

May be used to comply with

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

Section I- Identification

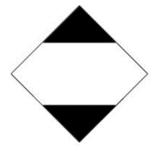
U.S. Department of Labor

Occupational Safety and Health Administration (Non-Mandatory Form) Form Approved

IDENTITY: Aerosol whipped creams and toppings in retail sized cans that use nitrous oxide as a whipping propellant.

Manufacturer's Name: Alamance Foods, Inc.	Emergency Telephone Number 1-800-476-9111
Address: 840 Plantation Drive Burlington, NC 27216	Telephone Number for Information 336-226-6392
Nitrous oxide is used as a whipping propellant for proper dispersing of the cream	Date Prepared: 7/9/2016
by the consumer.	Signature of Preparer (optional) : Leslie Ames

Section II - Hazards Identification



Physical State: Gas dispersed in liquid with a sweet odor.

Emergency Overview:

Contents under pressure. Do not puncture or incinerate. Do not expose to temperatures above 120F. Keep out of reach of children except under adult supervision.

Health- 0 Flammability- 0 Physical Hazards- 2

Alamance Foods, Inc.



Route(s) of Entry:	: Inhalation: YES Skin: NO Ingestion: NO				
Health Hazards (<i>Acute and Chronic</i>): 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. <u>Directions for safe and proper dispensing of food product (whipped cream or topping) are printed on label and should be followed.</u>					
Carcinogenicity: Non-Carcinogenic	NTP? NO	IARC Monographs? NO	OSHA Regulated? NO		

Supplier of Nitrous Oxide Information:

AIRGAS Inc.

259 North Radnor-Chester Road

Suite 100

Radnor, PA 19087-5283

1-610-687-525

Section III – Composition

Specific Chemical Identity; Common Name(s)	CAS #	% Volume	
Nitrous Oxide	10024-97-2	-	
The exact percentage of composition has been withheld as a trade secret.			



Section IV – First Aid Measures

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.

Emergency and First Aid Procedures: Inhalation- Remove patient to fresh air. If not breathing, if breathing is irregular or if respiratory arrest occurs, administer artificial respiration or oxygen if breathing stops by a trained person. Loosen tight clothing and get medical attention immediately.

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, upper respiratory, and central nervous system effects.

Section V – Fire-fighting measures

Flash Point (Method Used): Not applicable.	Flammable Limits: Classified as a Non-Flammable Gas.
Extinguishing Media: Non-flammable	
	of cans to temperatures over 120° F may cause bursting. volved should be isolated from personnel for up to $\frac{1}{2}$ mile ssible withdraw and let fire burn.)
Unusual Fire and Explosion Hazards: Pressu removed from fire if possible.	rized containers may explode in heat and should be
Special Fire-fighter instructions: Fire-fighter breathing apparatus with a full face piece	rs should wear appropriate PPE and self-contained

Section VI – Accidental release measures

Personal Precautions: Keep unnecessary personnel away. Use personal protective equipment as described in section 8.

Containment and Cleaning: Wash away with water or wipe up spilled cream with towel or mop.



Section VII - Handling and Storage

Precautions to Be taken in Handling and Storing: Food and propellant filled cans should be shipped and stored under refrigerated conditions of 35°-45°F (1.7°-7.2°C). Contents under pressure. Do not puncture or incinerate container. Do not roll, slide, or drop container. Spray container directly perpendicular to food product. Read proper instructions on can.

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.

Environmental Precautions: Avoid spilling material near soil, waterways, drains, and sewers. Contents of can under pressure, do not puncture or incinerate. Dispose of cans in accordance with local or federal laws and regulations.

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 "UN1956" (or) "UN1950" and "DOT-SP 7951" (or) "DOT-SP 13601".

Section VIII – Exposure Controls and Personal Protection

ACGIH TLV				
TWA: 90mg/m ³ 8	8 hours or 50ppm 8 hours.			
Ventilation	Local Exhaust: Maintain normal ventilation of storage areas.		Special: None	
Respiratory Protection: Respiratory protection is not needed when handling or storing product as packaged for shipment and sale.				
Protective Gloves: None required as packaged. Eye Protection: None required as packaged.		: None required as packaged.		
Other Protective Clothing or Equipment: None required as packaged.				
Work/Hygienic Pr	ractices: Follow Good Manufactur	ing Practices (GMPs).	



