

Material Name: PAM Sauté and Grill Cooking Spray

Section 1: Identification

- 1.1 Product trade names:** PAM Sauté and Grill Cooking Spray
Synonyms: Cooking Spray, Oil Spray
Chemical Name: Predominantly Triglycerides
- 1.2 Product Class:** Vegetable Oil Spray
Product Codes: 6414463111
CAS/EC Number: Mixture (composition detailed in Section 3)
Intended Use: Cooking Spray (food grade)
- 1.3 Manufacturer:**
ConAgra Foods®
1 ConAgra Dr.
Omaha, NE 68102
United States
www.conagrafoods.com
General Phone Number: Customer Service
- 1.4 Emergency telephone:**
1-800-424-9300

Section 2: Hazard(s) Identification

- 2.1 Classification:**
Flammable Aerosol – Category 1
Serious Eye Damage / Eye Irritation –Category 2B
Skin Irritation – Category 3

2.2 Labeling:

Pictograms:



Signal Word: DANGER

Hazard Statements: H222 – Extremely flammable aerosol

H229 – Pressurized container: may burst if heated

H316 – Causes mild skin irritation

H320 – Causes eye irritation

Precautionary Statements: P101 – If medical advice is needed, have product container or label at hand.

P102 – Keep out of reach of children.

P210 – Keep away from heat, hot surfaces, sparks, open flames, and other ignition sources. No smoking.

P211 – Do not spray on an open flame or other ignition source.

P251 – Do not pierce or burn, even after use.

P264 – Wash exposed areas of the body thoroughly after handling.

Response: P305 + P351 +P338 – IF IN EYES: Rinse cautiously with water for several minutes.

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Remove contact lenses, if present and easy to do. Continue rinsing.

P332 + P313 – If skin irritation occurs: Get medical advice/attention.

Storage/Disposal: P410 + P412 – Protect from sunlight. Do not expose to temperatures exceeding 50°C/122°F.

2.3 Other Hazards Which Do Not Result In Classification: Use only as directed. Deliberately concentrating and inhaling the contents can be harmful or fatal. Inhalation may cause narcotic like effects resulting in oxygen deficiency, a risk of unconsciousness as well as central nervous system depression. Symptoms include headache, dizziness, or loss of breath. For more education about product abuse, contact the Alliance for Consumer Education at www.consumered.org. Contents under pressure. Do not expose to temperatures above 120°F (48.8°C). Do not puncture or incinerate can. Keep out of the reach of children. Choking hazard, cap contains small parts.

Section 3: Composition/Information on Ingredients

Hazardous Components

Chemical Name	EINECS/EC	CAS	%(wt)
Liquefied Petroleum Gas Blend (Isobutane, Propane, and Butane Blend)	270-705-8	68476-86-8	15 to 20%

Non-Hazardous Components

Chemical Name	EINECS/EC	CAS	%(wt)
Water	215-185-5	7732-18-5	55 to 60%
Canola Oil	--	120962-03-0	15 to 20%
Soy Lecithin	232-307-2	8002-43-5	4 to 8%
Potassium Sorbate (Food Grade)	246-376-1	24634-61-5	<0.1%
Sorbic Acid, PWD (Food Grade)	203-768-7	110-44-1	<0.1%
Beta Carotene	230-636-6	7235-40-7	<0.1%

Section 4: First-Aid Measures

4.1 Description of first aid measures:

Inhalation: If victim is unconscious, or if intentional abuse of the product is suspected, seek medical attention at once.

Skin Contact: If skin irritation occurs: seek medical advice/attention.

Eye Contact: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. If eye irritation persists: seek medical advice/attention.

Ingestion: Not applicable, product is intended for ingestion.

4.2 Most important symptoms and effects:

Inhalation: Pulmonary irritant and possible pneumonitis. This product also contains isobutane, propane, and butane which may cause central nervous system depression (i.e. narcotic effects) and cardiovascular symptoms. Inhalation of high concentration of the propellant may cause a deficiency of oxygen with a resultant risk of unconsciousness as well as central nervous system depression. Symptoms may include dizziness and headache. Cardiac and neurological effects may occur due to acute exposure to high concentrations of this product resulting in impaired memory, slurred speech, seizure, or death from cardiac arrhythmias. Intentional misuse by deliberately concentrating and inhaling the contents can be harmful or fatal. Under normal conditions of use, no acute or chronic effects are expected.

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Section 4: First-Aid Measures

Skin Contact: Possible irritant under conditions of occupational exposure. Under normal conditions of use, no chronic effects are expected.

Eye Contact: Possible irritant under conditions of occupational exposure. If sprayed directly into eyes, severe irritation may occur.

Ingestion: No effects expected.

