

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 Oil

Issued September 14, 2005

Section 1. Product Information

Name	: Herring oil (<i>Clupea harengus</i>)
Synonyms	: Fish oil
CAS N°	: No classified
Chemical Name:	: Natural triglyceride
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

Form	: Liquid
DOT shipping requirements	: None
DOT Label	: None

Section 3. Physical Characteristics

Boiling Point (°C)	: >250
Vapor Pressure (mm Hg)/Vapor Density (Air=1)	: N/A
Water Solubility (%)	: N/A
Physical State	: Liquid
pH (1:2 w/water)	: Unknown
Specific Gravity H ₂ O=1	: 0.930
Melting Point (°C)	: 10-15
Evaporation Rate (butyl acetate=1)	: N/A
Appearance	: Oily liquid
Colour	: Yellow to amber
Odour	: Fishy

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Section 4. Fire and Explosion Hazard

Flash Point (Method)	: >149 °C (closed cup)
Smoke Point	: >160 °C
Fire Point	: >177 °C
Flammable Limits	: N/A
Extinguishing Media	: Class "B" fire extinguishers, foam, CO ₂ , dry chemical, etc.
Special Fire Fighting Procedures	: None
Unusual Fire and Explosion Hazards	: None
Auto-Ignition Temperature	: Unknown
Auto Decomposition Temperature	: Unknown

Section 5. Reactivity Data

Stability	: Product is stable
Conditions to Avoid	: Avoid introducing oxygen
Incompatibility (Materials to Avoid)	: Oxidizing agents. Pure oxygen.
Hazardous Decomposition	: Unknown
Hazardous Polymerization	: Will not occur
Conditions to Avoid	: N/A

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

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Section 7. Preventive Measures

Precautions for Safe Handling and Use

Release or Spill : Spills from fats and oils produce slippery surfaces.
Employ normal sanitation procedures to reduce risk.
Absorb material on clay, sawdust or other materials.

Waste Disposal : Sanitary landfill or incineration.

Method ***Follow Federal, Provincial and Local laws.***

Precautions to be taken in Handling and Storing

Tanks should be vented. Empty tanks must be vented and purged with air before entry. Observe standard tank entry precautions.

Other Precautions: Exposure to material to air and water may cause deterioration in quality

Section 8. First Aid

Control Measures

Respiratory : Use self contained respiratory equipment in closed systems

Ventilation : Mechanical (general)

Protective Gloves : Necessary if allergic

Eye Protection : Safety goggles

Other Protective : Not required

Clothing or Equipment

Work/Hygienic : Wash with soap and water

Practices

First Aid Measures

No special hazard. Fish oils can be removed from normal skin by washing with soap and water. Hot oil could result in burns to the contact part. In that event, follow normal first aid procedures for treating burns.

Disclaimer

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