SAFETY DATA SHEET
Food Grade Cooker Oil

According to Appendix D, OSHA Hazard Communication Standard 29 CFR §1910.1200

1. Identification

Product identifier

Product name Food Grade Cooker Oil

Product number L0701-062, L0701-070

NSF Registration Number 122669

Recommended use of the chemical and restrictions on use

Application Lubricant.

Uses advised against No specific uses advised against are identified.

Details of the supplier of the safety data sheet

Manufacturer

Lubriplate Lubricants Co.
Corporate Headquarters
129 Lockwood Street
Newark, NJ 07105

Midwest Office & Plant
1500 Oakdale Ave.
Toledo, OH 43605
419-691-2491
419-693-3806

Emergency telephone number

Emergency telephone Chem-Tel: 1-800-255-3924 (US & Canada only)
01-813-248-0585 (Outside US & Canada)

2. Hazard(s) identification

Classification of the substance or mixture

Physical hazards Not Classified

Health hazards Not Classified

Environmental hazards Not Classified

Label elements

Hazard statements NC Not Classified

Other hazards

This product does not contain any substances classified as PBT or vPvB.

3. Composition/information on ingredients

Mixtures

Food Grade Cooker Oil

White mineral oil (petroleum) CAS number: 8042-47-5	**60-100%**
Classification Not Classified	

The full text for all hazard statements is displayed in Section 16.

Composition comments * The exact percentage withheld as a trade secret in accordance with 29 CFR 1910.1200.

4. First-aid measures

Description of first aid measures

General information Get medical attention if any discomfort continues. Show this Safety Data Sheet to the medical personnel.

Inhalation Move affected person to fresh air and keep warm and at rest in a position comfortable for breathing. Maintain an open airway. Loosen tight clothing such as collar, tie or belt.

Ingestion Rinse mouth thoroughly with water. Remove any dentures. Give a few small glasses of water or milk to drink. Stop if the affected person feels sick as vomiting may be dangerous. Do not induce vomiting unless under the direction of medical personnel. If vomiting occurs, the head should be kept low so that vomit does not enter the lungs. Never give anything by mouth to an unconscious person. Maintain an open airway. Loosen tight clothing such as collar, tie or belt.

Skin Contact Remove affected person from source of contamination. Rinse immediately with plenty of water.

Eye contact Rinse immediately with plenty of water. Remove any contact lenses and open eyelids wide apart. Continue to rinse for at least 10 minutes.

Protection of first aiders First aid personnel should wear appropriate protective equipment during any rescue.

Most important symptoms and effects, both acute and delayed

General information See Section 11 for additional information on health hazards. The severity of the symptoms described will vary dependent on the concentration and the length of exposure.

Inhalation Prolonged inhalation of high concentrations may damage respiratory system.

Ingestion Gastrointestinal symptoms, including upset stomach. Fumes from the stomach contents may be inhaled, resulting in the same symptoms as inhalation.

Skin contact Prolonged contact may cause dryness of the skin.

Eye contact May cause temporary eye irritation.

Indication of immediate medical attention and special treatment needed

Notes for the doctor Treat symptomatically.

Specific treatments No special treatment required.

5. Fire-fighting measures

Extinguishing media

Suitable extinguishing media The product is not flammable. Extinguish with alcohol-resistant foam, carbon dioxide, dry powder or water fog. Use fire-extinguishing media suitable for the surrounding fire.

Unsuitable extinguishing media Do not use water jet as an extinguisher, as this will spread the fire.

Special hazards arising from the substance or mixture

Food Grade Cooker Oil

Specific hazards Containers can burst violently or explode when heated, due to excessive pressure build-up.

Hazardous combustion products Thermal decomposition or combustion products may include the following substances: Harmful gases or vapors.

Advice for firefighters

Protective actions during firefighting Avoid breathing fire gases or vapors. Evacuate area. Cool containers exposed to heat with water spray and remove them from the fire area if it can be done without risk. Cool containers exposed to flames with water until well after the fire is out. If a leak or spill has not ignited, use water spray to disperse vapors and protect men stopping the leak. Control run-off water by containing and keeping it out of sewers and watercourses. If risk of water pollution occurs, notify appropriate authorities.

Special protective equipment for firefighters Wear positive-pressure self-contained breathing apparatus (SCBA) and appropriate protective clothing. Standard Firefighter's clothing including helmets, protective boots and gloves will provide a basic level of protection for chemical incidents.