4.3 Indication of any immediate medical attention and special treatment needed: See Section 4.1. All treatments should be based on observed signs and symptoms of distress in the patient. Consideration should be given to the possibility that overexposure to materials other than this product may have occurred.

Section 5: Fire-Fighting Measures

5.1 Extinguishing media: SMALL FIRES: Dry chemical, CO₂, Halon, or alcohol-resistant foam. LARGE FIRES: Dry chemical, CO₂ or alcohol-resistant foam.

5.2 Special hazards arising from the substance or mixture: EXTREMELY FLAMMABLE: Easily ignited by heat, sparks or flames. Improper storage or disposal of oily fabrics (i.e. rags, paper) may result in spontaneous combustion. Containers generate pressure when heated and may burst or be propelled by sudden release of pressure. Carbon oxides will be generated from combustion.

5.3 Advice to firefighters: As in any fire, firefighters should wear standard turn-out gear, including self-contained breathing apparatus (SCBA). Product is a NFPA Aerosol Level 3. Keep containers cool with water spray but do **NOT** use water to put out fires.

Section 6: Accidental Release Measures

6.1 Personal precautions, protective equipment and emergency procedures: Wear appropriate protective equipment and clothing during clean-up as recommended in Section 8. Use caution and do not touch damaged containers unless wearing appropriate protective clothing. Ventilate the area of release. Proper respiratory protection should be worn in actual or potential cases of insufficient ventilation. ELIMINATE all ignition sources (no smoking, flares, sparks or flames in immediate area). As an immediate precautionary measure, isolate spill or release area for at least a radius of 50 meters (150 feet). Under normal conditions of use, a spill would be highly unlikely.

6.2 Environmental precautions: Prevent entry into waterways, sewers, or confined areas. Should a release of this product enter a US waterway and cause a film or sheen, the National Response Center (NRC) must be notified within 24 hours at (800) 424-8802.

6.3 Methods and materials for containment and cleaning up: Use absorbent material such as dry earth, sand or other non-combustible material to cover spill. Transfer absorbed material to containers and dispose of according to local, regional, or federal regulations. Use only clean non-sparking tools to collect absorbed material. Product may be disposed of as ordinary solid waste.

6.4 Reference to other sections: Use information obtained throughout this SDS to be fully prepared in case of accidental release.

Section 7: Handling and Storage

7.1 Precautions for safe handling: Take precaution to prevent slips and falls in and around areas of repeated use, where drift of aerosolized oil may collect. Keep away from heat and sparks.

7.2 Conditions for safe storage, including any incompatibilities: Store below 120°F (48.8°C). Store in a cool/low-temperature, well-ventilated place away from heat and ignition sources. The product is incompatible with strong oxidizers.

7.3 Specific end uses: See Section 1 for intended uses.

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Section 8: Exposure Controls/Personal Protection

8.1 Control parameters: The exposure limits shown below are for guidance only. Follow applicable geographical jurisdictional regulations. An exposure limit for the product as a whole does not exist. Limits below are individual ingredients of the product and may not apply based on physical state and percentage concentration of the ingredient in the product.

Substance Name	Source	Exposure Limit
Liquefied Petroleum Gas ^{(1) (2)}	NIOSH REL	1000 ppm
	NIOSH IDLH	2000 ppm (10% of LEL)
	OSHA PEL	1000 ppm
	ACGIH TLV	1000 ppm
Canola Oil ^{(3) (4)}	NIOSH REL	10 mg/m ³ (T) / 5 mg/m ³ (R)
	NIOSH IDLH	-- ⁽⁵⁾
	OSHA PEL	15 mg/m ³ (T) / 5 mg/m ³ (R)
	ACGIH TLV	--

- Occupational exposure limits presented are for Liquefied petroleum gas (LPG) CAS# 68476-85-7; a fuel mixture of propane, propylene, butanes, and butylenes. Exposure limits do not exist for specific Liquefied petroleum gas blends used in the product.
- ACGIH TLV value is for Butane a component of the specific Liquefied petroleum gas blend used in the product.
- NIOSH REL presented is for vegetable oil mist, total (T) and respirable fractions (R).
- OSHA PEL is for vegetable oil mist; total (T) and respirable fractions (R).
- " -- No exposure limit

8.1.1 Currently recommended monitoring procedures: Respirable oil mist if in an occupational or manufacturing setting. Otherwise, no recommendations.

8.1.2 Exposure guidelines for air contaminants, if any: See Section 8.1

8.1.3 DNELS and PNECS for exposure scenarios: Information not available at this time.

8.1.4 Control banding for risk management: Use good industrial hygiene practice, wear appropriate PPE and use local ventilation.

