

IDENTITY

Product: Soy 120 & Soy 125 (Shortening, Fats, or Oils)	Chemical Composition: Mixture of triglycerides of vegetable origin.
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Section I

Name: Dharma Trading Co.	Emergency Telephone Number 215-230-3601
Address: 1805 S. McDowell Blvd. Ext., Petaluma, CA 94954	Telephone Number for Information 800-542-5227
Date Prepared 6/17/2015	Preparer: David Binder

Section II - Hazardous Ingredients/Identity Information

Hazardous	OSHA PEL	ACGIH TLV	Other Limits Recommended	% (optional)
Shortening, fats, and oils are considered food products and are GRAS under the Food, Drug and Cosmetic act.				

Section III - Physical/Chemical Characteristics

Boiling Point	NA	Specific Gravity (H₂O = 1)	0.698-0.921 (liquid)
Vapor Pressure (mm Hg)	NA	Melting Point	3-159°F
Vapor Density (AIR = 1)	NA	Evaporation Rate (Butyl Acetate = 1)	NA
Solubility in Water: Insoluble			
Appearance and Odor:			
Solid: White to yellow crystalline matrix, low odor			
Liquid: White to yellow oily liquid, low odor			

Section IV - Fire and Explosion Hazard Data

Flash Point: >500 °F AOCS Cc9b-55	Flammable Limits: NA	LEL: NA	UEL: NA
Smoke Point: >350 °F AOCS Cc9a-48			
Extinguishing Media: Foam, dry chemical, and	Special Fire Fighting Procedures: Do not use water		

Unusual Fire and Explosion Hazards:

Oil soaked rags and other materials may heat and spontaneously ignite if piled in a heap. Store wiping rags

Oils and fats will burn if excessively heated (500 °F)



Section V - Reactivity Data

Stability	Unstable		Conditions to Avoid
	Stable		Avoid heating above 500°F
Incompatibility:			
Hazardous Decomposition or Byproducts:			
Hazardous Polymerization	May Occur		Conditions to Avoid
	Will Not Occur		NA

Section VI - Health Hazard Data

Route(s) of Entry:	Inhalation: Under normal conditions, edible oils and fats pose no known 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		
	Skin: Typically Non Hazardous, Dermatitis could result from prolonged residence of oil on skin of allergy sensitive individuals		
	Ingestion: Non Hazardous		
Health Hazards (Acute and Chronic): No adverse health effects			
Carcinogenicity:	NTP: Not Listed	IARC Monographs: Not Listed	OSHA Regulated: Not Listed
Signs and Symptoms of Exposure: NA	Medical Conditions Generally Aggravated by Exposure: NA		
Emergency and First Aid Procedures: Not a hazard at ambient temperature. Normal first aid procedures for treating thermal burns should be employed if skin comes in contact with hot oil. Oil can be removed from skin by washing with mild soap and water.			



Section VII - Precautions for Safe Handling and Use

Steps to Be Taken in Case Material is Released or Spilled
-Edible oil and fat spills produce slippery surfaces. Normal sanitation procedures should be employed to
Waste Disposal Method
Dispose in accordance with local, state and federal regulations
Precautions to Be taken in Handling and Storing
Avoid overheating, and contact with hot oil, to avoid risk of fire and contact burns.
Other Precautions
NA

Section VIII - Control Measures

Respiratory Protection: Avoid inhalation of vegetable oil mist.		
Ventilation	Local Exhaust If oil mist is present, ventilate or	Special NA
	Mechanical (General) If oil mist is present, ventilate or	Other NA
Protective Gloves: None at normal temperatures	Eye Protection: None at normal temperatures	
Other Protective Clothing or Equipment NA		
Work/Hygienic Practices Provide ventilation and insulated safety protection equipment in areas where hot oil is handled.		

* U.S.G.P.O.: 1986 - 491 - 529/45775

Section XVI – Other Information



Dharma Trading Co.
FIBER ART SUPPLIES & CLOTHING BLANKS SINCE 1969