

Cargill Australia Refined Bleached Deodorised Vegetable Oil

Cargill

Chemwatch Hazard Alert Code: 1

Chemwatch: 5214-94

Issue Date: 20/08/2019

Version No: 3.1.1.1

Print Date: 20/08/2019

Safety Data Sheet according to WHS and ADG requirements

S.GHS.AUS.EN

SECTION 1 IDENTIFICATION OF THE SUBSTANCE / MIXTURE AND OF THE COMPANY / UNDERTAKING

Product Identifier

Product name	Cargill Australia Refined Bleached Deodorised Vegetable Oil
Synonyms	RBD EDIBLE OILS; edible blended vegetable oil; Refined Bleached Deodorised Edible; RBD Vegetable Oils; Soft Oils
Other means of identification	Not Available

Relevant identified uses of the substance or mixture and uses advised against

Relevant identified uses	Food component - typically in mayonnaise, salad dressing, spreads, margarines, cooking and frying oils.
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Details of the supplier of the safety data sheet

Registered company name	Cargill
Address	Level 11, Twenty8 Freshwater Place Southbank VIC 3001 Australia
Telephone	+61 3 9268 7200
Fax	+61 3 9867 8774
Website	http://cargill.com.au
Email	Not Available

Emergency telephone number

Association / Organisation	Cargill	CHEMWATCH EMERGENCY RESPONSE
Emergency telephone numbers	13 11 26 Poisons Information Centre	+61 1800 951 288
Other emergency telephone numbers	13 11 26 Poisons Information Centre	+61 2 9186 1132

SECTION 2 HAZARDS IDENTIFICATION

Classification of the substance or mixture

Poisons Schedule	Not Applicable
Classification	Not Applicable

Label elements

Hazard pictogram(s)	Not Applicable
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SIGNAL WORD **NOT APPLICABLE**

Hazard statement(s)

Not Applicable

Precautionary statement(s) Prevention

Not Applicable

Precautionary statement(s) Response

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Cargill Australia Refined Bleached Deodorised Vegetable Oil

Not Applicable

Precautionary statement(s) Storage

Not Applicable

Precautionary statement(s) Disposal

Not Applicable

SECTION 3 COMPOSITION / INFORMATION ON INGREDIENTS

Substances

See section below for composition of Mixtures

Mixtures

CAS No	%[weight]	Name
68956-68-3	100	<u>vegetable oils</u>
Not Available		from
8001-21-6		<u>sunflower oil</u>
8001-22-7		<u>soybean oil</u>
120962-03-0		<u>canola oil</u>
8001-29-4		<u>cottonseed oil</u>

SECTION 4 FIRST AID MEASURES

Description of first aid measures

Eye Contact	If this product comes in contact with eyes: <ul style="list-style-type: none">▶ Wash out immediately with water.▶ If irritation continues, seek medical attention.▶ Removal of contact lenses after an eye injury should only be undertaken by skilled personnel.
Skin Contact	If skin or hair contact occurs: <ul style="list-style-type: none">▶ Flush skin and hair with running water (and soap if available).▶ Seek medical attention in event of irritation. In case of burns: <ul style="list-style-type: none">▶ Quickly immerse affected area in cold running water for 10 to 15 minutes.▶ Bandage lightly with a sterile dressing. Treat for shock if required.▶ Lay patient down. Keep warm and rested.▶ Transport to hospital, or doctor.
Inhalation	<ul style="list-style-type: none">▶ If fumes, aerosols or combustion products are inhaled remove from contaminated area.▶ Other measures are usually unnecessary.
Ingestion	<ul style="list-style-type: none">▶ Immediately give a glass of water.▶ First aid is not generally required. If in doubt, contact a Poisons Information Centre or a doctor.

Indication of any immediate medical attention and special treatment needed

Treat symptomatically.

SECTION 5 FIREFIGHTING MEASURES

Extinguishing media

- ▶ Foam.
- ▶ Dry chemical powder.
- ▶ BCF (where regulations permit).
- ▶ Carbon dioxide.
- ▶ Water spray or fog - Large fires only.

