



## **RESPONSE TO REQUESTS FOR MEDICAL INFORMATION RELATIVE TO FOOD PRODUCTS**

With increasing frequency over the past few years, we at Maschio's have received various requests from parents and other interested persons relative to both the ingredients of the food products which we prepare and serve and the medical significance of those food ingredients.

Most of these requests for such information have come from interested parents who understandably are concerned about a medical condition which a child may suffer from and the impact that diet and nutrition may have on that medical condition.

We at Maschio's, of course, would like to assist those inquiring parents to the maximum extent that we can, but we are constrained to advise that there are significant limitations on the responses that we can furnish.

First, we do not independently perform testing with respect to the ingredients of the food products which we prepare and serve nor are we required to by the terms of the Agreement which we enter into with your school district.

The only source of any information that we are able to provide relative to the ingredients of the food products which we prepare and serve is literature which may be furnished to us by the manufacturer or supplier to Maschio's of the involved food product and that information is not independently verified or checked by Maschio's and may or may not be accurate.

Accordingly, although in limited cases we may be in a position to furnish information about the ingredients of the food products which we prepare and serve because that information has been supplied to us by our suppliers, we are not in a position to affirm the accuracy of that information or even to suggest or recommend that it be relied upon by parents.

Second, we, of course, cannot provide medical or nutritional advice regarding the food products which we prepare and serve and accordingly we are not in a position to provide any opinions or conclusions regarding the impact, adverse or otherwise, which any such food product may have on the existing medical condition of a child.

We, of course, will be pleased to provide any interested parent with copies of the menus for the meals which we prepare and serve, but we are not in a position to present any opinions or conclusions regarding the interaction or impact which any of the food products which we prepare and serve may have on the existing medical condition of a child.

Any such medical opinion or conclusion will have to be secured from a physician or another skilled and knowledgeable professional, the professional services of whom are beyond the scope of the service which we provide to your school district.

We at Maschio's, of course, remain committed to providing safe and nutritious meals for your children and we look forward to continuing to cooperate with representatives of your school district and parents to achieve that objective.



PRODUCT CATEGORY:	Gluten Free – USA Retail
REVIEWED DATE:	APRIL 2021

### 1. PRODUCT DEFINITION

A shelf-stable product made from corn and rice flour, produced on a dedicated gluten free line.

This product is food grade and in all respects, including labeling, is in compliance with current Good Manufacturing Practices and all applicable government regulations.

Our products are manufactured with a disciplined management system.

### 2. KOSHER DESIGNATION:

This product is approved by the O.U. and certified as Kosher.

### 3. ANALYTICAL AND PHYSICAL ATTRIBUTES

#### A. SENSORY

Taste: Grain, slightly corn flavor, no off notes

Aroma: Slight corn flavor, no off notes.

#### B. ANALYTICAL

ATTRIBUTE	UPPER RANGE LIMIT
Moisture	12.50%

#### C. DEFECTS

The product will have no extraneous or off odor, flavors or colors. When stored at ambient temperature, the product will have no noticeable change during its shelf life.

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#### 4. MICROBIOLOGICAL AND SAFETY REQUIREMENTS

The procedures for microbiological analysis will be those described in the current edition of the U.S. Food and Drug Administration’s (FDA) “Bacteriological Analytical Manual for Foods”.

Acceptance of the product requires the following microbiological criteria be met:

ATTRIBUTE	UPPER RANGE LIMIT
Aerobic Mesophilic Plate Count	10,000 CFU/g
Coagulase Positive Staphylococci	100 CFU/g
Mold	100 CFU/g
Yeast	100 CFU/g
Total Enterobacter	10 CFU/g
Salmonella	absent in 25 grams

Products shall be in compliance with government guidelines and regulations concerning Salmonella and other product specific pathogens of public health significance. Sampling and testing protocols shall be in accordance with in the U.S. Food and Drug Administration’s Bacteriological Analytical Manual (BAM).

Effective measures shall be taken to protect against the inclusion of metal or other extraneous material in food. Compliance with this requirement may be accomplished by using sieves, traps, magnets, electronic metal detectors, or other suitable effective means. Electronic metal detectors shall be calibrated and programmed for maximum sensitivities for ferrous, non-ferrous, and stainless steel standards.

