

Product Name: MAJESTIC™ 801 FOOD GRADE COOKER OIL

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SAFETY DATA SHEET

SECTION 1 PRODUCT AND COMPANY IDENTIFICATION

PRODUCT

Product Name: MAJESTIC™ 801 FOOD GRADE COOKER OIL
Product Description: Mixture hydrotreated base oil, polymers and additives
Product ID: 0801-150
Intended Use: Food grade lubricant

COMPANY IDENTIFICATION

Manufacturer: Hydrotex Partners Ltd.
4912 S. 48th West Avenue
Tulsa, OK 74107 USA

Transportation Emergency Phone	800-424-9300 CHEMTREC
Hydrotex Transportation No.	918-583-6224
SDS Requests	972-389-8500
Product Technical Information	800-527-9439
SDS Internet Address	http://www.hydrotexlube.com

SECTION 2 HAZARDS IDENTIFICATION

This product is not classified as hazardous according to regulation 2012 OSHA Hazard Communication Standard; 29 CFR Part 1910.1200

GHS Classification: No need for classification according to GHS criteria for this product.

Label Elements (Emergency overview): This product does not require a hazard warning label in accordance with GHS criteria.

Signal Word: No signal word

Hazard Statements: No known significant effects or critical hazards

Precautionary Statements:

Prevention: Not applicable

Response: Not applicable

Storage:

P402/P404 Store in a dry place. Store in a closed container.
P410 Protect from sunlight.
P411 Store at temperatures not exceeding 50°C (122°F)

Disposal

P501 Dispose of contents/container in accordance with local/regional/national/international regulations

SECTION 3**COMPOSITION / INFORMATION ON INGREDIENTS****Reportable Hazardous Substance(s) or Complex Substance(s)**

Name	CAS#	Concentration
N-PHENYLBENZENAMINE	Mixture	0.1 TO 1.0%
TRIPHENYL PHOSPHOROTHIONATE	597-82-0	0.1 TO 1.0%

As per paragraph (i) of 29 CFR 1910.1200, formulation is considered a trade secret and specific chemical identity and exact percentage (concentration) of composition may have been withheld. Specific chemical identity and exact percentage composition will be provided to health professionals, employees, or designated representatives in accordance with applicable provisions of paragraph (i).

All ingredients meet FDA 21 CFR 178.3570 for lubricants with incidental food contact.

Finished mixture/product is NSF H1 registered.

SECTION 4**FIRST AID MEASURES****INHALATION**

Remove from further exposure. For those providing assistance, avoid exposure to yourself or others. Use adequate respiratory protection. If respiratory irritation, dizziness, nausea, or unconsciousness occurs, seek immediate medical assistance. If breathing has stopped, assist ventilation with a mechanical device or use mouth-to-mouth resuscitation.

SKIN CONTACT

Wash contact areas with soap and water.

EYE CONTACT

Flush thoroughly with water. If irritation occurs, get medical assistance.

INGESTION

First aid is normally not required. Seek medical attention if discomfort occurs.

SECTION 5**FIRE FIGHTING MEASURES****EXTINGUISHING MEDIA**

Appropriate Extinguishing Media: Use water fog, foam, dry chemical or carbon dioxide (CO₂) to extinguish flames.

Inappropriate Extinguishing Media: Straight Streams of Water

FIRE FIGHTING

Fire Fighting Instructions: Evacuate area. Prevent runoff from fire control or dilution from entering streams, sewers, or drinking water supply. Firefighters should use standard protective equipment and in enclosed spaces, self-contained breathing apparatus (SCBA). Use water spray to cool fire exposed surfaces and to protect personnel.

Unusual Fire Hazards: Water used on hot oil can cause explosions from steam generation. Oil saturated hot lagging will result in reduced auto ignition temperature.

Hazardous Combustion Products: Smoke, Fume, Incomplete combustion products, Oxides of carbon

FLAMMABILITY PROPERTIES

Flash Point [Method]: >223°C (433°F) [ASTM D-92]

Flammable Limits (Approximate volume % in air): LEL: N/D UEL: N/D

Autoignition Temperature: N/D

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SECTION 6

ACCIDENTAL RELEASE MEASURES

NOTIFICATION PROCEDURES

In the event of a spill or accidental release, notify relevant authorities in accordance with all applicable regulations. US regulations require reporting releases of this material to the environment which exceed the applicable reportable quantity or oil spills which could reach any waterway including intermittent dry creeks. The National Response Center can be reached at (800)424-8802.

