



INTERNATIONAL DEHYDRATED FOODS, INC.

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

SECTION I			
PRODUCT NAME: Rendered Chicken Fat			
PRODUCT CODES: 452			
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: 04/06/05	
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: Not soluble.			
APPEARANCE AND ODOR: A light yellow with flavor and odor typical of rendered chicken fat.			
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: Dry chemical, CO ² .			
SPECIAL FIRE FIGHTING PROCEDURES: Recommended use of local standard firefighting procedures for fat packaged in corrugated containers with polyethene inner package or fiber drums with blow-molded polyethylene inner surface.			
UNUSUAL FIRE AND EXPLOSION HAZARDS: None known to IDF.			



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SECTION V - HEALTH HAZARD DATA			
THRESHOLD LIMIT VALUE: Not established.			
EFFECTS OF OVEREXPOSURE: None			
EMERGENCY AND FIRST AID PROCEDURES:			
EYE CONTACT:		In the event product is used in temperatures of 100°F or more,	
SKIN CONTACT:		be prepared to apply proven first aid procedures for burns.	
SECTION VI - REACTIVITY DATA			
STABILITY:	UNSTABLE		CONDITIONS TO AVOID:
	STABLE	X	Prolonged storage at elevated temperatures denatures fat.
INCOMPATIBILITY: Compatible with normal poultry fat applications. (Materials to Avoid)			
HAZARDOUS DECOMPOSITION PRODUCTS: As with any organic material, storage temperature and sanitary handling is vital to avoidance of fat decharacterization.			
HAZARDOUS POLYMERIZATION		CONDITIONS TO AVOID:	
MAY OCCUR		Elevated temperatures.	
WILL NOT OCCUR		N/A	
SECTION VII - SPILL OR LEAK PROCEDURES			
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.			
SECTION VIII - SPECIAL PROTECTION INFORMATION			
RESPIRATORY PROTECTION (Specify Type): See Section V - Health Hazard Data.			
VENTILATION	LOCAL EXHAUST	Optional	SPECIAL None known to IDF
	MECHANICAL (general)	Optional	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.			
SECTION IX - SPECIAL PRECAUTIONS			
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 and/or animal protein and fat processed under Federal USDA observation guidelines, practices, and policies. 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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