IDENTITY

Product: Soy 120 & Soy 125 (Shortening, Fats, or Oils)

Chemical Composition: Mixture of triglycerides of vegetable origin.

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

<table>
<thead>
<tr>
<th>Hazardous Components</th>
<th>OSHA PEL</th>
<th>ACGIH TLV</th>
<th>Other Limits Recommended</th>
<th>% (optional)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shortening, fats, and oils</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Shortening, fats, and oils are considered food products and are GRAS under the Food, Drug and Cosmetic act.

Section III - Physical/Chemical Characteristics

<table>
<thead>
<tr>
<th>Boiling Point</th>
<th>NA</th>
<th>Specific Gravity (H₂O = 1)</th>
<th>0.698-0.921 (liquid)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vapor Pressure (mm Hg)</td>
<td>NA</td>
<td>Melting Point</td>
<td>3-159°F</td>
</tr>
<tr>
<td>Vapor Density (AIR = 1)</td>
<td>NA</td>
<td>Evaporation Rate (Butyl Acetate = 1)</td>
<td>NA</td>
</tr>
</tbody>
</table>

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 carbon dioxide.

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 in metal cans with tight fitting lids. Dispose of as hazardous waste.

Oils and fats will burn if excessively heated (500 °F)
Section V - Reactivity Data

<table>
<thead>
<tr>
<th>Stability</th>
<th>Unstable</th>
<th>Conditions to Avoid</th>
<th>Stable</th>
<th>Conditions to Avoid</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Avoid heating above 500°F</td>
</tr>
</tbody>
</table>

Incompatibility:

Hazardous Decomposition or Byproducts:

<table>
<thead>
<tr>
<th>Hazardous Polymerization</th>
<th>May Occur</th>
<th>Conditions to Avoid</th>
<th>Will Not Occur</th>
<th>Conditions to Avoid</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td>NA</td>
<td></td>
</tr>
</tbody>
</table>

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 reduce risk.

#### 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.

<table>
<thead>
<tr>
<th>Ventilation</th>
<th>Local Exhaust</th>
<th>Special</th>
<th>Special</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>If oil mist is present, ventilate or</td>
<td>NA</td>
<td>NA</td>
</tr>
<tr>
<td></td>
<td><strong>Mechanical (General)</strong></td>
<td>If oil mist is present, ventilate or</td>
<td>Other</td>
</tr>
<tr>
<td></td>
<td></td>
<td>NA</td>
<td>NA</td>
</tr>
</tbody>
</table>

**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