

FOOD SAFETY AND QUALITY MANUAL

Document Location:	Network Drive QPM	Version Number:	4	Issue Date:	11 JUNE 2019	
Document Reference:	QPM 006	Reason for Issue:	Update in line with company name change and update with current REACH regulations.	Written By:	E. Hunter	
Document Name:	Safety Data Sheet			Approved By:	L. Stretch	

SAFETY DATA SHEET

according to Regulation (EC) No 19.07/2006 (REACH)

SECTION 1: Identification of the substance/preparation and of the company/undertaking

1.1 Product Identifier

Substances:

Substance Name(s):	Crude and Refined Edible Vegetable Oils and Fats
CAS No:	See appendix
Index No:	N/A
EINECS No:	See appendix
REACH Registration number / Authorisation No:	N/A

Mixtures:

Trade name / designation:	As above (substance name)
Other means of identification:	N/A
Hazard components for labelling:	N/A

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

Relevant Identified uses:	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.
Uses advised against:	N/A

1.3 Details of the supplier of the safety data sheet

Supplier:	Sime Darby Oils Liverpool Refinery Ltd 45 Derby Road Liverpool L20 8DY
-----------	---

1.4 Emergency telephone number

Please contact:	Weighbridge (24/7 on site security) Number: 0151 922 4875 Ext 2222 *or local lifesaving services
Opening Hours:	24hr site.
Other comments:	Language - English

SECTION 2: Hazards Identification

2.1 Classification or the substance or mixture

Classification according to Regulation (EC) No 1272/2008 [CLP]:	Not Hazardous
---	---------------

2.2 Label elements

Labelling according to Regulation (EC) No 1272/2008 [CLP/GHS]:	Not Hazardous, no labelling required.
Hazard pictograms:	N/A
Hazard statements:	N/A
Precautionary statements:	N/A
Supplemental Hazard information (EU):	N/A
Special rules for supplemental label elements for certain mixtures:	N/A
Additional labelling:	N/A

FOOD SAFETY AND QUALITY MANUAL

Document Location:	Network Drive QPM	Version Number:	4	Issue Date:	11 JUNE 2019	
Document Reference:	QPM 006	Reason for Issue:	Update in line with company name change and update with current REACH regulations.	Written By:	E. Hunter	
Document Name:	Safety Data Sheet			Approved By:	L. Stretch	

2.3 Other hazards

Adverse physiochemical effects:	None identified
Adverse human health effects and symptoms:	No harmful effects have been identified
Adverse environmental effects:	None identified
Other adverse hazards:	None known

SECTION 3: Composition/Information on ingredients

3.1 Substances / composition	N/A
3.2 Mixtures	
Description:	Naturally occurring triglyceride-based vegetable oils extracted from oil bearing seeds, beans and fruits of plant or tree origin.
Hazardous Ingredients:	No hazardous ingredients.

SECTION 4: First Aid Measures

4.1 Description of first aid measures	
General information:	This product is not hazardous to health.
Following inhalation:	Not applicable at normal ambient temperature
Following skin contact:	Non-irritating, non-sensitising, wash with warm soapy water to remove.
Following eye contact:	May irritate, Flush eye with water or approved eye wash solution. Seek medical attention if irritation or discomfort persists.
Following ingestion:	Refined oils are non-hazardous and nontoxic. Crude oils can be unpleasant - DO NOT INDUCE VOMITING, give water or milk to drink and seek medical attention.
Self-protection of the first aider:	N/A
4.2 Most important symptoms and effects, both acute and delayed	
Symptoms:	None known
Effects:	None known
4.3 Indication of any immediate medical attention and special treatment needed	
Notes for the doctor:	None known
Special treatment:	None known

SECTION 5: Fire Fighting Measures

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
Description:	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.
5.2 Special hazards arising from the substance or mixture	