6. Accidental release measures

Personal precautions, protective equipment and emergency procedures

Personal precautions No action shall be taken without appropriate training or involving any personal risk. Keep unnecessary and unprotected personnel away from the spillage. Wear protective clothing as described in Section 8 of this safety data sheet. Follow precautions for safe handling described in this safety data sheet. Wash thoroughly after dealing with a spillage.

Environmental precautions

Environmental precautions Avoid discharge to the aquatic environment. Large Spillages: Inform the relevant authorities if environmental pollution occurs (sewers, waterways, soil or air).

Methods and material for containment and cleaning up

Methods for cleaning up Wear protective clothing as described in Section 8 of this safety data sheet. Clear up spills immediately and dispose of waste safely. Reuse or recycle products wherever possible. Approach the spillage from upwind. Small Spillages: If the product is soluble in water, dilute the spillage with water and mop it up. Alternatively, or if it is not water-soluble, absorb the spillage with an inert, dry material and place it in a suitable waste disposal container. Large Spillages: If leakage cannot be stopped, evacuate area. Flush spilled material into an effluent treatment plant, or proceed as follows. Contain and absorb spillage with sand, earth or other non-combustible material. Place waste in labeled, sealed containers. Clean contaminated objects and areas thoroughly, observing environmental regulations. The contaminated absorbent may pose the same hazard as the spilled material. Flush contaminated area with plenty of water. Wash thoroughly after dealing with a spillage. Dispose of waste to licensed waste disposal site in accordance with the requirements of the local Waste Disposal Authority.

Reference to other sections For personal protection, see Section 8. For waste disposal, see Section 13.

7. Handling and storage

Precautions for safe handling

Usage precautions Read and follow manufacturer's recommendations. Wear protective clothing as described in Section 8 of this safety data sheet. Keep away from food, drink and animal feeding stuffs. Handle all packages and containers carefully to minimize spills. Keep container tightly sealed when not in use. Avoid the formation of mists.

Advice on general occupational hygiene Wash promptly if skin becomes contaminated. Take off contaminated clothing and wash before reuse. Wash contaminated clothing before reuse. Do not eat, drink or smoke when using this product. Wash at the end of each work shift and before eating, smoking and using the toilet. Change work clothing daily before leaving workplace.

Food Grade Cooker Oil

Conditions for safe storage, including any incompatibilities

Storage precautions Store away from incompatible materials (see Section 10). Store in accordance with local regulations.

Storage class Chemical storage.

Specific end uses(s)

Specific end use(s) The identified uses for this product are detailed in Section 1.

8. Exposure controls/Personal protection

Control parameters

Occupational exposure limits

White mineral oil (petroleum)

Mineral oil, excluding metal working fluids (pure, highly and severely refined)
Long-term exposure limit (8-hour TWA): ACGIH 5 mg/m³ inhalable fraction

diphenylamine

Long-term exposure limit (8-hour TWA): ACGIH 10 mg/m³
A4
ACGIH = American Conference of Governmental Industrial Hygienists.
A4 = Not Classifiable as a Human Carcinogen.

Exposure controls

Protective equipment



Appropriate engineering controls Provide adequate ventilation. Good general ventilation should be adequate to control worker exposure to airborne contaminants.

Eye/face protection Eyewear complying with an approved standard should be worn if a risk assessment indicates eye contact is possible. Personal protective equipment for eye and face protection should comply with OSHA 1910.133. The following protection should be worn: Chemical splash goggles.

Hand protection Chemical-resistant, impervious gloves complying with an approved standard should be worn if a risk assessment indicates skin contact is possible. The most suitable glove should be chosen in consultation with the glove supplier/manufacturer, who can provide information about the breakthrough time of the glove material. To protect hands from chemicals, gloves should comply with OSHA 1910.138 and be demonstrated to be impervious to the chemical and resist degradation. Considering the data specified by the glove manufacturer, check during use that the gloves are retaining their protective properties and change them as soon as any deterioration is detected. Frequent changes are recommended.

Other skin and body protection Appropriate footwear and additional protective clothing complying with an approved standard should be worn if a risk assessment indicates skin contamination is possible.

