

# FINISHED PRODUCT SAFETY DATA SHEET (SDS)

1. Product Description	
Product Name	Margarine
Product Number	All margarine items
Brand	All
Supplier	Ventura Foods 40 Pointe Drive Brea, CA 92821
Emergency Phone Number	800-421-6257 Chemtrec (800) 424-9300
Use of substance	Food ingredient
Date	April 15, 2020

2. HAZARD IDENTIFICATION	
Description	Appearance: Yellow
	Physical State: Solid at room temperature
	Odor: Buttery
Handling	If smoking occurs from oil usage, reduce or remove from heat.
	Spontaneous combustion (fire) may result from oil soaked materials such
	as rags, steel wool, paper and clothing. Place soaked materials in a sealed,
	metal container to prevent this. If smoking occurs from oil usage, reduce
	or remove from heat.
	This product is NOT classified as hazardous according to CFR 1910,
	amended to conform to the United Nations' Globally Harmonized System
	of Classification and Labeling of Chemicals (OSHA / GHS); SOR/88-66, the
	Canadian Controlled Products Regulations (CPR); and/or NOM-002-SCT-
	2003 (Mexico). However, vegetable oil (in mist form) is known to be listed
	as an OSHA 29 CFR 1910.1000 Air Contaminant. Occupational exposure
	limits are subsequently provided in section 8 of this SDS.
OSHA Hazards	No known OSHA hazards.
	Not a dangerous substance according to GHS.
HMIS Classification	Health: 0
	Flammability: 1
	Physical Hazard : 0
NFPA Rating	Health: 0
	Fire: 1
	Reactivity: 0
Potential Health Effects	Inhalation: Food, no known issues. Skin: Food, wipe or rinse, no
	known issues. Eyes: Food, no known issues. Ingestion: Food
	ingredient. Not a hazardous substance unless food allergens.
	"WARNING: May cause damage to organs (respiratory system)
	through inhalation exposures."

3. COMPOSITION/INFORMATION ON INGREDIENTS	
Synonyms	May contain oils, partially hydrogenated oils, emulsifiers, flavoring, whey and/or buttermilk or NFDM or butter, color, Vitamin A palmitate and other FDA GRAS approved food ingredients.  CAS#8001-22-7 Soybean oil  CAS#8016-70-4 Hydrogenated soybean oil  CAS# 68334-00-9 Hydrogenated cottonseed oil  CAS# 8002-75-3 Palm oil  CAS# 8023-79-8 Palm kernel oil
GRAS status	All ingredients are FDA GRAS.
Hazard status	No food ingredients are hazardous according to OSHA criteria.

4. FIRST AID MEASURES	
Inhalation	No known issues.
Skin contact	Wash off with soap and plenty of water.
Eye contact	Flush eyes with water of special eyewash solution.
If swallowed	Ingestion of edible vegetable oil is nontoxic and should pass through the system.

5. FIREFIGHTING MEASURES	
Conditions of flammability	Materials may pose fire hazard.
Suitable extinguishing media	Alcohol resistant foam, dry chemical or carbon dioxide. Use extinguishing measures that are appropriate to local circumstances and the surrounding area.
Special protective equipment for firefighters	Wear self-contained breathing apparatus for firefighting if necessary.
Specific hazards arising from the Chemical Oil	Risk of ignition. Rags and other materials containing this product may heat up and spontaneously ignite if exposed to air. Store wiping rags and similar materials in metal cans with tightly fitting lids. Cool closed containers exposed to fire with water spray. Avoid hot oil; if smoking occurs during application reduce or remove from heat.
Hazardous combustion products	Hazardous decomposition products formed under fire conditions.  Nature of decomposition products not known.
NFPA Health	0
NFPA Stability and Reactivity	0
NFPA Flammability	1
NFPA Physical Hazard	0

6. ACCIDENTAL RELEASE MEASURES	
Personal Protection	No known issues.
Environmental Precautions	Prevent further leakage or spillage. Do not allow product to reach soil, sewage or any water sources. Dispose per local, state, and federal regulations.
Methods and materials for containment and cleaning up	Keep in suitable, closed containers for disposal. Dispose of rags used in clean up. Remember oil soaked rags or partially cleaned materials may spontaneously combust.