FOOD SAFETY AND QUALITY MANUAL

Document Location:	Network Drive QPM	Version Number:	4	Issue Date:	11 JUNE 2019	
Document Reference:	QPM 006	Reason for Issue:	Update in line with company name change and update with current REACH regulations.	Written By:	E. Hunter	
Document Name:	Safety Data Sheet			Approved By:	L. Stretch	

Specific hazards during fighting:	<p>If fire occurs which cannot be dealt with safely locally call the fire brigade. Avoid vapour inhalation. Keep away from sources of ignition. Do not smoke. Wear positive pressure self-contained breathing apparatus and protective clothing</p>
Hazardous combustion products:	With heat, product burns / oxidises to form carbon, carbon monoxide and/or carbon dioxide, and smoke.
5.3 Advice for fire-fighters	
Special protective equipment for fire-fighters:	Wear protective equipment as appropriate.
Other Information:	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. Do not use water to extinguish burning oil.

SECTION 6: Accidental Release Measures	
6.1 Personal precautions, protective equipment and emergency procedures	
Non-emergency personnel / For emergency responders:	All spillages should be dealt with immediately as they constitute a slip hazard. Avoid contact with eyes, skin and clothes.
6.2 Environmental Precautions	
Environmental precautions:	Spillages should be contained by physical means and kept away from drains, sewers and rivers.
6.3 Methods and material for containment and cleaning up	
For containment / For cleaning up:	<p>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.</p> <p>Large spills contain by physical means. Scoop up or pump away to suitable storage. Clean area with hot water and detergents</p>
Other information:	Collect spilled material and dispose in accordance with local regulations.
6.4 Reference to other sections	N/A

SECTION 7: Handling and Storage	
7.1 Precautions for safe handling	
Protective measures:	Handle in accordance with safe working practises and good manufacturing practices and procedures.
Measures to prevent fire:	Keep containers away from ignition sources and naked flames. Take precautions to avoid static discharges in working area.
Measures to prevent aerosol and dust generation:	None known.
Measures to protect the environment:	Spillages should be contained by physical means and kept away from drains, sewers and rivers.
Advice on general occupational hygiene:	Normal hygiene practices apply
7.2 Conditions for safe storage, including any incompatibles	

FOOD SAFETY AND QUALITY MANUAL

Document Location:	Network Drive QPM	Version Number:	4	Issue Date:	11 JUNE 2019	
Document Reference:	QPM 006	Reason for Issue:	Update in line with company name change and update with current REACH regulations.	Written By:	E. Hunter	
Document Name:	Safety Data Sheet			Approved By:	L. Stretch	

Technical measures and storage conditions/ Requirements for storage rooms and vessels:	<p>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.</p> <p>Packed Product Storage: Store in a cool and dry environment, preferably off the floor and keep out of direct sunlight.</p>
Storage class:	N/A
Materials to avoid:	Water
7.3 Specific end use(s)	
Recommendations:	This product can be used as described in Section 1.2.

SECTION 8: Exposure controls / personal protection	
8.1 Control parameters	No known data
8.2 Exposure controls	
Personal Protective Equipment (PPE):	
Appropriate engineering controls:	No known data
General precautions:	Oils and fats should be used according to Good Manufacturing practice and in conjunction with supplier recommendations.
Skin / Body Protection:	Application of a barrier cream can be prescribed before handling if the user is susceptible to dermal conditions.
Respiratory Protection:	No special measures under normal conditions.
Eye Protection:	Wear suitable eye protection (e.g. goggles) if there is a risk of splashing
Hygiene Measures:	Normal hygiene practices apply.
8.3 Environmental exposure controls:	
General Advice:	Spillages should be contained by physical means and kept away from drains, sewers and rivers. .
Substance/mixture related measures to prevent exposure:	None known.
Instruction measures to prevent exposure:	None known.
Technical measures to prevent exposure:	None known.

