND				
Non-Hazardous Ingredients	PEANUT OIL*, ANTIOXIDANT.	100		
TOTAL	100			

SECTION 2 - PHYSICAL / CHEMICAL CHARACTERISTICS

Boiling Point	DECOMPOSE	Specific Gravity ($H_2O = 1$)	0.910 – 0.925
Vapor Pressure (mm Hg and Temperature)	N/A	Melting Point	NA
Vapor Density (Air = 1)	N/A	Evaporation Rate (BUTYL ACETATE = 1)	NONE
Solubility In Water	INSOLUBLE	Water Reactive	NONE
% VOLATILE BY VOLUME (%)	0.05 MAX	SMOKE POINT	>420°F

Appearance and Odor: GOLDEN YELLOW WITH CLEAN AND BLAND AROMA

SECTION 3 - FIRE AND EXPLOSION HAZARD DATA

Flash Point and Method Used	>550°F AOAC Co-90-48	Auto-Ignition Temperature	>650°F	Flammability Limits in Air % by Volume	NOT ESTABLISHED	LEL	LEL
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Extinguisher Media CARBON DIOXIDE AND SODA ASH—MIST LIGHT WATER OR FOG.

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

FOAMING. AVOID CONTACT WITH HOT OIL.

IF SMOKING OCCURS, REDUCE OR REMOVE FROM THE HEAT.

Unusual Fire and Explosion Hazards NONE

Optional* MAY CONTAIN ANTIOXIDANT AND ANTIFOAM AGENT.

SEP. 14. 2006 2:34PM

VENTURA FOODS, LLC.

NO. 3864 P. 5

SECTION 4 - REACTIVITY HAZARD DATA**STABILITY**☒ Stable
☐ UnstableConditions
To Avoid**Incompatibility**

(Materials to Avoid)

NONE KNOWN

Hazardous

Decomposition Products

NONE

HAZARDOUS**POLYMERIZATION**☐ May Occur☒ May Not Occur

Conditions to Avoid:

SECTION 5 - HEALTH HAZARD DATA**PRIMARY
ROUTES
OF ENTRY**☐ Inhalation☐ Skin Absorption☐ Ingestion☒ Not Hazardous**CARCINOGEN**☐ NTP☐ IARC Monograph☐ OSHA☒ Not Listed**HEALTH HAZARDS**

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PRODUCTS.**Signs & Symptoms of Exposure**

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Eye Contact: RINSE, WIPE

Skin Contact: WIPE--HOT OIL IN USE TREAT AS BURN

Inhalation: N/A

Ingestion: N/A

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 - MICROBIAL STABLE

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.

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NFPA

HMIS

Rating* Health 0 Flammability 1 Reactivity 0 Special - Rating* Health 0 Flammability 1 Reactivity 0 Personal 0

*Optional

Forms/WATSAF