7. HANDLING AND STORAGE	
Conditions for safe storage	Ensure adequate dry, well ventilated storage area between 35 – 45F or as indicated on specification. Clean up any spillage to avoid accidents immediately.
Combustible conditions	Keep away from open flames, hot surfaces and sources of ignition.

8. EXPOSURE CONTROLS/PERSONAL PROTECTION	
Occupational exposure limit values	Contains butter flavoring, which may contain diacetyl, 2,3 – pentanedione, 2,3 - hexanedione, 2,3 -heptanedione, and other diketones and flavoring chemicals.
PPE:	
Respiratory protection	Respiratory protection should be worn when workplace exposures exceed exposure limit requirements or guidelines. If there are no applicable exposure limits or guidelines, use a NIOSH approved respirator where there is a potential for adverse effects where indicated or required by the exposure assessment. Selection of particular respirators will depend on the results of the exposure assessment which includes an evaluation of the specific operations and the actual or potential airborne concentrations.
Hand protection	Not necessary.
Eye protection	Not necessary.
Skin and Body protection	Not necessary.
Hygiene measures	Good industrial hygiene practices.
Engineering measures	Ventilation: Use engineering controls to maintain airborne levels below exposure limit requirements or guidelines. If there are no applicable exposures limit requirements or guidelines, use only with adequate ventilation. Local exhaust ventilation may be necessary for some operations.

9. PHYSICAL AND CHEMICAL PROPERTIES	
Form	Colored solid at room temperature
Color	Yellow
рН	NA
Specific gravity	0.926 (H20 = 1)
Melt point/freezing point	90-116F
Smoke point	>450F
Flash point	>540F
Ignition temperature	>625F
Auto-ignition	Not auto flammable
Lower explosion limit	No data available
Upper explosion limit	No data available
Vapor pressure	No data available
Boiling point	No data available
Water solubility	Insoluble
Partition coefficient	No data available
Relative vapor	No data available
Density	No data available.
Odor/Flavor	Buttery odor, salty.
Odor threshold	No data available
Evaporation rate	<1 (butyl acetate = 1.0)

10. STABILITY AND REACTIVITY	
Chemical stability	Stable under recommended storage conditions (35-45F or as indicated on specification).  Cooking, baking and frying temperature >300-400F, above 400F oil will smoke. Reduce or remove from heat.
Possibility of hazardous reaction	None known.
Conditions to avoid	None known.
Materials to avoid	Strong oxidizing agents
Hazardous decomposition products	Formed under fire conditions – nature of decomposition not known. Other decomposition products – no data available. Rags used for clean-up (clean or contaminated) can combust if conditions are adequate. Keep in safe place or dispose of rags after usage in an enclosed metal container.

11. TOXICOLOGICAL INFORMATION	
Acute toxicity	Oral: LD50 no data available.
·	Inhalation: LC50 no data available.
	Dermal: LD50 no data available.
Skin corrosion	No data available.
Serious eye damage	No data available.
Respiratory or skin sensitization	No data available.
Carcinogenicity IARC	No component of this product present at levels greater than or equal to 0.1% is identified as probable, possible, or confirmed carcinogenic by
	IARC.
Carcinogenicity ACGHI	No component of this product present at levels greater than or equal to
	0.1% is identified as probable, possible, or confirmed carcinogenic by
	ACGIH.
Carcinogenicity NTP	No component of this product present at levels greater than or equal to
	0.1% is identified as probable, possible, or confirmed carcinogenic by
	NTP.
Carcinogenicity OSHA	No component of this product present at levels greater than or equal to
	0.1% is identified as probable, possible, or confirmed carcinogenic by
	OSHA.
Reproductive toxicity	No data available.
Teratogenicity	No data available.
Specific target organ toxicity	No data available.
Aspiration hazard	No data available.
Potential health effects	Inhalation: No known issues.
	Ingestion: No known issues, unless food allergens.
	Skin: No known issues.
	Eyes: No known issues.
Signs and symptoms of exposure	No data available.
Synergistic effects	No data available.
Additional information	No data available.