PROTECTIVE MEASURES

Avoid contact with spilled material. See Section 5 for fire fighting information. See the Hazard Identification Section for Significant Hazards. See Section 4 for First Aid Advice. See Section 8 for advice on the minimum requirements for personal protective equipment. Additional protective measures may be necessary, depending on the specific circumstances and/or the expert judgment of the emergency responders.

SPILL MANAGEMENT

Land Spill: Stop leak if you can do it without risk. Recover by pumping or with suitable absorbent.

Water Spill: Stop leak if you can do it without risk. Confine the spill immediately with booms. Warn other shipping. Remove from the surface by skimming or with suitable absorbents. Seek the advice of a specialist before using dispersants.

Water spill and land spill recommendations are based on the most likely spill scenario for this material; however, geographic conditions, wind, temperature, (and in the case of a water spill) wave and current direction and speed may greatly influence the appropriate action to be taken. For this reason, local experts should be consulted. Note: Local regulations may prescribe or limit action to be taken.

ENVIRONMENTAL PRECAUTIONS

Large Spills: Dike far ahead of liquid spill for later recovery and disposal. Prevent entry into waterways, sewers, basements or confined areas.

SECTION 7

HANDLING AND STORAGE

HANDLING

Prevent small spills and leakage to avoid slip hazard.

Static Accumulator: This material is NOT a static accumulator.

STORAGE

Do not store in open or unlabeled containers.

SECTION 8

EXPOSURE CONTROLS / PERSONAL PROTECTION

EXPOSURE GUIDELINES:

	CAS#	OSHA PEL	ACGIH TLV	ACGIH STEL	NIOSH REL	NIOSH STEL	NIOSH IDLH	NOTES
Diphenylamine	122-39-4		10 mg/m ³ 8 hr					n/a

Exposure limits/standards for materials that can be formed when handling this product: When mists / aerosols can occur, the following are recommended:

5 mg/m³ - ACGIH TLV

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10 mg/m³ - ACGIH STEL

5 mg/m³ - OSHA PEL



NOTE: Limits/standards shown for guidance only. Follow applicable regulations.

ENGINEERING CONTROLS

The level of protection and types of controls necessary will vary depending upon potential exposure conditions. Control measures to consider:

No special requirements under ordinary conditions of use and with adequate ventilation.

PERSONAL PROTECTION

Personal protective equipment selections vary based on potential exposure conditions such as applications, handling practices, concentration and ventilation. Information on the selection of protective equipment for use with this material, as provided below, is based upon intended, normal usage.

Respiratory Protection: No special requirements under ordinary conditions of use and with adequate ventilation.

For high airborne concentrations, use an approved supplied-air respirator, operated in positive pressure mode. Supplied air respirators with an escape bottle may be appropriate when oxygen levels are inadequate, gas/vapor warning properties are poor, or if air purifying filter capacity/rating may be exceeded.

Hand Protection: No protection is ordinarily required under normal conditions of use.

Eye Protection: If contact is likely, safety glasses with side shields are recommended.

Skin and Body Protection: No skin protection is ordinarily required under normal conditions of use. In accordance with good industrial hygiene practices, precautions should be taken to avoid skin contact.

Specific Hygiene Measures: Always observe good personal hygiene measures, such as washing after handling the material and before eating, drinking, and/or smoking. Routinely wash work clothing and protective equipment to remove contaminants. Discard contaminated clothing and footwear that cannot be cleaned. Practice good housekeeping.

ENVIRONMENTAL CONTROLS

See Sections 6, 7, 12, 13

SECTION 9

PHYSICAL AND CHEMICAL PROPERTIES

Typical physical and chemical properties are given below. Consult the Supplier in Section 1 for additional data.

