ACCORDING TO REGULATION: 1907/2006

1. Identification of the Substance/mixture and of the company/undertaking

Trade Name: Par-Way Buttery Top Trade Names/ Synonyms: **Product Use**: Specialty Oils Creation Date: April 2013 Revision Date: New Item Code: 00663 / 05663

This Safety Data Sheet has been updated in accordance with the Global Harmonized System and is compliant with Regulation 1907/2006

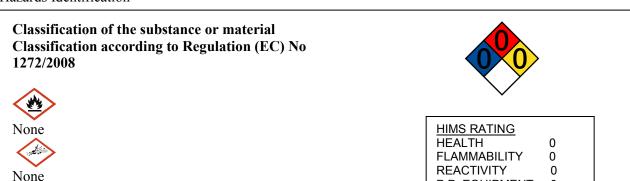
Manufacturer/ Supplier

Par-Way Tryson Company 107 Bolte Lane St. Clair, MO 63077 Tel. (800) 844-4554

Emergency Telephone #

Chemtrec 24 hour Emergency Response Telephone Number: 1-800-424-9300 Chemtrec 24 hour Emergency Response (Outside the U.S. and Canada) Telephone Number: (703) 527-3887

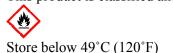
2. Hazards Identification



Label elements

None

Labeling according to Regulation (EC) No 1272/2008 This product is classified and labeled according to the CLP regulation.



P.P. EQUIPMENT

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ACCORDING TO REGULATION: 1907/2006

3. Composition/Information on Ingredients

Chemical characterization: Mixtures-Description: Mixture of the substances below with nonhazardous additions

Cas #	Description	% Range
120962-03-0	Canola Oil	
	Soy Lecithin	
8802-43-5	Mixed Phosphates	
	Flavoring	
107-92-6	Butyric Acid, Natural	
None	Annatto	

4. First Aid Measures

Description of First Aid Measures

- Skin Contact: If irritation occurs, wash with soap and water. •
- Eye Contact: Irrigate with flowing water. Hold lids open as it helps prevent scratching and minimize ٠ irritation.

Information for doctor:

No further relevant information available

5. Firefighting Measures

EXTINGUISHING MEDIA:

Suitable extinguishing agents: Any approved media for extinguishing vegetable oil fires.

Special Hazards arising from the substance: None

Advice for Firefighters:

• Any approved personal protection for fighting vegetable fires.

6. Accidental Release Measures

Environmental Precautions

Guard against oil entering sewer systems to avoid violation of sewer management ordinances. •

Methods and material for containment and cleaning up

PAR-WAY BUTTERY TOP

ACCORDING TO REGULATION: 1907/2006

- Clean with soap and water
- Once spills or leaks are cleaned up, dispose of waste in accordance with governmental ordinances.

7. Handling and Storage

Handling:

Precautions for safe handling

- Respiratory Protection: N/A
- Ventilation: Use in well-ventilated area
- Protection Gloves: If sensitivity occurs, wear gloves
- Eye Protection: Safety glasses
- Other protective clothing or equipment: N/A
- SARA III Reportable Quantity: N/A
- NFPA 30B Warehouse Classification: N/A

Precautions for Safe Storage

- Store unopened in a cool, dry place with temperatures below 49°C (120°F)
- Keep out of the reach of children

8. Exposure Controls/personal protection

Exposure Control

General protective and hygienic measures for vegetable oils

Personal Protective Equipment

If evidence of sensitivity to product is experienced: Wear gloves and cover exposed skin Eye protection if sensitivity to the eyes occurs.

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9. Physical and Chemical Properties

Contents

Appearance: Golden

- Odor: Buttery
- Flavor: Buttery
- Specific Gravity: 0.91 @77F
- Viscosity: 60 cPs @ 77°F
- Evaporation Rate: N/A
- Solubility in Water: Negligible
- Vapor Density (air=1): N/A
- Smoke Point: 350°F
- Flash Point: 400°F Minimum

10. Stability and reactivity

Reactivity

Chemical Stability: Stable Possibility of hazardous reactions: No dangerous reactions known. Conditions to avoid: Moisture/water oxidizes vegetable oil, but poses no hazards Incompatible materials: Strong oxidizers. Hazardous Polymerization: Will not occur.

11. Toxicological information

Acute Effects:

Eyes: N/A Skin: Wash affected area with soap and water Breathing: N/A

Chronic Effects:

None known

12. Ecological information

Toxicity

Aquatic toxicity: No further relevant information available. Additional ecological information: Do not allow large quantities of product to reach ground water, water course or sewage system. Results of PBT and vPvB assessment PBT: Not applicable vPvB: Not applicable

ACCORDING TO REGULATION: 1907/2006

13. Disposal information

Waste treatment methods

Disposal must be made according to local and federal official regulations.

14. Transport information

IMDG

UN Proper Shipping Name: Vegetable Oil Transport Hazard Class: 0 SARA III Reportable quantity: N/A Container Size : Several sizes are available DOT Classification: N/A DOT markings: N/A DOT placard: N/A DOT hazard class: 0 NFPA 30B warehouse classification: N/A

GROUND

Proper Shipping name: Vegetable Oil Container Size: Several sizes are available DOT Classification: N/A DOT Markings: N/A DOT hazard class: 0 SARA III Reportable Quantity: N/A NFPA 30B warehouse classification: N/A

AIR

Proper Shipping name: Vegetable Oil Container Size: Several sizes are available DOT Classification: N/A DOT Markings: N/A DOT hazard class: 0 SARA III Reportable Quantity: N/A NFPA 30B warehouse classification: N/A

15. Regulatory information

None identified

ACCORDING TO REGULATION: 1907/2006

16. Other information

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Prepared by: Gary Daniels, Quality Systems Auditor, Par-Way Tryson Co.