#### 5. SHIPPING AND STORAGE TEMPERATURE REQUIREMENTS

Products shall not be shipped until the specifications have been met. The product shall be stored and shipped in a clean, dry environment at an ambient temperature.

#### 6. SHELF LIFE

The product shall have a dry shelf life of 24 months unopened under optimal storage conditions.



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## 7. PACKAGING, LABELING AND CODING

Upon receipt, the master case shall be intact and the master case and inner packages shall be constructed in a manner to preserve product integrity. Each master case shall be identified with the name of the product, net weight, ingredient declaration and a “Best By” date. The inner pack shall be identified with a “Best By” date and the name of the product. The product must have production date code.

“Best By” code dates shall be easily read on the outer packaging of master cases and all individual inner packages.

Documents of each shipment indicating production code(s) and the number of containers with each shall be kept on file at the manufacturer’s location.

Concept name and/or logo shall not be placed on any packaging material without prior permission of the concept.

### PRODUCTION CODE:

Example: 57 4303 U01 10:40

Explanation: 57 = Packaging Line  
430 = Production Lot Code  
3 = Year  
U01 = 1 letter & 2 digits or 2 letters for production facility  
10:40 = Packaging Hour (Military Time)

### BEST BY DATE:

Production Date plus 24 months

Example: 2013 APR 02 (Individual package)  
2013 04 02 (Master case)



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**8. 2016 COMPLIANT NUTRITIONAL/INGREDIENT/ALLERGEN STATEMENTS:**

<b>Nutrition Facts</b>	
6 servings per container	
<b>Serving size</b>	<b>2 oz (56g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>190</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 1g	<b>1%</b>
Saturated Fat 0g	<b>0%</b>
<i>Trans</i> Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 0mg	<b>0%</b>
<b>Total Carbohydrate</b> 44g	<b>16%</b>
Dietary Fiber 2g	<b>7%</b>
Soluble Fiber 1g	
Insoluble Fiber 1g	
Total Sugars 0g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 4g	
Vitamin D 0mcg	<b>0%</b>
Calcium 2mg	<b>0%</b>
Iron 0mg	<b>0%</b>
Potassium 77mg	<b>2%</b>
<small>*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</small>	

<b>Nutrition Facts</b>	
<b>Serving size</b>	<b>100g</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>350</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 1.5g	<b>2%</b>
Saturated Fat 0g	<b>0%</b>
<i>Trans</i> Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 0mg	<b>0%</b>
<b>Total Carbohydrate</b> 79g	<b>29%</b>
Dietary Fiber 4g	<b>14%</b>
Soluble Fiber 2g	
Insoluble Fiber 2g	
Total Sugars 1g	
Includes 0g Added Sugars	<b>0%</b>
<b>Protein</b> 6g	
Vitamin D 0mcg	<b>0%</b>
Calcium 4mg	<b>0%</b>
Iron 1mg	<b>6%</b>
Potassium 138mg	<b>2%</b>
<small>*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</small>	

**INGREDIENTS:** CORN FLOUR, RICE FLOUR, MONO AND DI-GLYCERIDES.

**NO WHEAT INGREDIENTS.**

**PRODUCED ON A DEDICATED GLUTEN FREE LINE.**



PRODUCT CATEGORY:	Gluten Free – USA Retail
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This document applies to the following products:

Item No.	Product Description	Pkg Size
1000011277	SPAGHETTI GLUTEN FREE	12 oz x 12 USA
1000011509	PENNE GLUTEN FREE	12 oz x 8 USA
1000011510	ROTINI GLUTEN FREE	12 oz x 8 USA
1000011512	ELBOWS GLUTEN FREE	12 oz x 8 USA
1000013586	FETTUCCINE GLUTEN FREE	12 oz x 12 USA
1000015080	OVN RDY LASAGNE GF BA	10 oz x 12 USA

**Jeffrey Vaca**

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Barilla America, Inc.

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\*Content does not contain information imminent to food safety risk. This is a general statement that is current for 3 years unless an updated version is released.

