

# Safety Data Sheet Mango Butter

October 10, 2022

#### **Section 1: Chemical Product and Company Identification**

Product name: Mango Butter
Contact Info: Bramble Berry Inc.

2138 Humboldt Street Bellingham, WA 98225 info@brambleberry.com www.brambleberry.com

1-877-627-7883

**Emergency Phone Number:** 

Within USA & Canada: 1.800.424.9300 CCN693143

Outside USA & Canada: +1.703.527.3887 (collect calls accepted)

#### Section 2: Hazards Identification

Not to be expected if handled and used properly

### Section 3: Composition/Information on Ingredients

Chemical Name: Triglyceride, Diglyceride, Monoglyceride

**CAS No:** 90063-86-8

#### **Section 4: First Aid Measures**

General: N/A

Inhalation: Not a direct hazard. Remove from area of exposure; seek medical attention for coughing or choking.

**Skin Contact:** Not dangerous under normal conditions **Eye Contact:** Rinse thoroughly with water for some minutes.

Ingestion: Not a direct hazard

## **Section 5: Fire-Fighting Measures**

Extinguishing Media: Use CO2, dry powder or foam type extinguishers

**Recommended:** Spraying extinguishers media to base of flames. Do not use direct water jet on burning material. **Special Measures:** Avoid vapor inhalation, keep away from sources of ignition. Do not smoke. Wear positive pressure self- contained breathing apparatus and protective clothing.

**Extinguishing Procedures:** Closed containers may build up pressure when exposed to heat and should be cooled with water spray.



#### **Section 6: Accidental Release Measures**

**Individual precautions:** Be careful. Danger of sliding possible. Avoid contact with eyes.

**Environmental precautions:** Try to avoid spilling. Do not empty into drain. Restrict spill to smallest possible area. **Clean up procedure:** Remove all ignition sources. Cover with absorbent material (e.g. paper towels, sand, siliceous earth).

#### **Section 7: Handling and Storage**

**Precautions in Handling:** Apply good manufacturing practice and industrial hygiene practices. Observe good personal hygiene and do not eat, drink, or smoke while handling. Avoid static discharges.

**Storage:** Store in tightly closed original container in a cool and dry area away from heat sources and protected from light. Keep air contact to a minimum.

**Fire Protection:** Keep away from ignition sources & naked flames. Take precautions to avoid static discharges in working area.

#### Section 8: Exposure Controls/Personal Protection

**Respiratory Protection:** No special measures under normal conditions. **Skin Protection:** No special measures under normal conditions. **Eye Protection:** Use safety glasses if there is a risk of splashing.

Work/Hygiene Practices: Wash hands with soap & water after handling.

#### **Section 9: Physical and Chemical Properties**

Physical appearance: Yellowish

Form: Semi-Solid Fat
Color: Pale Yellow
Odor: Neutral Odor
Data Relevant To Safety:
Melting Point: 27-38°C

Boiling Point: More than 300°C

Smoke Point: >200°C Flash Point: >250°C Ignition: >300°C

Auto Flammability: None

Fire Provoking Characteristics: Temperature more than 200°C and strong air circulation.

**Explosive:** Not explosive.

**Vapor Pressure:** Less than 0.001 mm Hg. **Density:** 0.90-0.93 g/cm3 at 20°C **Water Solubility:** Insoluble.

PH (10g/l): Neutral at 20°C. Viscosity: 40 to 50 mPa s at 37°C.

**Thermal Decomposition:** At temperature more than 150°C.

Explosion Limits: None.



#### **Section 10: Stability and Reactivity**

**Reactivity:** It presents no significant reactivity hazards by itself or by contact with water. Avoid contact with strong acids, alkali or oxidizing agents.

**Decomposition products:** Avoid exposure of light and heat.

#### **Section 11: Toxicological Information**

**Toxicological Testing:** No skin irritation, no eye irritation, no sensitization.

Practical Experience: Vegetable oils have been sold and used for thousands of years as foods and cosmetics.

General Considerations: None.

#### **Section 12: Ecological Information**

Biodegradability: Readily biodegradable

**Precautions**: Prevent surface contamination of oil ground and surface water.

#### **Section 13: Disposal Conditions**

**Product:** Vegetable oil.

Suggested Procedure: Suitable incineration plant. Take notice of national special regulations.

**Disposal Code:** Suitable waste-disposal site.

#### **Section 14: Transport Information**

**DOT Classification:** Not a DOT controlled material (USA)

**Class/Division:** Not restricted **Proper shipping name:** N/A

Label: None

Packing Group: N/A ID Number: N/A Hazard: N/A

#### **Section 15: Regulatory Information**

Label according to EC Directives:

R Phrase (Risk): -S Phrase (Security): -Hazard Symbol: -



#### **Section 16: Other Information**

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