
1. IDENTIFICATION OF THE MATERIAL AND SUPPLIER

1.1 Product identifier

Product name BULK CANOLA MEAL - EXPELLER
Synonym(s) SEED CAKE

1.2 Uses and uses advised against

Use(s) ANIMAL FEED

1.3 Details of the supplier of the product

Supplier name GRAINCORP OILSEEDS
Address 46-50 McDonald St, Numurkah, VIC, AUSTRALIA
Telephone 61 3 5862 1666
Fax 61 3 5862 2391
Email csoilseeds@graincorp.com.au

1.4 Emergency telephone number(s)

Emergency 61 3 5862 1666

2. HAZARDS IDENTIFICATION

2.1 Classification of the substance or mixture

CLASSIFIED AS HAZARDOUS ACCORDING TO SAFE WORK AUSTRALIA CRITERIA

GHS classification(s) Self-Heating Substances and Mixtures: Category 2

2.2 Label elements

Signal word WARNING

Pictogram(s)



Hazard statement(s)

H252 Self-heating in large quantities; may catch fire.

Prevention statement(s)

P235 + P410 Keep cool. Protect from sunlight.
P280 Wear protective gloves/protective clothing/eye protection/face protection.

Response statement(s)

None allocated.

Storage statement(s)

P407 Maintain air gap between stacks/pallets.
P413 Store bulk masses at temperatures not exceeding exceeding that specified on the MSDS/label.
P420 Store away from other materials.

Disposal statement(s)

None allocated.

2.3 Other hazards

No information provided.

3. COMPOSITION/ INFORMATION ON INGREDIENTS

3.1 Substances / Mixtures

Ingredient	CAS Number	EC Number	Content
CANOLA MEAL	121957-95-7	-	100%

4. FIRST AID MEASURES

4.1 Description of first aid measures

Eye	If in eyes, hold eyelids apart and flush continuously with running water. Continue flushing until advised to stop by a Poisons Information Centre, a doctor, or for at least 15 minutes.
Inhalation	If inhaled, remove from contaminated area. Apply artificial respiration if not breathing.
Skin	If skin or hair contact occurs, remove contaminated clothing and flush skin and hair with running water. Continue flushing with water until advised to stop by a Poisons Information Centre or a doctor.
Ingestion	For advice, contact a Poison Information Centre on 13 11 26 (Australia Wide) or a doctor (at once). If swallowed, do not induce vomiting. Ingestion is considered unlikely due to product form.
First aid facilities	No information provided.

4.2 Most important symptoms and effects, both acute and delayed

Adverse effects not expected from this product under normal conditions of use.

4.3 Immediate medical attention and special treatment needed

Treat symptomatically.

5. FIRE FIGHTING MEASURES

5.1 Extinguishing media

Dry agent, carbon dioxide, foam or water fog. Prevent contamination of drains and waterways.

5.2 Special hazards arising from the substance or mixture

Spontaneously combustible. May self-heat if wet or containing excessive oil content. Exposure to air may lead to spontaneous combustion which may re-ignite after the fire is extinguished.

5.3 Advice for firefighters

Evacuate area and contact emergency services. Toxic gases may be evolved in a fire situation. Remain upwind and notify those downwind of hazard. Wear full protective equipment including Self Contained Breathing Apparatus (SCBA) when combating fire. Use waterfog to cool intact containers and nearby storage areas.

5.4 Hazchem code

1Y	
1	Coarse Water Spray.
Y	Risk of violent reaction or explosion. Wear full fire kit and breathing apparatus. Contain spill and run-off.

6. ACCIDENTAL RELEASE MEASURES

6.1 Personal precautions, protective equipment and emergency procedures

Wear Personal Protective Equipment (PPE) as detailed in section 8 of the SDS. Clear area of all unprotected personnel. Contact emergency services where appropriate.

6.2 Environmental precautions

Prevent product from entering drains and waterways.

6.3 Methods of cleaning up

Contain spillage, then collect and place in suitable containers for reuse or disposal. Avoid generating dust.

6.4 Reference to other sections

See Sections 8 and 13 for exposure controls and disposal.

7. HANDLING AND STORAGE

PRODUCT NAME BULK CANOLA MEAL - EXPELLER

7.1 Precautions for safe handling

Before use carefully read the product label. Use of safe work practices are recommended to avoid eye or skin contact and inhalation. Observe good personal hygiene, including washing hands before eating. Prohibit eating, drinking and smoking in contaminated areas.