Hygiene measures Provide eyewash station and safety shower. Contaminated work clothing should not be allowed out of the workplace. Wash contaminated clothing before reuse. Clean equipment and the work area every day. Good personal hygiene procedures should be implemented. Wash at the end of each work shift and before eating, smoking and using the toilet. When using do not eat, drink or smoke.

Respiratory protection Respiratory protection complying with an approved standard should be worn if a risk assessment indicates inhalation of contaminants is possible. Provide adequate ventilation. Large Spillages: If ventilation is inadequate, suitable respiratory protection must be worn.

Food Grade Cooker Oil

Environmental exposure controls	Not regarded as dangerous for the environment.

9. Physical and chemical properties

Information on basic physical and chemical properties

Appearance	Liquid.
Color	Colorless to pale yellow.
Odor	Mild.
Odor threshold	Not available.
pH	Not available.
Melting point	Not available.
Initial boiling point and range	>316°C/>600.8°F
Flash point	> 246°C/474.8°F Cleveland open cup.
Evaporation rate	Not available.
Upper/lower flammability or explosive limits	Not available.
Vapor pressure	Not available.
Vapor density	Not available.
Relative density	0.88
Solubility(ies)	Slightly soluble in water.
Partition coefficient	Not available.
Auto-ignition temperature	Not available.
Decomposition Temperature	Not available.
Viscosity	150 cSt @ 40°C
Explosive properties	Not applicable.
Oxidizing properties	Not available.
Other information	None.

10. Stability and reactivity

Reactivity	See the other subsections of this section for further details.
Stability	Stable at normal ambient temperatures and when used as recommended. Stable under the prescribed storage conditions.
Possibility of hazardous reactions	No potentially hazardous reactions known.
Conditions to avoid	There are no known conditions that are likely to result in a hazardous situation.
Materials to avoid	No specific material or group of materials is likely to react with the product to produce a hazardous situation.

Food Grade Cooker Oil

Hazardous decomposition products	Does not decompose when used and stored as recommended. Thermal decomposition or combustion products may include the following substances: Harmful gases or vapors.

11. Toxicological information

Information on toxicological effects

Toxicological effects	Not regarded as a health hazard under current legislation.

Acute toxicity - oral

Notes (oral LD_{50})	Based on available data the classification criteria are not met.

Acute toxicity - dermal

Notes (dermal LD_{50})	Based on available data the classification criteria are not met.

Acute toxicity - inhalation

Notes (inhalation LC_{50})	Based on available data the classification criteria are not met.

Skin corrosion/irritation

Animal data	Based on available data the classification criteria are not met.

Serious eye damage/irritation

Serious eye damage/irritation	Based on available data the classification criteria are not met.

Respiratory sensitization

Respiratory sensitization	Based on available data the classification criteria are not met.

Skin sensitization

Skin sensitization	Based on available data the classification criteria are not met.

Germ cell mutagenicity

Genotoxicity - in vitro	Based on available data the classification criteria are not met.

Carcinogenicity

Carcinogenicity	Based on available data the classification criteria are not met.
IARC carcinogenicity	None of the ingredients are listed or exempt.

Reproductive toxicity

Reproductive toxicity - fertility	Based on available data the classification criteria are not met.
Reproductive toxicity - development	Based on available data the classification criteria are not met.

Specific target organ toxicity - single exposure

STOT - single exposure	Not classified as a specific target organ toxicant after a single exposure.

Specific target organ toxicity - repeated exposure

STOT - repeated exposure	Not classified as a specific target organ toxicant after repeated exposure.

Aspiration hazard

Aspiration hazard	Based on available data the classification criteria are not met.

General information	No specific health hazards known. The severity of the symptoms described will vary dependent on the concentration and the length of exposure.
Inhalation	Prolonged inhalation of high concentrations may damage respiratory system.
Ingestion	Gastrointestinal symptoms, including upset stomach. Fumes from the stomach contents may be inhaled, resulting in the same symptoms as inhalation.

Food Grade Cooker Oil

Skin Contact	Prolonged contact may cause dryness of the skin.
Eye contact	May cause temporary eye irritation.
Route of exposure	Ingestion Inhalation Skin and/or eye contact
Target Organs	No specific target organs known.

12. Ecological information

Ecotoxicity	Not regarded as dangerous for the environment. However, large or frequent spills may have hazardous effects on the environment.
Toxicity	Based on available data the classification criteria are not met.