**PRODUCT: OLIVE POMACE OIL**

FREE ACIDITY:	% ≤1.0	<b><u>HALOGENATED SOLVENTS</u></b>	
HUMIDITY & VOLATILES:	% ≤0.1	CHLOROFORM:	p.p.m ≤0.1
IMPURITIES:	% ≤0.05	TRICHLOROETHYLENE:	p.p.m ≤0.1
PEROXIDE INDEX:	meq O <sub>2</sub> /Kg ≤15	PERCHLOROETHYLENE:	p.p.m ≤0.1
<b><u>FATTY ACID COMPOSITION</u></b>		TOTAL HALOGENATED SOVENTS:	p.p.m ≤0.2
MYRISTIC (C <sub>14:0</sub> ):	% ≤0.03	<b><u>SPECTROPHOTOMETRY</u></b>	
PALMITIC (C <sub>16:0</sub> ):	% 7.5-20.0	K <sub>270</sub> :	≤1.70
PALMITOLEIC (C <sub>16:1</sub> ):	% 0.3-3.5	K <sub>232</sub> *:	≤5.3
MARGARIC (C <sub>17:0</sub> ):	% ≤0.3	Δ-K:	≤0.18
MARGAROLEIC (C <sub>17:1</sub> ):	% ≤0.3	<b><u>STEROLS COMPOSITION</u></b>	
STEARIC (C <sub>18:0</sub> ):	% 0.5-5.0	CHOLESTEROL:	% ≤0.5
OLEIC (C <sub>18:1</sub> ):	% 55.0-83.0	BRASSICASTEROL:	% ≤0.2
LINOLEIC (C <sub>18:2</sub> ):	% 3.5-21.0	CAMPESTEROL:	% ≤4.0
LINOLENIC (C <sub>18:3</sub> ):	% ≤1.0	CAMPESTANOL:	%
ARACHIDIC (C <sub>20:0</sub> ):	% ≤0.6	STIGMASTEROL:	% <Campesterol
EICOSENOIC (C <sub>20:1</sub> ):	% ≤0.4	β-SITOSTEROL:	% ≥93.0
BEHENIC (C <sub>22:0</sub> ):	% ≤0.3	Δ7-STIGMASTENOL:	% ≤0.5
LIGNOCERIC (C <sub>24:0</sub> ):	% ≤0.2	ERYTHRODIOL+UVAOL:	% >4.5
<b><u>FATTY ACID COMPOSITION</u></b>		TOTAL STEROLS:	p.p.m ≥1600
TRANSOLEIC:	% <0.40	ECN-42 (actual-theoretical):	≤0.5
LINOLEICS+LINOLENICS:	% <0.35	WAX CONTENT:	p.p.m >350

\* Determination is solely for application by commercial partners on an optional basis

**In Compliance with IOC Standards For  
OLIVE POMACE OIL**

**Gerald Jones  
Director of Sourcing and Imports**

1 OLIVE GROVE ST. ROME, NY 13441

PHONE: 315-797-7070 · FAX: 315-797-6981 · WWW.SOVENAGROUP.COM



## Product Description

### Product Name:

Olive Pomace Oil

### Product Description:

Pomace Olive Oil is defined by the IOC as "A blend of refined olive-pomace oil (95%) and (Extra) virgin olive oil (5%) that is fit for human consumption. It has a free acidity of not more than 1%... " where refined olive pomace oil is defined as "Oil obtained from crude pomace oil by refining methods that do not alter the initial glyceride structure." Olive pomace oil is mild or tasteless/odorless and is excellent for frying.

### Ingredients:

Olive Pomace Oil

### Food Safety Characteristics:

Olive Pomace Oil remains safe for human consumption up to 18 months from date of production.

### Consumer Intended Uses:

Dressings, marinades, frying

### Packaging:

Various bulk sizes and containers: Tankers, steel drums (55 gal), disposable cardboard totes (275 gal), returnable plastic totes (275 gallon), tank wagons, railcars.

Various food service/retail packing sizes and containers: glass, tin, PET, HDPE, (8.5 oz - 35#)

### Labeling :

Imported Product, Gluten free, Cholesterol free, Trans fat free

### Shipping/Storage Conditions:

Capped when not used. Store at room temperature, removed from moisture and direct sunlight. Exposure to freezing temperatures will not impact oil quality. Frozen product should be allowed to gradually return to liquid state. Product should not be stored above 90°F; direct heat will damage oil quality.

### Shelf Life:

Up to 18 months in an unopened container stored in the conditions described above.