7.2 Conditions for safe storage, including any incompatibilities

Store in a cool, dry, well ventilated area, removed from incompatible substances and foodstuffs. Ensure containers are adequately labelled and tightly closed when not in use. Bulk silos and bins must be suitable for the storage of seedcake. These must be maintained to prevent any entry of moisture. The storage silos or bins must be inspected on a regular basis to confirm their continuing integrity; inspections must be recorded and retained. Store below 75°C.

7.3 Specific end use(s)

No information provided.

8. EXPOSURE CONTROLS / PERSONAL PROTECTION

8.1 Control parameters

Exposure standards

No exposure standards have been entered for this product.

Biological limits

No biological limit values have been entered for this product.

8.2 Exposure controls

Engineering controls Avoid inhalation. Use in well ventilated areas.

PPE

Eye / Face	Wear dust-proof goggles.
Hands	Wear PVC or rubber gloves.
Body	When using large quantities or where heavy contamination is likely, wear coveralls.
Respiratory	Where an inhalation risk exists, wear a Class P1 (Particulate) respirator.



9. PHYSICAL AND CHEMICAL PROPERTIES

9.1 Information on basic physical and chemical properties

Appearance	DARK BROWN COARSE POWDER
Odour	GRAINY ODOUR
Flammability	SPONTANEOUSLY COMBUSTIBLE
Flash point	NOT AVAILABLE
Boiling point	NOT AVAILABLE
Melting point	NOT AVAILABLE
Evaporation rate	NOT AVAILABLE
pH	NOT AVAILABLE
Vapour density	NOT AVAILABLE
Specific gravity	NOT AVAILABLE
Solubility (water)	INSOLUBLE
Vapour pressure	NOT AVAILABLE
Upper explosion limit	NOT AVAILABLE
Lower explosion limit	NOT AVAILABLE
Partition coefficient	NOT AVAILABLE
Autoignition temperature	NOT AVAILABLE
Decomposition temperature	NOT AVAILABLE
Viscosity	NOT AVAILABLE
Explosive properties	NOT AVAILABLE
Oxidising properties	NOT AVAILABLE
Odour threshold	NOT AVAILABLE

9.2 Other information

9.2 Other information

Bulk density	55 kg/m ³
% Volatiles	NOT AVAILABLE

10. STABILITY AND REACTIVITY

10.1 Reactivity

May self heat slowly if wet or containing excessive oil content. When oxidised may spontaneously ignite.

10.2 Chemical stability

Stable under recommended conditions of storage.

10.3 Possibility of hazardous reactions

Polymerization is not expected to occur.

10.4 Conditions to avoid

Avoid heat, sparks, open flames and other ignition sources.

10.5 Incompatible materials

Incompatible with oxidising agents (e.g. hypochlorites), acids (e.g. nitric acid), alkalis (e.g. sodium hydroxide), heat and ignition sources.

10.6 Hazardous decomposition products

May evolve carbon oxides and hydrocarbons when heated to decomposition.

11. TOXICOLOGICAL INFORMATION

11.1 Information on toxicological effects

Acute toxicity	This product is expected to be of low toxicity. Under normal conditions of use, adverse health effects are not anticipated.
Skin	Not classified as a skin irritant. Contact may result in mild irritation.
Eye	Not classified as an eye irritant. Contact may cause discomfort, lacrimation and redness.
Sensitization	This product is not known to be a skin or respiratory sensitiser.
Mutagenicity	No evidence of mutagenic effects.
Carcinogenicity	No evidence of carcinogenic effects.
Reproductive	No evidence of reproductive effects.
STOT – single exposure	No known effects from this product.
STOT – repeated exposure	No known effects from this product.
Aspiration	This product does not present an aspiration hazard.

12. ECOLOGICAL INFORMATION

12.1 Toxicity

No information provided.

12.2 Persistence and degradability

No information provided.

12.3 Bioaccumulative potential

No information provided.

12.4 Mobility in soil

No information provided.

12.5 Other adverse effects

No information provided.

13. DISPOSAL CONSIDERATIONS

13.1 Waste treatment methods

Waste disposal Ensure product is covered with moist soil to prevent dust generation and dispose of to approved Council landfill. Contact the manufacturer/supplier for additional information (if required).

Legislation Dispose of in accordance with relevant local legislation.