12. Ecological Information	
Toxicity	Contains no substances known to be hazardous to the environment.  Contains no substances known to be not degradable in waste treatment
	facilities.
Persistence and degradability	Readily biodegradable.
Bio accumulative potential	Not applicable.
Mobility	Oil is insoluble in water and will float in water.
PBT and vPVB assessment	No data available.
Other adverse effects	No data available.

13. DISPOSAL CONSIDERATIONS	
Recycle	Whenever possible, as rules and regulations allow, please recycle or manage materials to minimize waste.
Waste disposal methods	Oil soaked materials may spontaneously combust and should be properly managed to avoid ignition and heat sources or oxygen rich environments. Collect and store soaked materials in closed, metal containers.
Contaminated packaging	Containers should be decontaminated and taken for local recycling, recovery or waste disposal facility. Follow local, state and federal guidelines.

14. TRANSPORT INFORMATION	
DOT (US), Canada (TDG), Mexico (MEX)	Not regulated; Not dangerous goods.
IMDG	Not regulated; Not dangerous goods.
ICAO	Not regulated; Not dangerous goods.
IATA	Not regulated; Not dangerous goods.

## 15. REGULATORY INFORMATION

International Inventories: The components of the product are reported in the following inventories:

Chemical Name	TSCA	DSL	NDSL	EINECS	ELINCS	AICS	ENCS ISHL	CHINA	PICCS	KECL	NZLoC
Margarine											

### Legend:

TSCA	Toxic Substances Control Act Section 8(b) Inventory
DSL	Domestic Substance List (Canada)
NDSL	Non Domestic Substance List (Canada)
EINECS	European Inventory of existing commercial chemical
	substances
ELINCS	European List of Notified Chemical Substances
AICS	Australian Inventory of Chemical Substances
ENCE	Existing and new Chemical Substances (Japan)
ISHL	Industrial Health and Safety Law (Japan)
CHINA	Chinese Inventory of Existing Chemical Substances (China)
PICCS	Inventory of Chemicals and Chemical Substances ((Philippines)

KECL	Korean Existing and Evaluated Chemical Substances (Korea)
NZIoC	New Zealand Inventory of Chemicals (New Zealand)

USA	OSHA Hazards No known OSHA hazards SARA 302 Components SARA 302: No chemicals in this material are subject to the reporting requirements of SARA Title III, Section 302. SARA 313 Components SARA 313: This material does not contain any chemical components with known CAS numbers that exceed the threshold  (De Minimis) reporting levels established by SARA Title III, Section 313. SARA 311/312 Hazards No SARA Hazards Massachusetts Right To Know Components No components are subject to the Massachusetts Right to Know Act. Pennsylvania & New Jersey Right To Know Components Soybean oil extractives and their physically modified derivatives. Consists primarily of glycerides of the fatty acids linoleic, CAS-No. 8001-22-7 Revision Date 1989-08-11 Clean Air Act, Section 112 Hazardous Air pollutants (HAPs) (see 40 CFR 61)Product is not known to contain HAPS. California Prop. 65 Components This product does not contain any chemicals known to State of
Canada	California to cause cancer, birth defects, or any other Reproductive harm.  Domestic transport regulations (Canada)
	WHMIS Product Classification Not a WHMIS controlled product. 15. REGULATORY INFORMATION WHMIS Ingredient Disclosure List IDL No known component is listed on the WHMIS ingredients disclosure list.  (NPRI) Canadian National Pollutant Release Inventory No known component is listed on NPRI. This product has been classified in accordance with the hazard
Mexico	criteria of the Controlled Products Regulations (CPR) and the SDS contains all the information required by the CPR.  Mexico - Grade Slight risk, Grade 1

