

PRODUIT DU GOLFE ST. LAURENT LTÉE
(PRODUCTEUR DE) FARINE ET HUILE DE POISSON
COQUILLE ET FARINE DE CRUSTACÉ



ST. LAURENT GULF PRODUCTS LTD.
(PRODUCER OF) FISH MEAL & OIL
CRUSTACEAN SHELL & MEAL

MSDS - Herring Meal

Issued September 13, 2005

Section 1. Product Information

Name	: Herring meal stabilized (<i>Clupea harengus</i>)
Produced by	: St. Laurent Gulf Products Ltd. Caraquet, NB, Canada
Address	: 2260 rue du Quai, Bas Caraquet, NB E1W 1B7, Canada
24 Hour Emergency	: 506-727-8708
Telephone	

Section 2. Hazards Data

NOTE:	: 0.025% of 6-ethoxy-1, 2 dihydro-2, 2,4 trimethyl quinoline (CAS Reg. #91-53-2) is added to retard oxidation (also known as Ethoxyquin, Santoquin and 2.1 Ethyl Trimethyl Hydroquinoline)
DOT shipping requirements	: only if product transported in bulk vessel (water craft for use on water)
DOT Label	: Class 9
Surface Freight Classification	: 9

Section 3. Physical Characteristics

Boiling Point	: N/A
Vapor Pressure (mm Hg)/Vapor Density (Air=1)	: N/A
Water Solubility (%)	: 15-25
Physical State	: Solid
pH (1:2 w/water)	: 5.5-6.5
Specific Gravity H ₂ O=1	: 0.481 - 0.641
Melting Point	: N/A
Evaporation Rate (butyl acetate=1)	: N/A
Appearance/Colour/Odour	: Brown. Granular. Fishy odour

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Section 4. Fire and Explosion Hazard

Flash Point (Method)	:	N/A
Flammable Limits	:	N/A
Extinguishing Media	:	CO ₂ , water, foam
Unusual Fire and Explosion Hazards	:	Moderate fire hazard when exposed to heat or flame. Can react with oxidizing material. Could heat and ignite spontaneously depending on moisture and oil content.
Auto-Ignition Temperature	:	N/A
Auto Decomposition Temperature	:	N/A

Section 5. Reactivity Data

Stability	:	Product is stable
Conditions to Avoid	:	Over heating Excessive moisture
Incompatibility (Materials to Avoid)	:	Oxidizing agents
Hazardous Decomposition	:	Ammonia when conditions of excess moisture are present
Hazardous Polymerization	:	Will not occur

Section 6. Health Hazard Data

Routes of Entry	:	Inhalation Skin Ingestion
Health Hazards (Acute and Chronic)	:	May act as a slight irritant to the skin or lungs or a mild allergen. Prolonged skin contact could result in dermatitis in sensitive individuals.
Signs and Symptoms of Exposure	:	None known
Medical Conditions Generally Aggravated by Exposure	:	None known
Emergency First Aid Procedures	:	Wash with soap and water

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Section 7. Preventive Measures

Precautions for Safe Handling and Use

Release or Spill	:	Sweep up
Waste Disposal	:	Sanitary landfill or incineration
Method		

Precautions to be taken in Handling and Storing

Temperatures should be monitored and if temperatures rise above 1200F, provisions must be made for moving and/or cooking the product. Keep the product dry and maintain sanitary conditions.

Section 8. First Aid Measures

Control Measures

Respiratory	:	Dust Mask
Ventilation	:	Local exhaust Mechanical (general)
Protective Gloves	:	Necessary if allergic
Other Protective Clothing or Equipment	:	None
Work/Hygienic Practices	:	Wash with soap and water

Disclaimer

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