FOOD SAFETY AND QUALITY MANUAL

Document Location:	Network Drive QPM	Version Number:	4	Issue Date:	11 JUNE 2019	
Document Reference:	QPM 006	Reason for Issue:	Update in line with company name change and update with current REACH regulations.	Written By:	E. Hunter	
Document Name:	Safety Data Sheet			Approved By:	L. Stretch	

SECTION 9: Physical & 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

SECTION 10: Stability and reactivity

10.1 <u>Reactivity</u>	Stable under normal conditions
10.2 <u>Chemical stability:</u>	Generally stable, becomes rancid on extended exposure to air and heat (sunlight).
10.3 <u>Possibility of hazardous reactions:</u>	Stable under normal conditions
10.4 <u>Conditions to avoid:</u>	Direct exposure to heat and light and naked flames.
10.5 <u>Incompatible Materials:</u>	Oxidising materials / pro oxidants
10.6 <u>Hazardous decomposition products</u>	None

SECTION 11: Toxicology Information

11.1 Information on toxicological effects

Practical experiment/ Human evidence:	No known data
Animal Data:	Not tested on animals
Skin corrosion/Irritation:	No known data
Serious eye damage/eye irritation:	No known data
Respiratory or skin sensitisation:	No known data

FOOD SAFETY AND QUALITY MANUAL

Document Location:	Network Drive QPM	Version Number:	4	Issue Date:	11 JUNE 2019	
Document Reference:	QPM 006	Reason for Issue:	Update in line with company name change and update with current REACH regulations.	Written By:	E. Hunter	
Document Name:	Safety Data Sheet			Approved By:	L. Stretch	

Germ call mutation	No known data
Carcinogenicity:	No known data
Reproductive toxicity:	No known data
Specific target organ toxicity (single exposure):	No known data
Specific target organ toxicity (repeated exposure):	No known data
Aspiration hazard:	No known data

SECTION 12: Ecological information

12.2 Persistence and degradability:	Oil: Readily biodegradable
12.3 Bio accumulative potential:	No known data
12.4 Mobility in soil:	No known data
12.5 Results of PBT and vPvB assessment:	No known data
12.6 Heavy Metals Dangerous to the environment:	None

SECTION 13: Disposal Considerations

13.1.1 Product/packaging disposal:	<p>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.</p> <p>Packaging: Cardboard is recyclable. Other packaging materials should be disposed of according to local authority recommendations.</p>
13.1.2 Waste treatment- relevant information:	Waste material should be disposed of according to local authority recommendations.
13.1.3 Sewage disposal – relevant information:	Spillages should be contained by physical means and kept away from drains, sewers and rivers.
13.1.4 Other disposal recommendations:	None

SECTION 14: Transport information

14.1 UN number:	Not Classified
14.2 UN proper shipping name:	Not Classified
14.3 Transport hazard class(es):	Not Classified
14.4 Packaging group:	Not Classified

FOOD SAFETY AND QUALITY MANUAL

Document Location:	Network Drive QPM	Version Number:	4	Issue Date:	11 JUNE 2019	
Document Reference:	QPM 006	Reason for Issue:	Update in line with company name change and update with current REACH regulations.	Written By:	E. Hunter	
Document Name:	Safety Data Sheet			Approved By:	L. Stretch	

14.5 Environmental hazards:	Not Classified
14.6 Special precautions for user:	Not Classified
14.7 Transport in bulk according to Annex II of MARPOL and the IBC code:	Not Classified

SECTION 15: Regulatory Information

Classification according to EU directives:	Not a dangerous material
--	--------------------------

SECTION 16: Other Information

Full text of H-Phrases referred to under sections 2 &3:	N/A
---	-----

APPENDIX

Material	CAS Number	EINECS Number	Appearance
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

DISCLAIMER

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 Sime Darby Oils Liverpool Refinery Ltd 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 themselves as to the suitability of such information for his own particular use.

Sime Darby Oils Liverpool Refinery Ltd disclaims all liability for any damage or injury of any kind arising from the use, application or processing of material described herein.