



INTERNATIONAL DEHYDRATED FOODS, INC.

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

| SECTION I | | | |
|--|----------------|---------------------------------------|----------------|
| PRODUCT NAME: Rendered Chicken Fat | | | |
| PRODUCT CODES: 453- | | | |
| 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) | .88 |
| 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; odor typical of rendered chicken fat. | | | |
| SECTION IV - FIRE AND EXPLOSION HAZARD DATA | | | |
| FLASH POINT (Method used) 220°F | | FLAMMABLE LIMITS | Lel Uel |
| | | N/A | N/A N/A |
| EXTINGUISHING MEDIA: Dry chemical, CO 2. | | | |
| SPECIAL FIRE FIGHTING PROCEDURES: Recommend 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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U.S. President's "E" Award
for Export Excellence

<http://www.idf.com>

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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 | X | | |
| 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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