Special hazards arising from the substrate or mixture

Fire Incompatibility	<ul style="list-style-type: none">▶ Avoid contamination with oxidising agents i.e. nitrates, oxidising acids, chlorine bleaches, pool chlorine etc. as ignition may result
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Advice for firefighters

Fire Fighting	<ul style="list-style-type: none">▶ Alert Fire Brigade and tell them location and nature of hazard.▶ Wear breathing apparatus plus protective gloves.
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Cargill Australia Refined Bleached Deodorised Vegetable Oil

	<ul style="list-style-type: none"> ▶ Prevent, by any means available, spillage from entering drains or water course. ▶ Use water delivered as a fine spray to control fire and cool adjacent area. ▶ Avoid spraying water onto liquid pools. ▶ Do not approach containers suspected to be hot. ▶ Cool fire exposed containers with water spray from a protected location.
Fire/Explosion Hazard	<ul style="list-style-type: none"> ▶ Combustible. ▶ Slight fire hazard when exposed to heat or flame. ▶ Heating may cause expansion or decomposition leading to violent rupture of containers. ▶ On combustion, may emit toxic fumes of carbon monoxide (CO). ▶ May emit acrid smoke. ▶ Mists containing combustible materials may be explosive. <p>Combustion products include: carbon dioxide (CO₂) acrolein other pyrolysis products typical of burning organic material.</p> <p>CARE: Water in contact with hot liquid may cause foaming and a steam explosion with wide scattering of hot oil and possible severe burns. Foaming may cause overflow of containers and may result in possible fire.</p>
HAZCHEM	Not Applicable

SECTION 6 ACCIDENTAL RELEASE MEASURES

Personal precautions, protective equipment and emergency procedures

See section 8

Environmental precautions

See section 12

Methods and material for containment and cleaning up

Minor Spills	<p>Slippery when spilt.</p> <ul style="list-style-type: none"> ▶ Remove all ignition sources. ▶ Clean up all spills immediately. ▶ Avoid breathing vapours and contact with skin and eyes. ▶ Control personal contact with the substance, by using protective equipment. ▶ Contain and absorb spill with sand, earth, inert material or vermiculite. ▶ Wipe up. ▶ Place in a suitable, labelled container for waste disposal.
Major Spills	<p>Slippery when spilt. Remove all ignition sources.</p> <p>Some oils slowly oxidise when spread in a film and oil on cloths, mops, absorbents may autoxidise and generate heat, smoulder, ignite and burn. In the workplace oily rags should be collected and immersed in water.</p> <p>Minor hazard.</p> <ul style="list-style-type: none"> ▶ Clear area of personnel. ▶ Alert Fire Brigade and tell them location and nature of hazard. ▶ Control personal contact with the substance, by using protective equipment as required. ▶ Prevent spillage from entering drains or water ways. ▶ Contain spill with sand, earth or vermiculite. ▶ Collect recoverable product into labelled containers for recycling.

Personal Protective Equipment advice is contained in Section 8 of the SDS.

SECTION 7 HANDLING AND STORAGE

Precautions for safe handling

Safe handling	<p>Remove all ignition sources.</p> <p>Rags wet / soaked with unsaturated hydrocarbons / drying oils may auto-oxidise; generate heat and, in-time, smoulder and ignite. This is especially the case where oil-soaked materials are folded, bunched, compressed, or piled together - this allows the heat to accumulate or even accelerate the reaction</p> <p>Oily cleaning rags should be collected regularly and immersed in water, or spread to dry in safe-place away from direct sunlight or stored, immersed, in solvents in suitably closed containers.</p> <ul style="list-style-type: none"> ▶ Limit all unnecessary personal contact. ▶ Wear protective clothing when risk of exposure occurs. ▶ Use in a well-ventilated area. ▶ When handling DO NOT eat, drink or smoke. ▶ Always wash hands with soap and water after handling. ▶ Avoid physical damage to containers. ▶ Use good occupational work practice.
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Cargill Australia Refined Bleached Deodorised Vegetable Oil