#### 16. OTHER INFORMATION

WARNING: This product contains [here insert particular diacetyl substitute] This product contains butter flavoring, which may contain diacetyl, 2,3 - pentanedione, 2,3 - hexanedione, 2,3 -heptanedione, and other diketones and flavoring chemicals. NIOSH has stated in its HHE Report dated November 2009, that "The toxicology of diacetyl substitutes is only 6 now being studied. Until more is known about 2,3-Pentanedione and other alpha-diketone compounds, they should not be assumed to be safe. Management should continue to limit exposures to flavorings through a combination of engineering controls, work practices, and respiratory protection. Workers should report symptoms to their personal physician and to a designated individual at the workplace." (NIOSH Health Hazard Evaluation Report- HETA 2008-0230-3096). With respect to signs and symptoms of flavoring-related fixed airways obstruction, OSHA has stated: "The initial signs and symptoms of flavoring-related fixed airways obstruction, including bronchiolitis obliterans, may be subtle. The signs and symptoms seen in affected workers include cough, fatigue, and shortness of breath with exertion. Signs and symptoms generally do not improve on weekends or vacations. Signs and symptoms may have a gradual onset, but in some cases severe signs and symptoms have occurred suddenly with rapid progression of lung disease. "Determining appropriate respiratory protection will depend on the specific conditions under which the flavorings are used. For further guidance, see the OSHA Respiratory Protection Standard, 29 CFR 1910.134, and the OSHA publication Occupational Exposure to Flavoring Substances: Health Effects and Hazard Control (SHIB 10-14- 10).

The information provided in this Safety Data Sheet is correct to the best of our knowledge, information and belief at the date of its publication. The information given is designed only as a guidance for safe handling, use, processing, storage, transportation, disposal and release and is not to be considered a warranty or quality specification either expressed or implied. The information is related only to the specific material designated and may not be valid for such material used in combination with any other materials or in any process, unless specified in the text.

The information in this SDS was obtained from current and reliable sources. However, the data is provided without any warranty, express or implied, regarding its correctness or accuracy. Since the conditions of use handling, storage and disposal of this product are beyond our control; it is the user's responsibility both to determine safe conditions for use of this product and to assume liability for loss, injury, damage, or exposure due to improper use of this product.

#### **Key for Abbreviations**

ACGIH TLV	American Conference of Governmental Industrial Hygienists Threshold Limit Values
AICS	Australian Inventory of Chemical Substances (Australia)
CAS	Chemical Abstract Service
CHINA	Chinese Inventory of Existing Chemical Substances (China)
DOT	U.S. Department of Transportation
DSL	Domestic Substance List (Canada)
EINECS	European Inventory of Existing Commercial Chemical Substances (EU)
ELINCS	European List of Notified Chemical Substances (EU)
ENCS	Existing and New Chemical Substances (Japan) / ISHL
GHS	Globally Harmonized System of Classification and Labeling of Chemicals
IATA	International Air Transport Association Dangerous Goods Regulations
ICL	In Commerce List (Canada)
IMDG	International Maritime Dangerous Goods Code
IMO	International Maritime Organization
KECL	Korean Existing and Evaluated Chemical Substances (Korea)
LC50	Lethal concentration that produces fatalities in 50% of a given test population
LD50	Median lethal dose of a given test population
MEX	NOM
MEXICO	México Occupational Exposure Limits
NDSL	Non Domestic Substances List (Canada)
NFPA	National Fire Protection Association
NIOSH	National Institute of Occupational Safety and Health
NZIoC	New Zealand Inventory of Chemicals (New Zealand)
OSHA	Occupational Safety & Health Administration
OSHA PEL	Occupational Safety and Health Administration Permissible Exposure Limits
PICCS	Inventory of Chemicals and Chemical Substances (Philippines)
STOT	Specific Target Organ Toxicity
TDG	Transportation of Dangerous Goods (Transport Canada)
TSCA	Toxic Substances Control Act, Section 8(b) Inventory (USA)
TWA	Time Weighted Average: Average concentration that should not be exceeded during a work day (usually 8