Persistence and degradability

Persistence and degradability	The degradability of the product is not known.

Bioaccumulative potential

Bio-Accumulative Potential	No data available on bioaccumulation.
Partition coefficient	Not available.

Mobility in soil

Mobility	No data available.

Other adverse effects

Other adverse effects	None known.

13. Disposal considerations

Waste treatment methods

General information	The generation of waste should be minimized or avoided wherever possible. Reuse or recycle products wherever possible. This material and its container must be disposed of in a safe way. Disposal of this product, process solutions, residues and by-products should at all times comply with the requirements of environmental protection and waste disposal legislation and any local authority requirements.
Disposal methods	Dispose of surplus products and those that cannot be recycled via a licensed waste disposal contractor. Waste packaging should be collected for reuse or recycling. Incineration or landfill should only be considered when recycling is not feasible. Waste should not be disposed of untreated to the sewer unless fully compliant with the requirements of the local water authority.

14. Transport information

General	The product is not covered by international regulations on the transport of dangerous goods (IMDG, IATA, DOT).

UN Number

UN No. (International)	Not applicable.
UN No. (DOT)	Not applicable.

UN proper shipping name

Proper shipping name (International)	Not applicable.
Proper shipping name (DOT)	Not applicable.

Food Grade Cooker Oil

Transport hazard class(es)

Transport Labels (International) No transport warning sign required.

DOT transport labels
No transport warning sign required.

Packing group

Packing group (International) Not applicable.

DOT packing group Not applicable.

Environmental hazards

Environmentally Hazardous Substance
No.

Special precautions for user

Not applicable.

DOT reportable quantity Not applicable.

DOT TIH Zone Not applicable.

Transport in bulk according to Annex II of MARPOL 73/78 and the IBC Code Not applicable.

15. Regulatory information

US Federal Regulations

SARA Section 302 Extremely Hazardous Substances Tier II Threshold Planning Quantities
None of the ingredients are listed or exempt.

CERCLA/Superfund, Hazardous Substances/Reportable Quantities (EPA)
None of the ingredients are listed or exempt.

SARA Extremely Hazardous Substances EPCRA Reportable Quantities
None of the ingredients are listed or exempt.

SARA 313 Emission Reporting
The following ingredients are listed or exempt:

diphenylamine
1.0 %

CAA Accidental Release Prevention
None of the ingredients are listed or exempt.

FDA - Essential Chemical
None of the ingredients are listed or exempt.

FDA - Precursor Chemical
None of the ingredients are listed or exempt.

SARA (311/312) Hazard Categories
None of the ingredients are listed or exempt.

Food Grade Cooker Oil

OSHA Highly Hazardous Chemicals
None of the ingredients are listed or exempt.

US State Regulations

California Proposition 65 Carcinogens and Reproductive Toxins
None of the ingredients are listed or exempt.

California Air Toxics "Hot Spots" (A-I)
None of the ingredients are listed or exempt.

California Air Toxics "Hot Spots" (A-II)
None of the ingredients are listed or exempt.

California Directors List of Hazardous Substances
The following ingredients are listed or exempt:

diphenylamine

Massachusetts "Right To Know" List
The following ingredients are listed or exempt:

diphenylamine

Rhode Island "Right To Know" List
The following ingredients are listed or exempt:

diphenylamine

Minnesota "Right To Know" List
The following ingredients are listed or exempt:

diphenylamine

New Jersey "Right To Know" List
The following ingredients are listed or exempt:

diphenylamine

Pennsylvania "Right To Know" List
The following ingredients are listed or exempt:

diphenylamine

Inventories

US - TSCA
All the ingredients are listed or exempt.

US - TSCA 12(b) Export Notification
None of the ingredients are listed or exempt.

16. Other information

Training advice	Read and follow manufacturer's recommendations. Only trained personnel should use this material.
Revision comments	Rereleased through new GHS Software.
Revision date	3/26/2019
Revision	1
Supersedes date	5/22/2017

Food Grade Cooker Oil

SDS No. 4731

End of SDS

This information relates 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. Such information is, to the best of the company's knowledge and belief, accurate and reliable as of the date indicated. However, no warranty, guarantee or representation is made to its accuracy, reliability or completeness. It is the user's responsibility to satisfy himself as to the suitability of such information for his own particular use.