Other information	<ul style="list-style-type: none"> ▶ Store in original containers. ▶ Keep containers securely sealed. ▶ No smoking, naked lights or ignition sources. ▶ Store in a cool, dry, well-ventilated area. ▶ Store away from incompatible materials and foodstuff containers. ▶ Protect containers against physical damage and check regularly for leaks. ▶ Observe manufacturer's storage and handling recommendations contained within this SDS.
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Conditions for safe storage, including any incompatibilities

Suitable container	<ul style="list-style-type: none"> ▶ Metal can or drum ▶ Packaging as recommended by manufacturer. ▶ Check all containers are clearly labelled and free from leaks.
Storage incompatibility	Avoid storage with oxidisers

SECTION 8 EXPOSURE CONTROLS / PERSONAL PROTECTION

Control parameters

OCCUPATIONAL EXPOSURE LIMITS (OEL)

INGREDIENT DATA


Not Available

EMERGENCY LIMITS

Ingredient	Material name	TEEL-1	TEEL-2	TEEL-3
Cargill Australia Refined Bleached Deodorised Vegetable Oil	Not Available	Not Available	Not Available	Not Available

Ingredient	Original IDLH	Revised IDLH
vegetable oils	Not Available	Not Available
sunflower oil	Not Available	Not Available
soybean oil	Not Available	Not Available
canola oil	Not Available	Not Available
cottonseed oil	Not Available	Not Available

Exposure controls

Appropriate engineering controls	<p>Care: Atmospheres in bulk storages and even apparently empty tanks may be hazardous by oxygen depletion. Atmosphere must be checked before entry.</p> <p>Engineering controls are used to remove a hazard or place a barrier between the worker and the hazard. Well-designed engineering controls can be highly effective in protecting workers and will typically be independent of worker interactions to provide this high level of protection.</p> <p>The basic types of engineering controls are:</p> <p>Process controls which involve changing the way a job activity or process is done to reduce the risk.</p> <p>Enclosure and/or isolation of emission source which keeps a selected hazard "physically" away from the worker and ventilation that strategically "adds" and "removes" air in the work environment. Ventilation can remove or dilute an air contaminant if designed properly. The design of a ventilation system must match the particular process and chemical or contaminant in use.</p> <p>Employers may need to use multiple types of controls to prevent employee overexposure.</p>
Personal protection	
Eye and face protection	<p>No special equipment for minor exposure i.e. when handling small quantities.</p> <p>OTHERWISE:</p> <ul style="list-style-type: none"> ▶ Safety glasses with side shields. ▶ Contact lenses may pose a special hazard; soft contact lenses may absorb and concentrate irritants. A written policy document, describing the wearing of lenses or restrictions on use, should be created for each workplace or task. This should include a review of lens absorption and adsorption for the class of chemicals in use and an account of injury experience. Medical and first-aid personnel should be trained in their removal and suitable equipment should be readily available. In the event of chemical exposure, begin eye irrigation immediately and remove contact lens as soon as practicable.
Skin protection	See Hand protection below

Cargill Australia Refined Bleached Deodorised Vegetable Oil

Hands/feet protection	Wear general protective gloves, eg. light weight rubber gloves. ▶ heat resistant, elbow length gloves
Body protection	See Other protection below
Other protection	No special equipment needed when handling small quantities. OTHERWISE: ▶ Overalls. ▶ Barrier cream. ▶ Eyewash unit.

Recommended material(s)

GLOVE SELECTION INDEX

Glove selection is based on a modified presentation of the:

"Forsberg Clothing Performance Index".

The effect(s) of the following substance(s) are taken into account in the **computer-generated** selection:

Cargill Australia Refined Bleached Deodorised Vegetable Oil

Material	CPI
PVC	A

* CPI - Chemwatch Performance Index

A: Best Selection

B: Satisfactory; may degrade after 4 hours continuous immersion

C: Poor to Dangerous Choice for other than short term immersion

NOTE: As a series of factors will influence the actual performance of the glove, a final selection must be based on detailed observation. -

* Where the glove is to be used on a short term, casual or infrequent basis, factors such as "feel" or convenience (e.g. disposability), may dictate a choice of gloves which might otherwise be unsuitable following long-term or frequent use. A qualified practitioner should be consulted.