14. TRANSPORT INFORMATION

CLASSIFIED AS A DANGEROUS GOOD BY THE CRITERIA OF THE ADG CODE



	LAND TRANSPORT (ADG)	SEA TRANSPORT (IMDG / IMO)	AIR TRANSPORT (IATA / ICAO)
14.1 UN Number	1386	1386	1386
14.2 Proper Shipping Name	SEED CAKE with more than 1.5% oil and not more than 11% moisture	SEED CAKE with more than 1.5% oil and not more than 11% moisture	SEED CAKE with more than 1.5% oil and not more than 11% moisture
14.3 Transport hazard class	4.2	4.2	4.2
14.4 Packing Group	III	III	III

14.5 Environmental hazards No information provided

14.6 Special precautions for user

This substance is exempt from labelling, but must be marked with the appropriate Class or division.

Hazchem code 1Y

GTEPG REFER

EMS F-A, S-J

Other information Vegetable protein meals used by the stockfeed industry become dangerous goods due to their potential for spontaneous combustion if more than 1,000kg is stored.

15. REGULATORY INFORMATION

15.1 Safety, health and environmental regulations/legislation specific for the substance or mixture

Poison schedule A poison schedule number has not been allocated to this product using the criteria in the Standard for the Uniform Scheduling of Medicines and Poisons (SUSMP).

Classifications Safework Australia criteria is based on the Globally Harmonised System (GHS) of Classification and Labelling of Chemicals.

The classifications and phrases listed below are based on the Approved Criteria for Classifying Hazardous Substances [NOHSC: 1008(2004)].

Hazard codes None allocated.

Risk phrases None allocated.

Safety phrases None allocated.

Inventory listing(s) **AUSTRALIA: AICS (Australian Inventory of Chemical Substances)**
All components are listed on AICS, or are exempt.

16. OTHER INFORMATION

Additional information

PRODUCT NAME BULK CANOLA MEAL - EXPPELLER

RESPIRATORS: In general the use of respirators should be limited and engineering controls employed to avoid exposure. If respiratory equipment must be worn ensure correct respirator selection and training is undertaken. Remember that some respirators may be extremely uncomfortable when used for long periods. The use of air powered or air supplied respirators should be considered where prolonged or repeated use is necessary.

PERSONAL PROTECTIVE EQUIPMENT GUIDELINES:

The recommendation for protective equipment contained within this report is provided as a guide only. Factors such as method of application, working environment, quantity used, product concentration and the availability of engineering controls should be considered before final selection of personal protective equipment is made.

HEALTH EFFECTS FROM EXPOSURE:

It should be noted that the effects from exposure to this product will depend on several factors including: frequency and duration of use; quantity used; effectiveness of control measures; protective equipment used and method of application. Given that it is impractical to prepare a ChemAlert report which would encompass all possible scenarios, it is anticipated that users will assess the risks and apply control methods where appropriate.

Abbreviations

ACGIH	American Conference of Governmental Industrial Hygienists
CAS #	Chemical Abstract Service number - used to uniquely identify chemical compounds
CNS	Central Nervous System
EC No.	EC No - European Community Number
EMS	Emergency Schedules (Emergency Procedures for Ships Carrying Dangerous Goods)
GHS	Globally Harmonized System
GTEPG	Group Text Emergency Procedure Guide
IARC	International Agency for Research on Cancer
LC50	Lethal Concentration, 50% / Median Lethal Concentration
LD50	Lethal Dose, 50% / Median Lethal Dose
mg/m ³	Milligrams per Cubic Metre
OEL	Occupational Exposure Limit
pH	relates to hydrogen ion concentration using a scale of 0 (high acidic) to 14 (highly alkaline).
ppm	Parts Per Million
STEL	Short-Term Exposure Limit
STOT-RE	Specific target organ toxicity (repeated exposure)
STOT-SE	Specific target organ toxicity (single exposure)
SUSMP	Standard for the Uniform Scheduling of Medicines and Poisons
SWA	Safe Work Australia
TLV	Threshold Limit Value
TWA	Time Weighted Average

Revision history

Revision	Description
1.1	Standard SDS Review
1.0	Initial SDS Creation

Report status

This document has been compiled by RMT on behalf of the manufacturer, importer or supplier of the product and serves as their Safety Data Sheet ('SDS').

It is based on information concerning the product which has been provided to RMT by the manufacturer, importer or supplier or obtained from third party sources and is believed to represent the current state of knowledge as to the appropriate safety and handling precautions for the product at the time of issue. Further clarification regarding any aspect of the product should be obtained directly from the manufacturer, importer or supplier.

While RMT has taken all due care to include accurate and up-to-date information in this SDS, it does not provide any warranty as to accuracy or completeness. As far as lawfully possible, RMT accepts no liability for any loss, injury or damage (including consequential loss) which may be suffered or incurred by any person as a consequence of their reliance on the information contained in this SDS.

PRODUCT NAME BULK CANOLA MEAL - EXPELLER

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