

## Material Safety Data Sheet

### 67137 - McDonald's F-600 Canola Blend Frying Oil

|                             |                                                                                                             |                   |   |   |     |
|-----------------------------|-------------------------------------------------------------------------------------------------------------|-------------------|---|---|-----|
| <b>CAS No:</b>              | 228404-57-7                                                                                                 |                   |   |   |     |
| <b>Product Description:</b> | Canola Oil, Corn Oil, Soybean Oil and Hydrogenated Soybean Oil, Citric Acid, TBHQ, and Dimethylpolysiloxane |                   |   |   |     |
| <b>Trade Name/Synonyms:</b> | Canola Oil, RBWD Corn Oil, RBD Soybean Oil, RBHD Soybean Oil                                                | <b>HMIS Code:</b> | H | F | R P |
| <b>Chemical Family:</b>     | Glyceride Oils                                                                                              |                   | 0 | 1 | 0 A |

#### Section I - Manufacturing Identification

|                                      |                                                     |
|--------------------------------------|-----------------------------------------------------|
| <b>Manufacturer's Name:</b>          | Cargill, Incorporated                               |
| <b>Address:</b>                      | DSO NA, PO Box 5396<br>Minneapolis, Minnesota 55440 |
| <b>24 Hour Emergency Assistance:</b> | Chemtrec: (800) 424-9300                            |
| <b>General MSDS Assistance:</b>      | Dsoqa_Datarequest@cargill.com                       |

#### Section II - Hazardous Ingredients / Identity Information

Is not hazardous under the Department of labor definitions. Is Generally Recognized as Safe (GRAS) under the Food, Drug and Cosmetic Act.

#### Section III - Physical / Chemical Characteristics

|                                    |                                                                    |                             |                  |
|------------------------------------|--------------------------------------------------------------------|-----------------------------|------------------|
| <b>Boiling Range:</b>              | Not applicable                                                     | <b>Vapor Density:</b>       | Exceeds 1.0      |
| <b>Specific Gravity (H20=1):</b>   | 0.920 - 0.925                                                      | <b>Vapor Pressure:</b>      | Not applicable   |
| <b>Percent Volatile by Volume:</b> | 0%                                                                 | <b>Solubility in Water:</b> | Insoluble        |
| <b>Evaporation Rate:</b>           | Not applicable                                                     | <b>Weight/Gallon:</b>       | 7.70 lbs at 60°F |
| <b>Appearance and Odor:</b>        | A pale yellow, oily liquid with only a faint odor in liquid state. | <b>Melting Point:</b>       |                  |

#### Section IV - Fire and Explosion Hazard Data

|                                     |                                                                                            |                     |                    |
|-------------------------------------|--------------------------------------------------------------------------------------------|---------------------|--------------------|
| <b>Flammability Classification:</b> | Combustible Liquid - Class IIIB                                                            |                     |                    |
| <b>Flash Point:</b>                 | Greater than 550°F                                                                         | <b>Method Used:</b> | Cleveland Open Cup |
| <b>Extinguishing Media:</b>         | UL listed Type 'K' fire extinguisher, UL wet chemical extinguishing system or water spray. |                     |                    |

**SPECIAL FIREFIGHTING PROCEDURES:** The use of self-contained breathing apparatus is recommended for fire fighters. Avoid use of water as it may spread fire by dispersing oil. Use water to keep fire-exposed containers cool.

**UNUSUAL FIRE AND EXPLOSION HAZARDS:** Rags and waste paper containing this material may heat and burn spontaneously. When material presenting a large surface area, such as rags, filter clay, etc., is saturated with liquid vegetable oils or oil by-products spontaneous combustion may result.

*contact*

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### Section V - Reactivity Data

STABILITY: Spontaneous combustion can occur. See Unusual Fire and Explosion Procedures, Section IV.

CONDITIONS TO AVOID: High surface area exposure to oxygen can result in polymerization and release of heat.

INCOMPATIBILITY (MATERIALS TO AVOID): None

HAZARDOUS DECOMPOSITIONS OR BY-PRODUCTS: None

HAZARDOUS POLYMERIZATION: Will not occur.

### Section VI - Health Hazard Data

OSHA PERMISSIBLE EXPOSURE LIMIT: As an oil mist - 15 mg/m<sup>3</sup> and 5 mg/m<sup>3</sup> respirable.

ACGIH THRESHOLD LIMIT VALUE: As an oil mist - 10 mg/m<sup>3</sup>.

INHALATION HEALTH RISKS AND SYMPTOMS OF EXPOSURE: Excessive inhalation of oil mist may affect the respiratory system. Oil mist is classified as a nuisance particulate by ACGIH.

SKIN ABSORPTION HEALTH RISKS AND SYMPTOMS OF EXPOSURE: Sensitive individuals may experience dermatitis after long exposure of oil on skin.

HEALTH HAZARDS (ACUTE AND CHRONIC): Acute: none observed by inhalation. Chronic: none reported.

EMERGENCY AND FIRST AID PROCEDURES FOR:

\* SKIN CONTACT: May be removed from skin by washing with soap and warm water.

\* INHALATION: Expose individual to fresh air source.

### Section VII- Precautions for Safe Handling and Use

STEPS TO BE TAKEN IN CASE MATERIAL IS RELEASED OR SPILLED: Depending on quantity of spill: (a) Small spill - add solid adsorbent, shovel into disposable container and hose down area. Clean area with detergent. (b) Large spill - Squeegee or pump into holding container. Clean area with detergent.

WASTE DISPOSAL METHOD: Dispose of in accordance with local, state, and federal regulations.

### Section VIII- Control Measures

RESPIRATORY PROTECTION: In the presence of any vegetable oil mists proper respiratory protection should be worn.

VENTILATION: Intermittent clean air exchanges recommended, but not required.

PROTECTIVE GLOVES: Not normally needed.

EYE PROTECTION: Not normally needed.

OTHER PROTECTIVE CLOTHING or EQUIPMENT: Not normally needed.

WORK/HYGIENIC PRACTICES: Normal good work practice.

### Section IX- Special Precautions

PRECAUTIONS TO BE TAKEN IN HANDLING AND STORING: Store away from flame and fire, AND excessive heat.

*contact*

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### Section X- Disclaimer and / or Comments

We recommend that containers be either professionally reconditioned for re-use by certified firms or properly disposed of by certified firms to help reduce the possibility of an accident. Disposal of containers should be in accordance with applicable federal, state and local laws and regulations. "Empty" drums should not be given to individuals.

The information in this MSDS was obtained from sources that we believe are reliable. However, the information is provided without any representation or warranty, expressed or implied, regarding its accuracy or correctness.

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