Respiratory protection

Type A-P Filter of sufficient capacity. (AS/NZS 1716 & 1715, EN 143:2000 & 149:2001, ANSI Z88 or national equivalent)

Selection of the Class and Type of respirator will depend upon the level of breathing zone contaminant and the chemical nature of the contaminant.

Protection Factors (defined as the ratio of contaminant outside and inside the mask) may also be important.

Required minimum protection factor	Maximum gas/vapour concentration present in air p.p.m. (by volume)	Half-face Respirator	Full-Face Respirator
up to 10	1000	A-AUS / Class1 P2	-
up to 50	1000	-	A-AUS / Class 1 P2
up to 50	5000	Airline *	-
up to 100	5000	-	A-2 P2
up to 100	10000	-	A-3 P2
100+			Airline**

* - Continuous Flow ** - Continuous-flow or positive pressure demand
A(All classes) = Organic vapours, B AUS or B1 = Acid gasses, B2 = Acid gas or hydrogen cyanide(HCN), B3 = Acid gas or hydrogen cyanide(HCN), E = Sulfur dioxide(SO2), G = Agricultural chemicals, K = Ammonia(NH3), Hg = Mercury, NO = Oxides of nitrogen, MB = Methyl bromide, AX = Low boiling point organic compounds(below 65 degC)

- ▶ Cartridge respirators should never be used for emergency ingress or in areas of unknown vapour concentrations or oxygen content.
- ▶ The wearer must be warned to leave the contaminated area immediately on detecting any odours through the respirator. The odour may indicate that the mask is not functioning properly, that the vapour concentration is too high, or that the mask is not properly fitted. Because of these limitations, only restricted use of cartridge respirators is considered appropriate.
- ▶ Cartridge performance is affected by humidity. Cartridges should be changed after 2 hr of continuous use unless it is determined that the humidity is less than 75%, in which case, cartridges can be used for 4 hr. Used cartridges should be discarded daily, regardless of the length of time used

SECTION 9 PHYSICAL AND CHEMICAL PROPERTIES

Information on basic physical and chemical properties

Appearance	Pale yellow to amber viscous liquid; floats on water. Pleasant mild odour.		
Physical state	Liquid	Relative density (Water = 1)	0.88-0.90
Odour	Not Available	Partition coefficient n-octanol / water	Not Available
Odour threshold	Not Available	Auto-ignition temperature (°C)	Not Available
pH (as supplied)	Not Applicable	Decomposition temperature	Not Available

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Cargill Australia Refined Bleached Deodorised Vegetable Oil

Melting point / freezing point (°C)	<20	Viscosity (cSt)	Not Available
Initial boiling point and boiling range (°C)	Not available.	Molecular weight (g/mol)	Not Applicable
Flash point (°C)	>300	Taste	Not Available
Evaporation rate	Not Applicable	Explosive properties	Not Available
Flammability	Not Applicable	Oxidising properties	Not Available
Upper Explosive Limit (%)	Not available.	Surface Tension (dyn/cm or mN/m)	Not Available
Lower Explosive Limit (%)	Not available.	Volatile Component (%vol)	Negligible
Vapour pressure (kPa)	Negligible	Gas group	Not Available
Solubility in water	Immiscible	pH as a solution (1%)	Not Applicable
Vapour density (Air = 1)	Not Available	VOC g/L	Not Available

SECTION 10 STABILITY AND REACTIVITY

Reactivity	See section 7
Chemical stability	<ul style="list-style-type: none"> ▶ Unstable in the presence of incompatible materials. ▶ Product is considered stable. ▶ Hazardous polymerisation will not occur.
Possibility of hazardous reactions	See section 7
Conditions to avoid	See section 7
Incompatible materials	See section 7
Hazardous decomposition products	See section 5

