



INTERNATIONAL DEHYDRATED FOODS, INC.

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

SECTION I			
PRODUCT NAME: Powdered Chicken with Chicken Fat and Broth			
PRODUCT CODES: 4736			
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: 08/10/05	
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: Soluble.			
APPEARANCE AND ODOR: A fine powder with flavor and 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.			



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U.S. President's "E" Award
for Export Excellence*

<http://www.idf.com>

INGREDIENT DEVELOPMENT & FORMULATION

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SECTION V - HEALTH HAZARD DATA

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.

SECTION VI - REACTIVITY DATA

STABILITY:	UNSTABLE		CONDITIONS TO AVOID: Prolonged storage at elevated temperatures denatures protein.
	STABLE	X	

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: Elevated temperatures.
MAY OCCUR	N/A	
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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