

# SAFETY DATA SHEET

Mango Butter

Not to be expected if handled and used properly

01.

02.

03.

**IDENTIFICATION** 

PERSONNEL AND ENVIRONMENT:

MANGO BUTTER – SAFETY DATA SHEET

NAME OF PREPARATION OR SUBSTANCE:

**HAZARD IDENTIFICATION** 

**COMPOSITION/INFORMATION ON INGREDIENTS** 

Triglyceride, Diglyceride, Monoglyceride CHEMICAL: 90063-86-8 CAS NUMBER: 04. **FIRST AID MEASURES** N/A **GENERAL:** Not a direct hazard. Remove from area of exposure; INHALATION: seek medical attention for coughing or choking. Not dangerous under normal conditions. SKIN CONTACT: Rinse thoroughly with water for some minutes. EYE CONTACT: Not a direct hazard INGESTION: 05. **FIRE FIGHTING MEASURES** Use CO2, dry powder or foam type extinguishers EXTINGUISHING MEDIA: Spraying extinguishers media to base of flames. Do not RECOMMENDED: use direct water jet on burning material. Avoid vapor inhalation, keep away from sources of SPECIAL MEASURES: ignition. Do not smoke. Wear positive pressure selfcontained breathing apparatus and protective clothing. Closed containers may build up pressure when exposed **EXTINGUISHING PROCEDURES:** to heat and should be cooled with water spray. 06. **ACCIDENTAL RELEASE MEASURES** Be careful. Danger of sliding possible. Avoid contact with eyes. PERSONAL PRECAUTIONS: Try to avoid spilling. Do not empty into drain. Restrict spill to smallest possible area. **ENVIRONMENTAL PRECAUTIONS:** Remove all ignition sources. Cover with absorbent material (e.g. paper towels, sand, siliceous earth). CLEAN UP FOR SPILLAGES:



## 07. HANDLING & 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.

## 08. EXPOSURE CONTROLS/PERSONAL PROCTEION

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.

## 09. PHYSICAL & CHEMICAL PROPERTIES

APPEARANCE:
FORM:
COLOUR:
ODOR:
Yellowish
Semi-Solid Fat
Pale yellow
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.



#### 10. **STABILITY & REACTIVITY**

**DECOMPOSITION:** 

**REACTIVITY:** It presents no significant reactivity hazards by itself or

by contact with water. Avoid contact with strong acids,

alkali or oxidizing agents.

Avoid exposure of light and heat.

**TOXICOLOGICAL INFORMATION** 11.

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.

None.

12. **ECOLOGICAL INFORMATION** 

**GENERAL CONSIDERATIONS:** 

**BIODEGRADABILITY:** Readily biodegradable PRECAUTIONS:

Prevent surface contamination of oil ground and

surface water.

**DISPOSAL CONSIDERATIONS** 13.

PRODUCT: Vegetable oil.

SUGGESTED PROCEDURE: Suitable incineration plant. Take notice of national

special regulations.

**DISPOSAL CODE:** Suitable waste-disposal site.

14. TRANSPORT INFORMATION

ROAD: N/A AIR: N/A SEA: N/A

15. **REGULATORY INFORMATION** 

**HAZARDS:** N/A SYMBOLS: N/A **RISK PHASES:** N/A SAFETY: N/A

16. **OTHER INFORMATION** 

None available

Revised on 12/9/2020