SECTION 11 TOXICOLOGICAL INFORMATION

Information on toxicological effects

Inhaled	<p>The material is not thought to produce adverse health effects or irritation of the respiratory tract (as classified by EC Directives using animal models). Nevertheless, good hygiene practice requires that exposure be kept to a minimum and that suitable control measures be used in an occupational setting.</p> <p>Not normally a hazard due to non-volatile nature of product</p> <p>Inhalation of oil droplets or aerosols may cause discomfort and may produce chemical inflammation of the lungs. Fine mists generated from plant/ vegetable (or more rarely from animal) oils may be hazardous. Extreme heating for prolonged periods, at high temperatures, may generate breakdown products which include acrolein and acrolein-like substances.</p>
Ingestion	The material has NOT been classified by EC Directives or other classification systems as "harmful by ingestion". This is because of the lack of corroborating animal or human evidence.
Skin Contact	The liquid may be able to be mixed with fats or oils and may decrease the skin, producing a skin reaction described as non-allergic contact dermatitis. The material is unlikely to produce an irritant dermatitis as described in EC Directives.
Eye	Although the liquid is not thought to be an irritant (as classified by EC Directives), direct contact with the eye may produce transient discomfort characterised by tearing or conjunctival redness (as with windburn).
Chronic	Long-term exposure to the product is not thought to produce chronic effects adverse to the health (as classified by EC Directives using animal models); nevertheless exposure by all routes should be minimised as a matter of course.

Cargill Australia Refined Bleached Deodorised Vegetable Oil	TOXICITY	IRRITATION
	Not Available	Not Available
vegetable oils	TOXICITY	IRRITATION
	Not Available	Not Available
sunflower oil	TOXICITY	IRRITATION
	Not Available	Not Available
soybean oil	TOXICITY	IRRITATION
	Not Available	Not Available