GENERAL INFORMATION

Physical State: Liquid

Color: Clear

Odor: Characteristic

Odor Threshold: N/D

IMPORTANT HEALTH, SAFETY, AND ENVIRONMENTAL INFORMATION

Relative Density (at 15 C): 0.868

Flash Point [Method]: >223°C (433°F) [ASTM D-92]

Flammable Limits (Approximate volume % in air): LEL: N/D UEL: N/D

Autoignition Temperature: N/D

Boiling Point / Range: > 260°C (500°F) [Estimated]

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Vapor Density (Air = 1): > 2 at 101 kPa [Estimated]
Vapor Pressure: < 0.013 kPa (0.1 mm Hg) at 20 C [Estimated]
Evaporation Rate (n-butyl acetate = 1): N/D
pH: N/A
Log Pow (n-Octanol/Water Partition Coefficient): > 3.5 [Estimated]
Solubility in Water: Negligible
Viscosity: minimum 150 cSt (150 mm²/sec) at 40°C
Oxidizing Properties: See Hazards Identification Section.

OTHER INFORMATION

Freezing Point: N/D
Melting Point: N/A
Pour Point: -30°C (-22°F)
DMSO Extract (mineral oil only), IP-346: N/D
Decomposition Temperature: N/D

SECTION 10	STABILITY AND REACTIVITY
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STABILITY: Material is stable under normal conditions.

CONDITIONS TO AVOID: Excessive heat. High energy sources of ignition.

MATERIALS TO AVOID: Strong oxidizers

HAZARDOUS DECOMPOSITION PRODUCTS: Material does not decompose at ambient temperatures.

HAZARDOUS POLYMERIZATION: Will not occur.

SECTION 11	TOXICOLOGICAL INFORMATION
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IMMEDIATE HEALTH EFFECTS

Information on toxicological effects

Acute toxicity

Diphenylamine:

Oral LD50:	Rat	> 2,720mg/kg
Dermal LD50:	Rabbit	> 2,000 mg/kg

Tolutriazole compound:

Dermal LD50:	Rabbit	> 2,000 mg/kg
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Diphenylamine derivative:

Dermal LD50:	Rat	> 2,000 mg/kg
Oral LD50:	Rat	> 5,000mg/kg

Sorbitan ester:

Oral LD50:	Rat	39.8g/kg
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Polyoxyethylene Sorbitan Monooleate:

Oral LD50:	Rat	20,000 mg/kg
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Alkyl Amine Phosphate:

Oral LD50:	Rat	> 200 mg/kg, 14 days
Dermal LD50:	Rabbit	2,000 mg/kg, 14 days

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Amines, C11-14 branched alkyl monoheptyl and diheptyl phosphates:

Oral LD50: Rat > 2,000 mg/kg

Dermal LD50: Rabbit > 2,000 mg/kg

Skin corrosion/irritation: Not assigned

Serious eye damage/eye irritation: Not assigned

Respiratory or skin sensitization:

Respiratory sensitization: Not assigned

Skin sensitization: Not assigned

Inhalation: Not assigned

Ingestion: Not assigned

The following ingredients are cited on the lists below: None.

–REGULATORY LISTS SEARCHED–

1 = NTP CARC

3 = IARC 1

5 = IARC 2B

2 = NTP SUS

4 = IARC 2A

6 = OSHA CARC

SECTION 12

ECOLOGICAL INFORMATION

The information given is based on data available for the material, the components of the material, and similar materials.

ECOTOXICITY

Material – Not expected to be harmful to aquatic organisms.

MOBILITY

Material – Low solubility and floats and is expected to migrate from water to the land. Expected to partition to sediment and wastewater solids.

PERSISTENCE AND DEGRADABILITY

Biodegradation:

Material – Expected to be inherently biodegradable.

BIOACCUMULATION POTENTIAL

No bioaccumulation data on the product itself is available

SECTION 13

DISPOSAL CONSIDERATIONS

Disposal recommendations based on material as supplied. Disposal must be in accordance with current applicable laws and regulations, and material characteristics at time of disposal.

DISPOSAL RECOMMENDATIONS

Product is suitable for burning in an enclosed controlled burner for fuel value or disposal by supervised incineration at very high temperatures to prevent formation of undesirable combustion products. Protect the environment. Dispose of used oil at designated sites.

REGULATORY DISPOSAL INFORMATION

RCRA Information: The unused product, in our opinion, is not specifically listed by the EPA as a hazardous waste (40 CFR, Part 261D), nor is it formulated to contain materials which are listed as hazardous wastes. It does not exhibit the hazardous characteristics of ignitability, corrosiveness or reactivity and is not formulated with contaminants as determined by the Toxicity Characteristic Leaching Procedure (TCLP). However, used product may be regulated.

