



INTERNATIONAL DEHYDRATED FOODS, INC.

"ESSENTIALLY SIMILAR" TO FORM OSHA-20  
MATERIAL SAFETY DATA SHEET

SECTION I			
PRODUCT NAME: Powdered Chicken Broth			
PRODUCT CODES: 3746			
MANUFACTURER: International Dehydrated Foods, Incorporated			
ADDRESS: 700 S. Chapel Drive Monett, MO 65708 USA			
FOR INFORMATION ON HEALTH HAZARDS CALL: 800/641-6509 or 800/525-7435 - 8:00 a.m. to 5:00 p.m. CST. Ask for Technical Services.			
FOR OTHER INFORMATION CALL: See Above		INFORMATION EFFECTIVE AS OF: 02/03/03	
SECTION II - HAZARDOUS INGREDIENTS OF MIXTURES			
PRINCIPAL HAZARDOUS COMPONENT(S)	%	TLY (Units)	
None known to IDF	N/A	N/A	
SECTION III - PHYSICAL DATA			
BOILING POINT (F°)	Not applicable	SPECIFIC GRAVITY (H2O=1)	Not applicable
VAPOR PRESSURE (mmHg.)	Not applicable	PERCENT VOLATILE BY VOLUME (%)	Not applicable
VAPOR DENSITY (AIR=1)	Not applicable	EVAPORATION RATE (=1)	Not applicable
SOLUBILITY IN WATER: Soluble.			
APPEARANCE AND ODOR: Agglomerated powder with odor typical of cooked chicken.			
SECTION IV - FIRE AND EXPLOSION HAZARD DATA			
FLASH POINT (Method used) N/A	FLAMMABLE LIMITS N/A	Lel N/A	Uel N/A
EXTINGUISHING MEDIA: Water spray, dry chemical, CO 2.			
SPECIAL FIRE FIGHTING PROCEDURES: Recommend use of local standard firefighting procedures for proteinaceous material packaged in corrugated containers with polyethylene inner package.			
UNUSUAL FIRE AND EXPLOSION HAZARDS: None known to IDF.			



Recipient of the  
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<http://www.idf.com>

INGREDIENT DEVELOPMENT & FORMULATION

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Fax: 417-881-7274

800-641-6509  
E-mail: [customerservice@idf.com](mailto:customerservice@idf.com)

THRESHOLD LIMIT VALUE: Not established.	
EFFECTS OF OVEREXPOSURE: In the event this product is blended with other ingredients at customer's Production Facility, it is recommended that normal blending safety practices for high fat, proteinaceous material be maintained.	
EMERGENCY AND FIRST AID PROCEDURES: EYE CONTACT: Use standard procedures for any dry ingredient including eye flush with fresh water. SKIN CONTACT: Maintain sanitary and hygienic conditions.	
<b>SECTION VI - REACTIVITY DATA</b>	
STABILITY:	UNSTABLE <input type="checkbox"/> STABLE <input checked="" type="checkbox"/>
CONDITIONS TO AVOID: Prolonged storage at elevated temperatures denatures protein.	
INCOMPATIBILITY: Compatible as a proteinaceous material. (Materials to Avoid)	
HAZARDOUS DECOMPOSITION PRODUCTS: As with any organic material, storage temperature and sanitary handling is vital to avoidance of protein decomposition.	
HAZARDOUS POLYMERIZATION	CONDITIONS TO AVOID:
MAY OCCUR <input type="checkbox"/>	Elevated temperatures.
WILL NOT OCCUR <input type="checkbox"/>	
<b>SECTION VII - SPILL OR LEAK PROCEDURES</b>	
STEPS TO BE TAKEN IN CASE MATERIAL IS RELEASED OR SPILLED: Sweep up spilled material and denature prior to disposing.	
WASTE DISPOSAL METHOD: Observe all Federal, State, and Local laws regarding waste disposal, health, and environment for any denatured food product.	
<b>SECTION VIII - SPECIAL PROTECTION INFORMATION</b>	
RESPIRATORY PROTECTION (Specify Type): See Section V - Health Hazard Data.	
VENTILATION	LOCAL EXHAUST Optional MECHANICAL (general) Optional
	SPECIAL None known to IDF OTHER None known to IDF
PROTECTIVE GLOVES: To maintain product wholesomeness, sanitary gloves are recommended.	
EYE PROTECTION: Safety glasses are recommended in any type of industrial operation including food processing.	
OTHER PROTECTIVE EQUIPMENT: Eye bath and washing facilities are recommended in any industrial operation including food processing.	
<b>SECTION IX - SPECIAL PRECAUTIONS</b>	
PRECAUTIONS TO BE TAKEN IN HANDLING AND STORING: Proper lifting practices normally used in packaged material are recommended in an industrial operation. Keep product cool and dry. Practice caution in multiple pallet stacking.	
OTHER PRECAUTIONS: Product is derived from fresh wholesome poultry. Use the same care in handling this product as is used in handling any edible food product that is to be used for the production of human food.	



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