Cargill Australia Refined Bleached Deodorised Vegetable Oil

canola oil	TOXICITY	IRRITATION
	Not Available	Not Available
cottonseed oil	TOXICITY	IRRITATION
	Oral (rat) LD50: >82800 mg/kg ^[2]	Not Available
Legend:	1. Value obtained from Europe ECHA Registered Substances - Acute toxicity 2. * Value obtained from manufacturer's SDS. Unless otherwise specified data extracted from RTECS - Register of Toxic Effect of chemical Substances	
VEGETABLE OILS	Refined grades are edible.	
SOYBEAN OIL	551omega6 Refined grades are edible. Non irritant.	
CANOLA OIL	<p>Polyunsaturated fats (PUFAs) protect against heart disease by providing more membrane fluidity than monounsaturated fats (MUFAs), but they are more vulnerable to being oxidized and therefore rancid.</p> <p>Foods containing monounsaturated fats reduce low-density lipoprotein (LDL) cholesterol, while possibly increasing high-density lipoprotein (HDL) cholesterol.</p> <p>Levels of oleic, and other monounsaturated fatty acids in red blood cell membranes were positively associated with breast cancer risk. In children, consumption of monounsaturated oils is associated with healthier blood lipid profiles.</p> <p>The diet in Mediterranean countries consists of more total fat than the diets of Northern European countries, but most of the fat is made up of monounsaturated fatty acids from olive oil and omega-3 fatty acids (PUFAs) from fish and vegetables, and very little saturated fat.</p> <p>Group A aliphatic monoesters (fatty acid esters) cause very little or no injury and are considered safe for use in cosmetics.</p>	
COTTONSEED OIL	Reproductive effector in rats.	
VEGETABLE OILS & SUNFLOWER OIL & SOYBEAN OIL & CANOLA OIL & COTTONSEED OIL	No significant acute toxicological data identified in literature search.	
SUNFLOWER OIL & SOYBEAN OIL & CANOLA OIL	<p>Asthma-like symptoms may continue for months or even years after exposure to the material ends. This may be due to a non-allergic condition known as reactive airways dysfunction syndrome (RADS) which can occur after exposure to high levels of highly irritating compound. Main criteria for diagnosing RADS include the absence of previous airways disease in a non-atopic individual, with sudden onset of persistent asthma-like symptoms within minutes to hours of a documented exposure to the irritant. Other criteria for diagnosis of RADS include a reversible airflow pattern on lung function tests, moderate to severe bronchial hyperreactivity on methacholine challenge testing, and the lack of minimal lymphocytic inflammation, without eosinophilia. RADS (or asthma) following an irritating inhalation is an infrequent disorder with rates related to the concentration of and duration of exposure to the irritating substance. On the other hand, industrial bronchitis is a disorder that occurs as a result of exposure due to high concentrations of irritating substance (often particles) and is completely reversible after exposure ceases. The disorder is characterized by difficulty breathing, cough and mucus production.</p>	
SUNFLOWER OIL & SOYBEAN OIL & COTTONSEED OIL	<p>For group E aliphatic esters (polyol esters):</p> <p>The polyol esters, including trimethylolpropane (TMP). Pentaerythritol (PE) and dipentaerythritol (diPE) are unique in their chemical characteristics since they lack beta-tertiary hydrogen atoms, thus leading to stability against oxidation and elimination. Therefore their esters with C5-C10 fatty acids have applications as artificial lubricants. Because of their stability at high temperatures, they are also used in high temperature applications such as industrial oven chain oils, high temperature greases, fire resistant transformer coolants and turbine engines.</p> <p>Polyol esters that are extensively esterified also have greater polarity, less volatility and enhanced lubricating properties.</p> <p>Acute toxicity: Animal studies show relatively low toxicity by swallowing. These esters are hydrolysed in the gastrointestinal tract, and studies have not shown evidence of these accumulating in body tissues.</p>	
SUNFLOWER OIL & SOYBEAN OIL & CANOLA OIL & COTTONSEED OIL	<p>The material may cause skin irritation after prolonged or repeated exposure and may produce on contact skin redness, swelling, the production of vesicles, scaling and thickening of the skin.</p> <p>For polyunsaturated fatty acids and oils (triglycerides):</p> <p>Animal studies have shown a link between polyunsaturated fat and the incidence of tumours, which increased with increasing intake of polyunsaturated fats. This may be partly due to the propensity for polyunsaturated fats to oxidize, leading to generation of free radicals.</p> <p>Research evidence shows that consuming high amounts of polyunsaturated fat may increase the risk of cancer spreading.</p> <p>Culinary oils, when heated, leads to self-sustaining oxidation of polyunsaturated fatty acids (PUFAs), which may produce oxidation products that are toxic to the cell and reproduction and which may cause mutations and chronic disease.</p> <p>Samples of repeatedly used oils collected from fast-food retail outlets and restaurants have confirmed the production of aldehydic lipid oxidation products (LOPs) during frying. Volatile emissions from heated culinary oils used in Chinese-style cooking may cause mutations; exposure to such indoor air pollution may make humans more susceptible to contracting lung or other cancers, together with inflammation of the nose, and reduced lung function. The high temperatures used in standard (especially Chinese) frying result in fumes that are rich in volatile LOPs, including acrolein.</p>	
SOYBEAN OIL & CANOLA OIL	<p>551liper</p> <p>Epoxidation of double bonds is a common bioactivation pathway for alkenes. The allylic epoxides formed were found to be sensitizing. Research has shown that conjugated dienes in or in conjunction with a six-membered ring are prohapten, while related dienes containing isolated double bonds or an acrylic conjugated diene were weak or non-sensitizing.</p>	

Cargill Australia Refined Bleached Deodorised Vegetable Oil

CANOLA OIL & COTTONSEED OIL	The material may be irritating to the eye, with prolonged contact causing inflammation. Repeated or prolonged exposure to irritants may produce conjunctivitis.		
Acute Toxicity	✗	Carcinogenicity	✗
Skin Irritation/Corrosion	✗	Reproductivity	✗
Serious Eye Damage/Irritation	✗	STOT - Single Exposure	✗
Respiratory or Skin sensitisation	✗	STOT - Repeated Exposure	✗
Mutagenicity	✗	Aspiration Hazard	✗

Legend: ✗ – Data either not available or does not fill the criteria for classification
 ✓ – Data available to make classification

