SWEET ALMOND OIL (ALMOND OIL)

Material Safety Data Sheet May be used to comply with OSHA's Hazard Communication Standard,

Skin Contact:

OF

ENTRY

CAS No. 8007-69-0

29CFR 1910. Standard must be consulted to	for specific requireme	ents.					
SECTION 1 - PRODUCT II	DENTIFICAT	ION					
Manufacturer's Name: Arista Industries, Ir		Emergency Telephone No.: (203) 761-1009					
Address: 557 Dan	bury Rd	Other Informa	tion Calls:	(203) 761	I-1009		
	CT 06897	Date Prepared/or Revised:	August 1	17,2011			
Signature of Person Responsible for Preparation:							
SECTION 2 – COMPOSITION/INGREDIENT INFORMATION							
Almond Oil 100% Vegetable Oil							
SECTION 3 – HAZARDOU	S INGREDIE	NTS / IDEN	ΓΙΤΥ				
HAZARDOUS Component(s) & common name(s)							
Not a hazardous material under Department Drug and Cosmetic Act. Recognized as Safe (GRAS) under the Food, Drug and Cosmetic Act.							
The product does not belong to any list of substances supposedly hazardous to human or animal health according to EEC guidelines 67/548 and further amendments, nor to those having recognized exposition limits.							
SECTION 4 - FIRST AID M	IEASURES /	HEALTH HA	AZARDS				
Acute: None observed by inhalation	Chronic: None						
Inhalation Health Risks And Symptoms of Exposure: Excessive inhalation of Oil mist may affect the respiratory system. Oil mist is classified as a nuisance particulate by ACGIH.							
Threshold Limit Value: As a liquid – nor							
Skin Absorption Health Risks And Symper exposure of Oil on skin.	otoms Of Exposure:	Sensitive individ	uals may experie	nce dermatitis	after long		
Emergency and First Aid Procedures:	Wash skin with s an irritant in sma	•	Flush eyes with w	/ater, not expe	ected to be		
Inhalation:	Exposure individ	ual to flesh air so	urce.				

May be removed from skin by washing with soap and warm water.

SECTION 5 – FIRE FIGHTING MEASURES - FIRE & EXPLOSION DATA Method Flash ° C > 300° F Used Point: Cleveland Open Cup Extinguisher C02, Dry Chemical, Media: Sand, Foam Flammability Combustible Liquid - Class IIIB Classification: Special Fire The use of self-contained breathing apparatus is recommended for fire fighters. Avoid use of **Fighting** water as it may spread fire by dispersing Oil. Use water to keep fire-exposed containers cool. Procedures:

Unusual Fire and Rag
Explosion mate

Rags and waste paper containing this material may heat and burn spontaneously. When material presenting a large surface area, such as rags, filter clay, etc., is saturated with Almond

Hazards: Oil, spontaneous combustion may result.

SECTION 6 ACCIDENT RELEASE MEASURES – SPECIAL PRECAUTIONS AND SPILL / LEAK PROCEDURES

Steps to be Taken in Case Material is Released or

Spilled:

Small Spill – add solid adsorbent, shovel into disposable container and hose down area. Clean area with detergent. Large Spill – Squeegee or pump into holding container.

Clean area with detergent.

Waste Disposal Methods Dispose of in accordance with federal, state, and local laws.

SECTION 7 – HANDLING & STORAGE

Precautions to be Taken in Handling and Storage: Store away from flame and fire, AND excessive heat.

SECTION 8 -	SPECIAL PR	OTECTION IN	FORMATIO	N / CONTROL MEASURES		
Respiratory Protecti	ion: Not normally	needed				
Ventilation: Intermit	tent clean air exchar	nges recommended,	but not required.			
Protection Gloves: N	Not normally needed		•			
Eye Protection: No	t normally needed					
Being a non-toxic pro- accident prevention ru		ection measures is nee	eded. However, non	slippery shoes according to		
SECTION 9 -	PHYSICAL &	CHEMICAL C	HARACTER	RISTICS		
Boiling Point:	Not Applicable	Specific Gravity (H ² O=1):	0.910-0.915	Percent Volatile by Volume: 0%		
Solubility in Water: Insoluble		Vapor Dens	ity: Exceeds 1.0	Vapor Pressure (mm Hg): Not Applicable		
Appearance: Pale yellow, oily liquid		Odor: Typic	Odor: Typical Vegetable Oil Odor			
Evaporation Rate: N	lot Applicable					
SECTION 10	- STABILITY	AND REACTI	VITY / PHYS	ICAL HAZARDS		
(REACTIVITY	' DATA)					
Stability: Diable						

Stability: Stable X
Unstable

Stable, but spontaneous combustion can occur. See Fire Fighting Measures – Fires & Explosion Data Section 5, for Procedures.

Conditions to Avoid: High surface area exposure to oxygen can result in polymerization and release of heat.

Incompatibility (Materials to Avoid): Strong Oxidizing agents

Hazardous Decomposition Or Products: None

Hazardous Polymerization: May Occur □

Will Not Occur 🛛

SECTION 11 – TOXICOLOGICAL INFORMATION

Vegetable Oil of natural origin, no toxic indication found. Naturally Biodegradable.

SECTION 12 – ECOLOGICAL INFORMATION

To be used under normal good working procedures, avoid spilling in the environment

BIODECOMPOSIBILITY: >90% (OECD)

SECTION 13 - DISPOSAL CONSIDERATIONS

When possible recover spilled product. When product must be discarded, do so into an authorized dump or recycling service station. Act in accordance with local, state and national regulations.

SECTION 14 – TRANSPORT INFORMATION

Land, sea and air transport not restricted.

SECTION 15 – REGULATORY INFORMATION

SARA:

Section 355 (extremely hazardous substances): Substance not listed

Section 313 (specific toxic chemical listings): Substance not listed

TSCA (Toxic substances control act): Substance not listed

Chemicals Known to cause cancer: Substance not listed

Chemicals known to cause reproductive toxicity for females: Substance not listed

Chemicals known to cause reproductive toxicity for males: Substance not listed

Chemicals known to cause developmental toxicity: Substance not listed

International Chemical Inventories:

DSL Canadian Domestic substance list: Substance is listed Australian Inventory if Chemical Substances: Substance not listed

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SECTION 16 - OTHER INFORMATION

This product has been approved as safe for use in foodstuff by the Department of Health (London) following a submission by the Advisory Committee on Novel Foods and Processes of the Ministry of Agriculture Fisheries and Foods (MAFF).

The information presented herein has been compiled from sources considered by our company in good faith to be dependable and is accurate and reliable the best of our knowledge and belief. However, our company cannot make any warranty or representation respecting the accuracy or completeness of the data and assumes no responsibility for any liability or damages relating thereto or for advising you regarding the protection of your employees, customers, or others. Users should perform their own testing to determine the applicability of such information or suitability of any products for specific use.