

# FOOD SAFETY AND QUALITY MANUAL



MATERIAL SAFETY DATA SHEET

REF #	QPM 006
ISSUE #	3
ISSUE DATE	Mar 2017

## 1. Description and Company Information

Crude and refined edible vegetable oils and fats intended for food and non-food applications supplied in bulk or packaged formats. Margarines supplied in packaged formats.

Company:	New Britain Oils 45 Derby Road Liverpool L20 8DY
Emergency contact details:	Richard Town Operations Manager Mobile: 07889 004 930 Email: rtown@newbritainoils.com

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## 2. Composition

Naturally occurring triglyceride based vegetable oils extracted from oil bearing seeds, beans and fruits of plant or tree origin.

CAS number	-	See appendix
EINECS number	-	See appendix

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## 3. Hazards

Hazardous ingredients	-	None
Eye Contact	-	May irritate
Skin Contact	-	Non-irritating, non-sensitising
Inhalation	-	Not applicable at normal ambient temperature
Ingestion	-	Refined oils are non hazardous and non toxic.

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## 4. First Aid Measures

Eye Contact	-	Flush eye with water or approved eye wash solution. Seek medical attention if irritation or discomfort persists.
Skin Contact	-	Wash with warm soapy water to remove
Inhalation	-	Not applicable at normal ambient temperature
Ingestion	-	Refined oils are non hazardous and non toxic. Crude oils can be unpleasant - DO NOT INDUCE VOMITING, give water or milk to drink and seek medical attention.

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## 5. Fire Fighting Measures

Oils and fats at normal ambient temperatures are not classed as flammable however, if used in high temperature applications for prolonged periods of time there is a risk of combustion given a suitable source of ignition.

- Suitable Extinguishing media - Foam, Dry Powder or Carbon Dioxide.  
For small fires use a fire blanket or damp cloth, leave in place until the oil is fully cooled
- Unsuitable Extinguishing media - NEVER USE WATER or WATER JET

**If fire occurs which cannot be dealt with safely locally call the fire brigade**

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## 6. Accidental Release Measures

All spillages should be dealt with immediately as they constitute a slip hazard

- Personal protection - Avoid contact with eyes, skin and clothes.
- Environmental precautions - Spillages should be contained by physical means and kept away from drains, sewers and rivers.
- Methods of cleaning - **Small spills**, contain and absorb with sand, earth or rags. Dispose of materials appropriately using recognized waste disposal methods. Clean area with hot water and detergents.  
**Large spills**, contain by physical means. Scoop up or pump away to suitable storage. Clean area with hot water and detergents.

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## 7. Storage and Handling

Always work according to Good Manufacturing practices and procedures.

- Bulk Storage - In stainless steel or food grade epoxy lined, closed vessels at 10°C above the melting point of the oil. Nitrogen may be used as an inert headspace gas to extend the life of the oil if stored for long periods.
- Packed Product Storage - Store in a cool and dry environment, preferably off the floor and keep out of direct sunlight.
- Handling - Normal hygiene practices apply

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#### **8. Exposure Controls and Personal Protection**

Oils and fats should be used according to Good Manufacturing practice and in conjunction with supplier recommendations.

Specific Control Parameters (e.g.TLV)	-	No known data
Respiratory protection	-	No special measures under normal conditions.
Skin protection	-	Application of a barrier cream can be prescribed before handling if the user is susceptible to dermal conditions.
Eye protection	-	Wear suitable eye protection (e.g. goggles) if there is a risk of splashing

#### **9. Physical and Chemical Properties**

Appearance	-	See appendix
Boiling point	-	Not known
Melting point	-	-20 to 65°C
Flash point	-	> 300°C
Auto Ignition point	-	> 350°C
Explosive properties	-	Not explosive
Vapour pressure at 200°C	-	< 0.01 mm Hg
Specific Gravity / Density at 20°C	-	0.90 – 0.92 g/ml
Solubility in water	-	Insoluble
pH	-	Insoluble in water

#### **10. Stability and Reactivity**

Stability	-	Generally stable, becomes rancid on extended exposure to air and heat (sunlight)
Conditions to avoid	-	Direct exposure to heat and light
Materials to avoid	-	Oxidising materials / pro oxidants
Thermal Reactivity	-	Stable under normal conditions
Hazardous decomposition products	-	None

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## 11. Toxicological Information

LD/LC <sub>50</sub>	-	Not tested on animals
Sensitisation	-	No known data
Local effects	-	No known data
Short and long term toxicity	-	No known data
Human exposure tests	-	No known data

## 12. Ecological Information

Biodegradability	-	Oil: Readily biodegradable
COD / BOD <sub>5</sub> value	-	No known data
Bio accumulative potential	-	No known data
Heavy metals dangerous to the environment	-	None

## 13. Disposal Considerations

### Oils, Fats and Margarines

Waste material should be disposed of according to local authority recommendations.

May be burned together with household waste if accepted by local authority.

Large quantities may require specialist disposal.

### Packaging

Cardboard is recyclable.

Other packaging materials should be disposed of according to local authority recommendations.

## 14. Transport

Land transport	-	Not classified
Sea transport	-	Not classified
Air transport	-	Not classified

## 15. Regulatory Information

Classification according to EU directives	-	Not a dangerous material
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**16. Other Information**

*The information contained in this material safety data sheet is accurate to the best of our knowledge and is valid for the materials delivered. New Britain Oils Limited disclaims all liability for any damage or injury of any kind arising from the use, application or processing of material described herein.*

**APPENDIX**

<b>Material</b>	<b>CAS Number</b>	<b>EINECS Number</b>	<b>Appearance</b>
High Oleic Sunflower	8001-21-6	232-273-9	Pale Yellow liquid
Palm Kernel Oil	8023-79-8	232-425-4	Cream / White solid
Palm Oil	8002-75-3	232-316-1	Cream / White solid
Palm Olein	8002-75-3	232-316-1	Yellow semi solid
Palm Stearin	8002-75-3	232-316-1	Cream / White solid
Palm Mid Fraction	8002-75-3	232-316-1	Cream / White solid
Rapeseed Oil	8002-13-9	232-299-0	Pale Yellow liquid
Soya bean Oil	8001-22-7	232-274-4	Pale Yellow liquid
Sunflower Oil	8001-21-6	232-273-9	Pale Yellow liquid