SECTION 12 ECOLOGICAL INFORMATION

Toxicity

Cargill Australia Refined Bleached Deodorised Vegetable Oil	ENDPOINT	TEST DURATION (HR)	SPECIES	VALUE	SOURCE
	Not Available	Not Available	Not Available	Not Available	Not Available
vegetable oils	ENDPOINT	TEST DURATION (HR)	SPECIES	VALUE	SOURCE
	Not Available	Not Available	Not Available	Not Available	Not Available
sunflower oil	ENDPOINT	TEST DURATION (HR)	SPECIES	VALUE	SOURCE
	Not Available	Not Available	Not Available	Not Available	Not Available
soybean oil	ENDPOINT	TEST DURATION (HR)	SPECIES	VALUE	SOURCE
	Not Available	Not Available	Not Available	Not Available	Not Available
canola oil	ENDPOINT	TEST DURATION (HR)	SPECIES	VALUE	SOURCE
	Not Available	Not Available	Not Available	Not Available	Not Available
cottonseed oil	ENDPOINT	TEST DURATION (HR)	SPECIES	VALUE	SOURCE
	Not Available	Not Available	Not Available	Not Available	Not Available

Legend: Extracted from 1. IUCLID Toxicity Data 2. Europe ECHA Registered Substances - Ecotoxicological Information - Aquatic Toxicity 3. EPIWIN Suite V3.12 (QSAR) - Aquatic Toxicity Data (Estimated) 4. US EPA, Ecotox database - Aquatic Toxicity Data 5. ECETOC Aquatic Hazard Assessment Data 6. NITE (Japan) - Bioconcentration Data 7. METI (Japan) - Bioconcentration Data 8. Vendor Data

Biodegradable

DO NOT discharge into sewer or waterways.

Persistence and degradability

Ingredient	Persistence: Water/Soil	Persistence: Air
	No Data available for all ingredients	No Data available for all ingredients

Bioaccumulative potential

Ingredient	Bioaccumulation
	No Data available for all ingredients

Mobility in soil

Ingredient	Mobility
	No Data available for all ingredients

SECTION 13 DISPOSAL CONSIDERATIONS

Waste treatment methods

Product / Packaging disposal	<ul style="list-style-type: none"> ▶ Recycle wherever possible or consult manufacturer for recycling options. ▶ Consult State Land Waste Authority for disposal. ▶ Bury or incinerate residue at an approved site. ▶ Recycle containers if possible, or dispose of in an authorised landfill.
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SECTION 14 TRANSPORT INFORMATION

Labels Required

Marine Pollutant	NO
HAZCHEM	Not Applicable

Land transport (ADG): NOT REGULATED FOR TRANSPORT OF DANGEROUS GOODS

Air transport (ICAO-IATA / DGR): NOT REGULATED FOR TRANSPORT OF DANGEROUS GOODS

Sea transport (IMDG-Code / GGVSee): NOT REGULATED FOR TRANSPORT OF DANGEROUS GOODS

Transport in bulk according to Annex II of MARPOL and the IBC code

Not Applicable

SECTION 15 REGULATORY INFORMATION

Safety, health and environmental regulations / legislation specific for the substance or mixture

VEGETABLE OILS(68956-68-3) IS FOUND ON THE FOLLOWING REGULATORY LISTS

Australia Inventory of Chemical Substances (AICS)	IMO IBC Code Chapter 17: Summary of minimum requirements
GESAMP/EHS Composite List - GESAMP Hazard Profiles	

SUNFLOWER OIL(8001-21-6) IS FOUND ON THE FOLLOWING REGULATORY LISTS

Australia Dangerous Goods Code (ADG Code) - Dangerous Goods List	IMO MARPOL (Annex II) - List of Noxious Liquid Substances Carried in Bulk
Australia Dangerous Goods Code (ADG Code) - List of Emergency Action Codes	International Air Transport Association (IATA) Dangerous Goods Regulations
Australia Inventory of Chemical Substances (AICS)	International Maritime Dangerous Goods Requirements (IMDG Code)
GESAMP/EHS Composite List - GESAMP Hazard Profiles	United Nations Recommendations on the Transport of Dangerous Goods
IMO IBC Code Chapter 17: Summary of minimum requirements	Model Regulations