### Country Of Origin:

Italy, Spain, Tunisia, Turkey, and Morocco

Gerald Jones  
Director of Sourcing and Imports

**PRODUCT:** Olive Pomace Oil

<b>Nutrition Facts</b>	
<b>Serving Size 1Tbsp (14g, 15mL)</b>	
<b>Amount Per Serving</b>	
<b>Calories</b>	
	<b>120</b>
	<b>% Daily Value*</b>
<b>Total Fat</b> 14g	<b>18%</b>
Saturated Fat 2g	<b>10%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 0mg	<b>0%</b>
<b>Total Carbohydrate</b> 0g	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 0g	
Includes 0g added sugars	<b>0%</b>
<b>Protein</b> 0g	<b>0%</b>
<b>Vitamin D</b> 0 mcg	<b>0%</b>
<b>Calcium</b> 0mg	<b>0%</b>
<b>Iron</b> 0mg	<b>0%</b>
<b>Potassium</b> 0mg	<b>0%</b>
<p>*The % daily value (DV) tells you how much a nutrient in a serving of food contributes to a dialy diet. 2000 calories a day is used for general nutrition advice.</p>	

**Ingredients:** Olive Pomace Oil

**PRODUCT:** Olive Pomace Oil

<b>Nutrition Facts</b>	
<b>Serving Size 100g</b>	
<b>Amount Per Serving</b>	
<b>Calories</b>	<b>884</b>
	<b>% Daily Value*</b>
<b>Total Fat</b> 100g	<b>125%</b>
Saturated Fat 13.8g	<b>70%</b>
Trans Fat <0.5g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 0mg	<b>0%</b>
<b>Total Carbohydrate</b> 0g	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 0g	
Includes 0g added sugars	<b>0%</b>
<b>Protein</b> 0g	<b>0%</b>
<b>Vitamin D</b> 0 mcg	<b>0%</b>
<b>Calcium</b> 0mg	<b>0%</b>
<b>Iron</b> 0mg	<b>0%</b>
<b>Potassium</b> 0mg	<b>0%</b>
*The % daily value (DV) tells you how much a nutrient in a serving of food contributes to a dialy diet. 2000 calories a day is used for general nutrition advice.	

**Ingredients:** Olive Pomace Oil

**PRODUCT:** Olive Pomace Oil

<b>Nutrition Facts</b>	
<b>Serving Size 100g</b>	
<b>Amount Per Serving</b>	
<b>Calories</b>	
	<b>884</b>
	<b>% Daily Value*</b>
<b>Total Fat</b> 100g	<b>125%</b>
Saturated Fat 13.808g	<b>70%</b>
Trans Fat <0.5g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 0mg	<b>0%</b>
<b>Total Carbohydrate</b> 0g	<b>0%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 0g	
Includes 0g added sugars	<b>0%</b>
<b>Protein</b> 0g	<b>0%</b>
<b>Vitamin D</b> 0 mcg	<b>0%</b>
<b>Calcium</b> 0mg	<b>0%</b>
<b>Iron</b> 0mg	<b>0%</b>
<b>Potassium</b> 0mg	<b>0%</b>
<p>*The % daily value (DV) tells you how much a nutrient in a serving of food contributes to a dialy diet. 2000 calories a day is used for general nutrition advice.</p>	

**Ingredients:** Olive Pomace Oil



## Allergen and GMO Information

**PRODUCT:** **Olive Pomace Oil**

Has this product or any of its components been treated with irradiation?     N    

Does this product contain any of the following allergens and sensitizing agent     N    

Peanut & Peanut products (including peanut oil)     N    

Soybean & soy products (including soy lecithin, excluding soy oil)     N    

Seeds (poppy, sesame, sunflower & psylliur)     N    

Sulfites     N     If yes, what is the residual level?                     