Section IX – Physical and Chemical Properties

Physical Form: Aerosol					
Contents Pressure-each can: m	Contents Pressure-each can: max charge @75°F is 170 psig.				
Appearance/Description: Off-w	hite, whipped top	oping			
Odor: Milky O	Odor Threshold:	Sour			
Color: Varies with flavor added					
Taste: Creamy, light vanilla, slig	htly sweet				
Boiling Point	N/A	Flammability	N/A		
Melting Point	N/A	Flammability Limits	N/A		
Specific Gravity	0.157	Vapor Pressure	N/A		
Density	N/A	Vapor Density	N/A		
Bulk Density	N/A	Relative Density	N/A		
рН	Approx. 6	Partition Coefficient	N/A		
Water Solubility	Dispersible	Auto-ignition temperature	N/A		
Decomposition Temperature	N/A	Viscosity	N/A		

Section X - Stability and Reactivity

Reactivity: Stable
Hazardous Polymerization: Hazardous polymerization will not occur.
Conditions to Avoid: None known.
Incompatible Materials: None known.
Hazardous Decomposition Products: None known.

Section XI – Toxicological Information

Material Information: No data available on the material as a whole.			
Component Name	Concentration	CAS	Data
Nitrogen oxide	<5%	10024-97-2	Carcinogenic Effects: A4 by ACGIH, 3 by IARC.
Component Information: Repeated overexposure by inhalation of nitrous oxide (nitrogen oxide) has been			
linked to adverse effects on the reproductive system, upper respiratory tract, and central nervous system.			

Section XII – Ecological Information

Material Information: Product has not been studied as distributed. No known significant effects or hazards.

Section XIII - Disposal Considerations

Product:	Consumer: No requirements known for empty cans. They can be recycled where allowed.
	Retailer/Distributor: Dispose of large quantities of spoiled or otherwise unusable product in
	accordance with local, state, and federal regulations

Section XIV – Transportation Information

DOT - United States - Department of Transportation		
Shipping Name:	Aerosols (Contains Nitrous Oxide) Limited Quantity	
Hazard Class:	2.2	
Packing Group:	Not Applicable	
Labeling Class:	Exempt as Limited Quantity	
ID Number:	UN1950 or UN 1956	

Alamance Foods, Inc.



SAKA Hazard Classifications: Pressure (Sudden Release of)				
Inventory				
Component	CAS	DSL	NDSL	TSCA
Nitrogen oxide	10024-97-2	Yes	No	Yes
United States				
Environment				
U.S. – CAA (Clean Air Act) –				
1990 Hazardous Air Pollutants				
U.S. – CERCLA/SARA –				
Hazardous Substances and their	Nitrogen oxide	10024-97-2	<5%	Not Listed
Reportable Quantities				
U.S. – CWA (Clean Water Act) –				
Hazardous Substances				
Other				
U.S. – FDA – Food Additives GRAS				
	Nitrogen oxide	10024-97-2	<5%	21 CFR 184.1545
U.S. – California: Environment				
U.S California - Proposition 65 -				Not Listed
Carcinogens List				
U.S California - Proposition 65 -	Nitrogen oxide	10024-97-2	<5%	developmental toxicity,
Developmental Toxicity	initiogen oxide	10024-97-2		initial date 8/1/08
U.S California - Proposition 65 -				Not Listed
Reproductive Toxicity - Female				
U.S California - Proposition 65 -	Nitrogen oxide	10024-97-2	<5%	Not Listed
Reproductive Toxicity - Male	Nillogell Oxide	10024-97-2	<3%	INOT LISTED
Other Information: Nitrogen oxide used synonymously with nitrous oxide.				

Section XV – Regulatory Information SARA Hazard Classifications: Pressure (Sudden Release of)

Section XVI – Other Information

Supersedes Date:	08/26/2015
Revision Date:	7/14/2016
	The preceding SDS was provided as a courtesy to our customers. The information provided herein is provided in good faith but no warranty regarding its correctness or accuracy is made. Since the conditions for use, handling, storage, and disposal of this product are beyond Alamance Foods' control, it is the responsibility of the user both to determine safe conditions for use of this product and to assume liability for loss, damage, or expense arising out of the improper use of this product. No warranty regarding the product described herein shall be created by or inferred from any statement or omission in this SDS. Alamance Foods disclaims all liability for your use and reliance on any SDS. Various Governmental agencies (e.g. DOT, OSHA, EPA, FDA) may have specific regulations concerning the transportation, handling, storage, use, or disposal of this product which may not be reflected in this SDS. The user should review these regulations to ensure full compliance.