Empty Container Warning: Empty Container Warning (where applicable): Empty containers may contain residue and can be dangerous. Do not attempt to refill or clean containers without proper instructions. Empty drums should be completely drained and safely stored until appropriately reconditioned or disposed. Empty containers should be taken for recycling, recovery, or disposal through suitably qualified or licensed contractor and in accordance with governmental regulations. DO NOT PRESSURIZE, CUT, WELD, BRAZE, SOLDER, DRILL, GRIND, OR EXPOSE SUCH CONTAINERS TO HEAT, FLAME, SPARKS, STATIC ELECTRICITY, OR OTHER SOURCES OF IGNITION. THEY MAY EXPLODE AND CAUSE INJURY OR DEATH.

SECTION 14	TRANSPORT INFORMATION
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LAND (DOT): Not Regulated for Land Transport

LAND (TDG): Not Regulated for Land Transport

SEA (IMDG): Not Regulated for Sea Transport according to IMDG-Code

AIR (IATA): Not Regulated for Air Transport

SECTION 15	REGULATORY INFORMATION
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OSHA HAZARD COMMUNICATION STANDARD: When used for its intended purposes, this material is not classified as hazardous in accordance with OSHA 29 CFR 1910.1200.

Complies with the following national/regional chemical inventory requirements: KECI, ENCS, EINECS, PICCS, AICS, TSCA, DSL, IECSC

EPCRA: This material contains no extremely hazardous substances.

CERCLA: This material is not subject to any special reporting under the requirements of the Comprehensive Environmental Response, Compensation and Liability Act (CERCLA). Contact local authorities to determine if other reporting requirements apply.

SARA (311/312) REPORTABLE HAZARD CATEGORIES: None.

SARA (313) TOXIC RELEASE INVENTORY: This material contains no chemicals subject to the supplier notification requirements of the SARA 313 Toxic Release Program.

The following ingredients are cited on the lists below:

Chemical Name	CAS Number	List Citations
Sorbitan ester	1338-43-8	17, 18
Alkoxylate	9005-65-6	17, 18

--REGULATORY LISTS SEARCHED--

1 = ACGIH ALL	6 = TSCA 5a2	11 = CA P65 REPRO	16 = MN RTK
2 = ACGIH A1	7 = TSCA 5e	12 = CA RTK	17 = NJ RTK
3 = ACGIH A2	8 = TSCA 6	13 = IL RTK	18 = PA RTK
4 = OSHA Z	9 = TSCA 12b	14 = LA RTK	19 = RI RTK
5 = TSCA 4	10 = CA P65 CARC	15 = MI 293	

Code key: CARC=Carcinogen; REPRO=Reproductive

SECTION 16	OTHER INFORMATION
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N/D = Not determined, N/A = Not applicable

NFPA Hazard ID:	Health: 0	Flammability: 1	Reactivity: 0
HMIS Hazard ID:	Health: 0	Flammability: 1	Reactivity: 0

USES AND RESTRICTIONS:

Light viscosity lubricant for use in food manufacturing equipment. Also intended for use with equipment manufacturing food packaging.

To comply with the requirements of US 21 CFR 178.3570, contact with food should be avoided where possible. In the case of incidental contact, the concentration of the product must not exceed 10 parts per million (10 mg/Kg of foodstuff).

In locations and/or applications where local legislation does not specify maximum concentration limits, Hydrotex Partners Ltd. recommends that the same 10 ppm limit be observed, as up to this concentration, ULTRA-KLEEN products will not impart undesirable taste, odor or color to food, nor will cause severe health effects.

To be consistent with good manufacturing practice, the amount used should be the minimum required to accomplish the desired technical effect on the equipment, and appropriate corrective action should be taken should excessive incidental contact with food be detected.

THIS SAFETY DATA SHEET CONTAINS THE FOLLOWING REVISIONS: None

No revision information is available.

The information and recommendations contained herein are, to the best of Hydrotex Partners Ltd.'s knowledge and belief, accurate and reliable as of the date issued. You can contact Hydrotex Partners Ltd. to ensure that this document is the most current available. The information and recommendations are offered for the user's consideration and examination. It is the user's responsibility to satisfy itself that the product is suitable for the intended use. If buyer repackages this product, it is the user's responsibility to ensure proper health, safety and other necessary information is included with and/or on the container. Appropriate warnings and safe-handling procedures should be provided to handlers and users.