Coconut Oil

SAFETY DATA SHEET

C.O.S.H.H. (Control of Substances Hazardous to Health)

1. Identification

Commercial product name:	Coconut Oil	
Company identification:	LiveMoor Unit 1 Haxter Court Broadley Park Road Plymouth PL6 7FS	01752 695220 info@livemoor.co.uk

2. Hazard identification

Not classified as a hazardous material.

Potential Acute Health Effects:

Thermal burns possible when material is encountered at elevated temperatures.

Potential Acute Health Effects:

Combustible - not classified as flammable but will burn.

3. Composition / Information on Ingredients

Chemical characterisation:	Vegetable oils and fats are foodstuffs and, as such, meet the requirements of the UK Food Act 1984 and all subsequent legislation, including Food Safety Act 1990. The oil is derived from vegetable sources and major components are known as triglycerides. Each triglyceride molecule comprises a molecule of glycerol (otherwise known as glycerine) combined with three molecules of fatty acids. The types and quantities of individual triglycerides vary depending on the parent oil or fat.

4. First Aid Measures

Type of exposure	**Action**
Ingestion	Not applicable
Skin Contact	Vegetable oils are bland and inert. Wash skin with soap and water.
Inhalation	Not applicable as the vapour pressure is very low.
Eyes Contact	Non-aggressive. The affected eye(s) should be irrigated with warm water. Seek medical advice after this action.

5. Fire-Fighting Measures

Unlike most flammable liquids, cooking oils and fats ignite when temperature exceed 285°C and in some cases over 490°C. By comparison, most other flammable liquids burn at around 50°C.
Fires involving cooking oils now have a Class F rating and are effectively tackled when the extinguishant forms a soapy surfactant on contact with the fire. Fire extinguishers should discharge a fine mist that saponifies on contact with the fire and be marked with the BSI kitemark to BS 7937:2000 ensuring a 75F fire test rating.
DO NOT UNDER ANY CIRCUMSTANCES POUR WATER DIRECTLY ONTO BURNING OIL. THIS ACTION MAY RESULT IN THE VIOLENT EVOLUTION OF STEAM WITH THE CONSEQUENT SCATTERING OF HOT BURNING OIL OVER A WIDE AREA.
If noticed early, many small fires can be dealt with by cutting off the source of heat and closing the lid of the equipment, if there is one. Alternatively, a fire blanket may be placed over the burning oil.
Leave the lid/blanket for at least twenty minutes to ensure that the temperature has dropped below the fire point.

6. Accidental Release Measures

Oil spills are potentially dangerous as floors and other surfaces could become slippery. Prompt action should be taken to stop any leakage. Spilled product should be cleaned away as soon as possible.
Small spillages may be removed by mopping and washing thoroughly with hot water and detergent. Large spillages should be isolated from drains, for example with sand.
Spilled oil may also be shovelled up or may be dealt with by the use of absorbent materials (such as absorbent clay, sand or soil) or oil absorbent pads. The absorbed material can then be handled in plastic refuse sacks.

7. Handling and Storage

Handling
Because of the non-toxic, inert properties of vegetable oils, no special precautions are necessary when they are at ambient temperatures.

Storage
Stocks should be kept in a clean, well-ventilated room. They should be well separated from non-food items.

Shelf-life stability
At least 18 months.

8. Exposure Controls / Personal Protection

There are no known occupational exposure limits and no chronic effects of exposure are known.
Personal Protective Equipment: the handling of hot oil is facilitated by the use of oil resistant gloves and other suitable clothing. Eye protection may also be necessary, particularly during use in the frying operation.

9. Physical and Chemical Properties

Hypothetical Form: Strictly speaking, the terms "oil" and "fat" are synonymous. However, it is generally **postulate** accepted that the description "oil" covers products which are liquid at normal ambient temperature in the country of origin. It should be noted that oils such as palm oil, coconut oil and palm kernel oil will be liquid in the hot ambient temperature of the producing countries but may solidify, or partly solidify, in cooler climates, such as in the UK.

Colour: Pale yellow to off white.

Odour: Bland, no rancid or off taints.

Safety relevant data	Thermal decomposition Approx. 230°C / 446^0 F/ (smoke point). *However, it should be noted that during frying operation, the application of heat and the moisture from the food being processed causes the generation of products which progressively lower these values.*
Ignition temperature	Approx. 250°C / 482^{0}F/ (flash point). *As with most organic materials, mists of finely divided droplets may present an explosion hazard in a manner similar to dust explosion. The formation of such mists should be avoided, or the fine droplets removed by air filters.*
Vapour pressure	Not applicable
Specific gravity	0.917 – 0.924 (at 20°C)
Viscosity (typical figures):	Liquid oils at 20°C 65-85 centipoise
	Solid fats at 20°C 40-15 centipoise
Solubility in water (in 20°C)	Insoluble in water but completely miscible in ethanol, diethyl ether, chloroform and non-polar organic solvents such as light petroleum.

10. Stability and Reactivity

Neither danger reactions nor danger decomposition products have been observed.

11. Toxicological Information

Non-toxic. Vegetable oils are widely used as foodstuffs. Ingestion of large amounts may cause digestive/gastrointestinal tract irritation or upset and repeated oral dosing of large amounts may affect the liver (fatty liver degeneration).

12. Ecological Information

Vegetable oils should not be disposed of to a marine environment. All vegetable oils are made of similar chemical groups and can be considered to have identical ecological consequences:

- Films formed on water may affect oxygen transfer and damage organism,
- According to UE criteria, they are not readily biodegradable,
- Vegetable oils are unlikely to bioaccumulate,
- Vegetable oils are not classified as toxic in an aquatic environment, nor do they represent a long term danger to an aquatic environment.

Large scale spillages to marine environments should be dispersed/treated in the same way as mineral (hydrocarbon) slicks. Very large discharges at sea could present the same environmental problems to wildlife as mineral (hydrocarbon) oils.

13. Disposal Considerations

Dispose either by incineration or by burial, for example at a local tip, to avoid the possibility of auto ignition.

14. Transport Information

Non-hazardous good according to transport regulations.

15. Regulatory Information

Marking according to the hazardous product regulations: *not necessary*
Further prescriptions, restrictions and regulations:
Vegetable oils are foodstuffs which can be added to all other foodstuffs, provided that no other special instructions have to be observed due to the composition of these foodstuffs.

16. Other Information

Vegetable oils should not be allowed to remain in contact with fibrous or porous materials which could allow a large surface area coated with oil to be exposed to air. This can result in atmospheric oxidation and subsequent spontaneous combustion.
Examples of such materials are: rags, batter scraps, paper and sawdust.
In addition, cladding over insulated materials on storage tanks and processing equipment should be completely sealed to prevent the ingress of any oil leakage or spillage.
Do not, under any circumstances, put hot oil into plastic containers.