Tree nuts     N    

Monosodium Glutamate     N    

Fish     N    

Wheat and related grains     N    

Crustaceans     N    

Egg and egg products     N    

Mollusks     N    

Cottonseed products     N    

Legumes     N    

Dairy     N    

Genetically Modified Organism (GMO)     N    

Use of CRY9C (starling) Pesticide     N    

Gluten Free     Y    

**Gerald Jones**  
**Director of Sourcing and Imports**



# SAFETY DATA SHEET

## SECTION 1: IDENTIFICATION OF THE SUBSTANCE OR MIXTURE AND OF THE SUPPLIER

**Product Name:** Olive Oil (Olive Pomace Oil)  
**CAS#:** 8001-25-0  
**Chemical Name:** Triglyceride of Fatty Acid  
**Recommended Use of the Chemical:** As needed

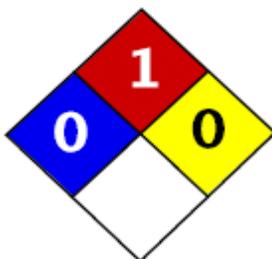
**Restrictions on Use of the Chemical:** No restrictions

**Contact Information:**

**Sovena USA**  
 1 Olive Grove Street  
 Rome, New York 13441

Ph: (315)797-7070  
 F(315)797-6981

**24 Hr Emergency Contact:**  
 Gerald Jones  
 Director of Sourcing and Imports  
 (315)281-6505



<b>Health</b>	<b>1</b>
<b>Fire</b>	<b>1</b>
<b>Reactivity</b>	<b>0</b>
<b>Personal Protection</b>	<b>A</b>

## SECTION 2: HAZARDS IDENTIFICATION

Not hazardous by OSHA standards

## SECTION 3: COMPOSITION/INFORMATION ON INGREDIENTS SUBSTANCE

NAME	CAS#	% BY WEIGHT
Blended Oil	8001-25-0	100%

**SECTION 4: FIRST AID MEASURES**

**Eye Contact:** Check for and remove any contact lenses. In case of contact, immediately flush eyes with plenty of water for at least 15 minutes. Get medical attention if irritation occurs.

**Skin Contact:** Wash with soap and water. Cover the irritated skin with an emollient. Get medical attention if irritation develops.

**Serious Skin Contact:** Not available

**Inhalation:** If inhaled, remove to fresh air. If not breathing, give artificial respiration. If breathing is difficult, give oxygen. Get medical attention.

**Serious Inhalation:** Not available

**Ingestion:** Do NOT induce vomiting unless directed to do so by medical personnel. Never give anything by mouth to an unconscious person. If large quantities of this material are swallowed, call a physician immediately. Loosen tight clothing such as a collar, tie, belt or waistband.

**Serious Ingestion:** Not available

**SECTION 5: FIREFIGHTING MEASURES**

**Flammability of Product:** May be combustible at high temperatures

**Auto-Ignition Temperature:** 343°C(649.4°F)

**Flash Points:** CLOSED CUP: 225°C(437°F)

**Flammable Limits:** Not Available

**Products of Combustion:** Not Available

**Fire Hazards in Presence of Various Substances:** Slightly flammable to flammable in presence of heat

**Explosion Hazards in the Presence of Various Substances:**

*In presence of mechanical impact:* Not available

*In presence of static discharge:* Not available

**Extinguishing Media**

**Suitable:** Dry Chemical Powder  
Water Spray  
Water Fog  
Foam

**Unsuitable:** Do not use Water Jet

**Special Fire Fighting Procedures:** Do not direct a solid stream of water or foam into burning material; this may cause the fire to spread.

**Special Protective Equipment for Firefighters:** Self-contained breathing apparatus.

**SECTION 6: ACCIDENTAL RELEASE MEASURES**

**Personal Precautions:** Wear Suitable Protective Equipment

**Environmental Precautions:** Avoid runoff to sewers or waterways.  
Use methods consistent with local regulations.

**Small Spills:** Absorb with an inert material and put the spilled material in an appropriate waste disposal.

**Large Spills:** Absorb with an inert material and put the spilled material in an appropriate waste disposal. Finish cleaning by spreading water on the contaminated surface and allow to evacuate through the sanitary system. Be careful that the product is not present at a concentration level above TLV. Check TLV on the SDS and with local authorities. Floor may be slippery; use care to avoid falling.

**SECTION 7: HANDLING AND STORAGE**

**Precautions:** Keep away from heat. Keep away from sources of ignition. Empty containers pose a fire risk, evaporate residue under a fume hood. Ground all equipment containing material. Do not breathe gas/fumes/vapor/spray. Keep away from incompatibles such as oxidizing agents, acids.

**Conditions for Safe Storage:** Keep container tightly closed. Keep container in a cool, well-ventilated area. Do not store above 23°C (73.4°F).

