North Pacific

MATERIAL SAFETY DATA SHEET

IDENTIFICATION

PRODUCTS:
Shortening, Fats, or Oils

CHEMICAL COMPOSITION:
Mixture of fatty acid, triglycerides of vegetable origin.

SECTION I

COMPANY NAME:
Food Products Division
12420 SE Carpenter Drive
Clackamas, OR 97015

TELEPHONE:
503.723.5410

DATE:
March 3, 2009

SECTION II - HAZARDOUS INGREDIENTS

Shortening, fats, or oils are GRAS under the Food, Drug, and Cosmetic Act.

SECTION III - PHYSICAL / CHEMICAL CHARACTERISTICS

BOILING POINT
>300°C @ 0.05 MM Hg
>250° @ 0.001 MM Hg

SPECIFIC GRAVITY (H_20)=1)
0.698 - 0.921 (Liquid)

VAPOR PRESSURE (MM Hg):
N/A

MELTING POINT:
3.2° F to 122° F
-16° C to 50° C

VAPOR DENSITY (AIR = 1)
N/A

EVAPORATION RATE (Butyl Acetate = 1**)**
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) AOCS

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 AND EXPLOSION HAZARD:

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

SECTION V - HAZARD DATA

THRESHOLD LIMIT VALUE:

Under normal use and conditions, edible oils and fats pose no 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 burns should be employed if skin comes in contact with hot oil. Oil can be removed from normal skin by washing with soap and water.

SECTION VI - REACTIVITY DATA

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

SECTION VII - SPILL OR LEAK PROCEDURES:

Edible oil and fat spills produce slippery surfaces. Normal sanitation procedures should be employed to reduce risk.

SECTION VIII - SPECIAL PROTECTION 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 hot liquid, use special precaution when using hot oil. Store oil soaked rags or material in fireproof containers.