

2/10/16

MATERIAL SAFETY DATA SHEET

May be used to comply with
OSHA's Hazard Communication Standard,
29 CFR 1910.1200. Standard must be
consulted for specific requirements.

U. S. Department of Labor
Occupational Safety and Health Administration
(Non-Mandatory Form)
Form Approved
OMB no. 1218-0072

6414403316/3099
B1-68

IDENTITY (As used on Label and List) PAM Butter Flavored Cooking Spray	Note: Blank spaces are not permitted. If any item is not applicable, or no information available, THE SPACE MUST BE MARKED TO INDICATE THAT.
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Section I

Manufacturer's Name
ConAgra Foods

Emergency Telephone Number
1-800-424-9300

Pam Butter FLAVOR
COOKING SPRAY

Address (Number, Street, City, State, and ZIP Code)
P. O. Box 125
ONE CREATIVE WAY
Rossville, IL. 60963

Telephone Number for Information
1-217-748-6784
Date Prepared
January 8, 2008 revision of July 30,2007

Signature of Preparer (optional):

Section II – Hazardous Ingredients/Identity Information

Hazardous Components (Specific Chemical Identity: Common Name (s) OSHA PEL ACGIH TLV Other Limits Recommended % (optional)

Hazardous Components (Specific Chemical Identity: Common Name (s)	OSHA PEL	ACGIH TLV	Other Limits Recommended % (optional)
Propane	CAS 74-98-6	1000PPM	NE
Isobutane	CAS 75-28-5	NE	NE
Butane	CAS 106-97-8	800PPM	NE

Section III – Physical/Chemical Characteristics

Boiling Point	NA	SPECIFIC GRAVITY (H₂O-1)	.823
Vapor Pressure (mmHg)	3397	Melting Point	NA
Vapor Density (AIR – 1)	>1	Evaporation Rate (BUTYLACETATE-1)	>1

SOLUBILITY IN WATER:

Negligible

APPEARANCE AND ODOR:

Yellowish Spray, Butter odor

Section IV – FIRE AND EXPLOSION HAZARD DATA

FLASHPOINT (METHOD USED)	FLAMMABLE LIMITS	LEL	UEL
-100° F Modified Closed Cup		1.9	9.5

EXTINGUISHING MEDIA:

FOAM, WATER, DRY CHEMICAL, CARBON DIOXIDE, HALON

SPECIAL FIRE FIGHTING PROCEDURES:

KEEP COOL WITH WATER SPRAY, AVOID ROCKETING CONTAINERS

UNUSUAL FIRE AND EXPLOSION HAZARDS:

CONTAINERS GENERATE PRESSURE WHEN HEATED AND COULD CAUSE BURSTING AND DANGEROUS PROPELLING OF CONTAINERS.

PAM Butter FLAVOR COOKING SPRAY

SECTION V-REACTIVITY DATA

STABILITY	UNSTABLE		CONDITIONS TO AVOID NOT ESTABLISHED
	STABLE	X	

INCOMPATIBILITY (MATERIALS TO AVOID):
OXYGEN AND STRONG OXIDIZING MATERIALS

HAZARDOUS DECOMPOSITION OR BY PRODUCTS:
CARBON OXIDES FORMED WHEN BURNED

HAZARDOUS POLYMERIZATION	MAY OCCUR		CONDITIONS TO AVOID NOT ESTABLISHED
	WILL NOT OCCUR	X	

SECTION VI-HEALTH HAZARD DATA

ROUTE (S) OF ENTRY	INHALATION?	SKIN?	INGESTION?
	X	NE	NE

HEALTH HAZARDS(ACUTE AND CHRONIC):

HIGH CONCENTRATIONS IN THE AIR CAN CAUSE A DEFICIENCY OF OXYGEN WITH RISK OF UNCONSCIOUSNESS.

CARCINOGENICITY: NA NTP? NA LARC MONOGRAPHS? NA OSHA REGULATED? NA

SIGNS AND SYMPTOMS OF EXPOSURE:

DIZZINESS, HEADACHE, ETC.

MEDICAL CONDITIONS GENERALLY AGGRAVATE BY EXPOSURE:

NONE KNOWN TO DATE

EMERGENCY AND FIRST AID PROCEDURES:

REMOVE FROM EXPOSURE. IF SYMPTOMS CONTINUE SEEK MEDICAL ATTENTION.

SECTION VII - PRECAUTIONS FOR SAFE HANDLING AND USE

STEPS TO BE TAKEN IN CASE MATERIAL IS RELEASED OR SPILLED:

ABSORB SPILLED LIQUID WITH COMMERCIAL NON-FLAMMABLE ABSORBENT. SHOVEL ABSORBENT INTO DRUMS.

PROTECT FROM IGNITION.

WASTE DISPOSAL METHOD:

DISPOSE IN ACCORDANCE WITH FEDERAL, STATE AND LOCAL REGULATIONS. CONSULT WITH

APPROPRIATE REGULATORY AGENCY PRIOR TO DISPOSAL.

PRECAUTIONS TO BE TAKEN IN HANDLING AND STORING:

STORE BELOW 120° F. IN CASE OF ACCIDENTAL PUNCTURING WITH FORKLIFT, SHUT OFF LIFT AND IGNITION SOURCES VENTILATE AREA.

OTHER PRECAUTIONS:

USE ADEQUATE VENTILATION.

SECTION VIII-CONTROL MEASURES

RESPIRATORY PROTECTION (SPECIFY TYPE):

NONE REQUIRED FOR NORMAL HANDLING

VENTILATION ADEQUATE	LOCAL EXHAUST FOR SMALL ENCLOSED WORK AREAS	SPECIAL NA
MECHANICAL (GENERAL) ADEQUATE FOR STORAGE		OTHER NA
PROTECTIVE GLOVES NOT REQUIRED FOR NORMAL HANDLING		EYE PROTECTION NONE REQUIRED FOR NORMAL HANDLING

OTHER PROTECTIVE CLOTHING OR EQUIPMENT:

NOT REQUIRED FOR NORMAL HANDLING

WORK/HYGIENIC PRACTICE:

NA