**SECTION 8: EXPOSURE CONTROLS/PERSONAL PROTECTION**

**Exposure Limits:** Consult local authorities for acceptable exposure limits

**Occupational Exposure Controls:**

*Respiratory Protection:* None expected to be needed

*Hand Protection/Protective Gloves:* In case of a large spill

*Eye Protection:* Safety Glasses (small spill), Splash Goggles (large spill)

*Skin Protection:* Lab Coat (small spill), Splash Goggles (large spill)

**Engineering Controls:** Provide exhaust ventilation or other engineering controls to keep the airborne concentrations of vapors below their respective threshold limit value. Ensure that eyewash stations and safety showers are proximal to the work-station location.



## SAFETY DATA SHEET

### SECTION 9: PHYSICAL AND CHEMICAL PROPERTIES

**Physical State:** Liquid  
**Color:** Greenish-Yellow  
**Odor:** Not Available  
**Odor Threshold:** N/A  
**Taste:** Pleasant, delicate flavor. Faintly acid aftertaste  
**pH:** Not applicable  
**Molecular Weight:** Not Available  
**Boiling Point:** Not Available  
**Melting Point:** Not Available  
**Critical Temperature:** Not Available  
**Specific Gravity:** 0.915 (Water=1)  
**Vapor Pressure:** Not Available  
**Vapor Density:** >1 (Air=1)  
**Volatility:** Not Available  
**Water/Oil Dist.Coeff.:** Not Available  
**Ionicity (in Water):** Not Available  
**Dispersion Properties:** Not Available  
**Decomposition Temperature:** Not Available  
**Upper explosion Limits:** Not Available  
**Lower explosion Limits:** Not Available

### SECTION 10: STABILITY AND REACTIVITY

**Stability:** This product is stable  
**Instability Temperature:** Not available  
**Conditions of Instability:** Becomes rancid on exposure to air. Begins to get turbid at 5-10°C  
**Incompatibility with Various Substances:** Reactive with oxidizing agents, acids.  
**Corrosivity:** Non-corrosive in presence of glass.  
**Polymerization:** Will not occur

### SECTION 11: TOXICOLOGICAL INFORMATION

**Routes of Entry:** Absorbed through the skin. Eye contact.  
**Toxicity to Animals:** Not available  
**Chronic Effects on Humans:** Not available  
**Other Toxic Effects on Humans:** Slightly hazardous in case of skin contact, ingestion, and inhalation  
**Acute Potential Health Effects:** Inhalation: Excessive inhalation of oil mist may affect respiratory system. Oil mist is classified as a nuisance particulate by ACGIH. Ingestion: Generally non-hazardous unless ingested in large quantities. Digestive tract discomfort may be encountered.



## SAFETY DATA SHEET

### SECTION 12: ECOLOGICAL INFORMATION

**Ecotoxicity:** Not available

**BOD5 and COD:** Not available

**Products of Biodegradation:** Possible short term degradation products are not likely.  
However, long term degradation products may arise

**Toxicity of the Products of Biodegradation:** Not available

**Mobility in Soil:** Not available

### SECTION 13: DISPOSAL CONSIDERATIONS

Dispose of in accordance with appropriate Federal, State, and Local regulations.

### SECTION 14: TRANSPORT INFORMATION

**DOT Classification:** Not a DOT controlled material (United States)

**Identification:** Not applicable

**Special Provisions for Transport:** Not applicable

### SECTION 15: REGULATORY INFORMATION

**State and Federal:** Connecticut carcinogen report: Olive Oil TSCA 8b: Olive Oil

**WHMIS (Canada):** Not controlled under WHMIS (Canada)

**DSCL (EEC):** This product is not classified according to the EU regulations

**HMIS (USA):**

*Health Hazard: 1*

*Fire Hazard: 1*

*Reactivity: 0*

*Personal Protection: A*

**National Fire Protection Association (USA):**

*Health: 0*

*Flammability: 1*

*Reactivity: 0*

**Protective Equipment:** Lab Coat/Safety Glasses

**EINECS:** This product is on the European Inventory of Existing Commercial Chemical Substances

### SECTION 16: OTHER INFORMATION

**Revision Number:** 4

**Revision Date:** 11/26/2018

**Effective Date:** 11/26/2018

**Approved By:** Gerald Jones  
Quality Lab Manager