SOYBEAN OIL(8001-22-7) IS FOUND ON THE FOLLOWING REGULATORY LISTS

Australia Inventory of Chemical Substances (AICS)	IMO MARPOL (Annex II) - List of Noxious Liquid Substances Carried in Bulk
IMO IBC Code Chapter 17: Summary of minimum requirements	

CANOLA OIL(120962-03-0) IS FOUND ON THE FOLLOWING REGULATORY LISTS

GESAMP/EHS Composite List - GESAMP Hazard Profiles	IMO MARPOL (Annex II) - List of Noxious Liquid Substances Carried in Bulk
IMO IBC Code Chapter 17: Summary of minimum requirements	

COTTONSEED OIL(8001-29-4) IS FOUND ON THE FOLLOWING REGULATORY LISTS

Australia Inventory of Chemical Substances (AICS)	IMO IBC Code Chapter 17: Summary of minimum requirements
GESAMP/EHS Composite List - GESAMP Hazard Profiles	IMO MARPOL (Annex II) - List of Noxious Liquid Substances Carried in Bulk

National Inventory Status

National Inventory	Status
Australia - AICS	No (canola oil)
Canada - DSL	Yes
Canada - NDSL	No (vegetable oils; sunflower oil; cottonseed oil)
China - IECSC	Yes
Europe - EINEC / ELINCS / NLP	No (canola oil)

Cargill Australia Refined Bleached Deodorised Vegetable Oil

Japan - ENCS	No (vegetable oils; sunflower oil; canola oil; cottonseed oil)
Korea - KECI	Yes
New Zealand - NZIoC	Yes
Philippines - PICCS	No (canola oil)
USA - TSCA	Yes
Taiwan - TCSI	Yes
Mexico - INSQ	No (sunflower oil; canola oil; cottonseed oil)
Vietnam - NCI	Yes
Russia - ARIPS	No (vegetable oils; canola oil)
Thailand - TECl	No (vegetable oils; soybean oil; sunflower oil; canola oil; cottonseed oil)
Legend:	Yes = All CAS declared ingredients are on the inventory No = One or more of the CAS listed ingredients are not on the inventory and are not exempt from listing(see specific ingredients in brackets)

SECTION 16 OTHER INFORMATION

Revision Date	20/08/2019
Initial Date	14/07/2016

SDS Version Summary

Version	Issue Date	Sections Updated
2.1.1.1	14/07/2016	Appearance, Engineering Control, Fire Fighter (fire/explosion hazard), First Aid (skin), Handling Procedure, Personal Protection (hands/feet), Physical Properties, Spills (major), Synonyms, Use
3.1.1.1	20/08/2019	Name

Other information

Classification of the preparation and its individual components has drawn on official and authoritative sources as well as independent review by the Chemwatch Classification committee using available literature references.

The SDS is a Hazard Communication tool and should be used to assist in the Risk Assessment. Many factors determine whether the reported Hazards are Risks in the workplace or other settings. Risks may be determined by reference to Exposures Scenarios. Scale of use, frequency of use and current or available engineering controls must be considered.

Definitions and abbreviations

PC—TWA: Permissible Concentration-Time Weighted Average
 PC—STEL: Permissible Concentration-Short Term Exposure Limit
 IARC: International Agency for Research on Cancer
 ACGIH: American Conference of Governmental Industrial Hygienists
 STEL: Short Term Exposure Limit
 TEEL: Temporary Emergency Exposure Limit.
 IDLH: Immediately Dangerous to Life or Health Concentrations
 OSF: Odour Safety Factor
 NOAEL :No Observed Adverse Effect Level
 LOAEL: Lowest Observed Adverse Effect Level
 TLV: Threshold Limit Value
 LOD: Limit Of Detection
 OTV: Odour Threshold Value
 BCF: BioConcentration Factors
 BEI: Biological Exposure Index

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TEL (+61 3) 9572 4700.