



Safety Data Sheet

IDENTITY	
Product: Shortening, Fats, or Oils	Chemical Composition: Mixture of triglycerides of vegetable origin.

Section I

Manufacturer's Name: AAK USA K1 & K2 LLC	Emergency Telephone Number 502-636-3712
Address: 2520 Seventh Street Road Louisville, KY 40208	Telephone Number for Information 502-636-3712
Date Prepared 2-13-15	Preparer: Deborah McRoberts

Section II - Hazardous Ingredients/Identity Information

Hazardous Components (Specific Chemical Identity; Common Name(s))	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 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 and similar materials in metal cans with tight fitting lids. Dispose of as hazardous waste.			
Oils and fats will burn if excessively heated (500 °F)			



Safety Data Sheet

Section V - Reactivity Data

Stability	Unstable	<input type="checkbox"/>	Conditions to Avoid
	Stable	<input checked="" type="checkbox"/>	Avoid heating above 500 °F
Incompatibility: None with normal handling. Edible fats and oils are stable.			
Hazardous Decomposition or Byproducts: None			
Hazardous Polymerization	May Occur	<input type="checkbox"/>	Conditions to Avoid
	Will Not Occur	<input checked="" type="checkbox"/>	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 Industrial Hygienists who recommend a TLV of 10 PPM.		
	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.			



Safety Data Sheet

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. -Small spills: Add solid absorbent, shovel into disposable container and hose down area with soap and water. -Large spills: Squeegee or pump into holding container. Treat as small spill
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 wear a respirator.	Special NA
	Mechanical (General) If oil mist is present, ventilate or wear a respirator.	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

Date of Preparation
2-13-15