8.2 Exposure Controls:

8.2.1 Appropriate engineering controls (occupational/manufacturing): Use local exhaust ventilation when possible. Ventilation should effectively remove and prevent buildup of any aerosolized oils and fumes (vapors) generated from the use or handling of this product.

8.2.2 Individual protection methods (occupational/manufacturing conditions): Use good industrial hygiene practices in handling this product or individual components of this product. Wash potentially exposed skin thoroughly with water and mild soap after use. If irritation or redness occurs treat symptomatically or consult a doctor immediately. Eye protection, protective clothing and gloves may be worn for protection. In case of eye contact flush with plenty of clean, potable water. Remove contacts if easy to do so. Seek medical attention immediately. Avoid direct contact with skin and eyes. Wash contaminated skin before eating, drinking, or using the restroom.

Eye/Face: None required for normal handling. Safety glasses with side shields or goggles should be worn under conditions of occupational exposure.

Skin: None required for normal handling. Protective clothing and gloves should be worn under conditions of occupational exposure. Wear slip resistant shoes where oil mist accumulates. Wash exposed skin thoroughly with potable water and mild soap after handling.

Respiratory: None required for normal handling. If airborne concentrations are above the applicable exposure limits, use exhaust ventilation or NIOSH-approved respiratory protection.

Section 9: Physical and Chemical Properties

Physical State: Liquid (Aerosol spray)

Color: Clear to light yellow

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Section 9: Physical and Chemical Properties

Odor:	Odorless
Odor Threshold:	Not applicable
Melting Point:	No data available
Freezing Point:	No data available
Initial Boiling Point:	No data available
Flammability (Solid, Liquid, Gas):	Flammable aerosol
Lower and Upper Explosion Limits/Flammability Limit:	1.9% LEL / 9.5% UEL
Flash Point:	Not applicable to aerosols
Auto-Ignition Temperature:	No data available
Decomposition Temperature:	Not evaluated
pH:	Not applicable
Kinematic Viscosity:	No data available
Solubility:	Slightly soluble in water
Partition Coefficient:	No data available
Vapor Pressure	3397 mmHg (torr)
Density (and/or Relative Density):	6.8679 lbs/gal
Relative Vapor Density:	> 1 (Air=1)
Particle Characteristics:	Not applicable

Section 10: Stability and Reactivity

10.1 Reactivity: Ingredients may react with incompatible materials. Product may react with strong oxidizers, reducing agents, and acids.

10.2 Chemical stability: Stable under normal temperatures and pressures.

10.3 Possibility of hazardous reactions: Product is extremely flammable. Do not puncture or heat aerosol canister. May burst if heated.

10.4 Conditions to avoid: Store below 120°F (48.8°C). Do not expose to open flame or ignition sources.

10.5 Incompatible materials: Product may react with strong oxidizers, reducing agents, and acids. Product is extremely flammable.

10.6 Hazardous decomposition or byproducts: Carbon oxides will form. Hazardous polymerization will not occur.

Section 11: Toxicological Information

11.1 Information on toxicological effects:

Acute and Chronic Exposure and Symptoms:

Inhalation: *Acute:* Under normal conditions of use, no acute effects are expected. Possible pulmonary irritation and pneumonitis due to oil mist under conditions of occupational exposure. High concentrations of the propellant may cause a deficiency of oxygen with a risk of unconsciousness as well as central nervous system depression. Symptoms may include dizziness and headache. Cardiac and neurological effects can occur due to acute overdose of this product resulting in impaired memory, slurred speech, seizure, or death from cardiac arrhythmias. Intentional misuse by deliberately concentrating and inhaling the contents can be harmful or fatal.

Chronic: Under normal conditions of use, no chronic effects are expected.

Skin: *Acute:* Possible irritant under conditions of occupational exposure. Under normal conditions of use, no acute effects are expected.

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Chronic: Under normal conditions of use, no chronic effects are expected.

Eye: Acute: Possible irritant under conditions of occupational exposure. If sprayed directly into eye severe irritation may occur.

Chronic: Under normal conditions of use, no chronic effects are expected.

Ingestion: Acute: No effects are expected. Product is intended for preparing foods.

Chronic: No effects are expected. Product is intended for preparing foods.

Numerical Measures of Toxicity

No data is available for the product as a whole. Individual measures of toxicity are listed below:

<u>Component</u>	<u>CAS #</u>	<u>Concentration</u>	<u>Toxicity Data</u>
Soy Lecithin	8002-43-5	2% to 8%	Acute Toxicity: oral-rat LD ₅₀ >8 mL/kg

Carcinogenicity

No component of this product is listed by ACGIH, IARC, OSHA, NIOSH, or NTP as a known or suspected carcinogen.

Respiratory/Skin Sensitizers

Product is not a respiratory or skin sensitizer.

Section 12: Ecological Information

12.1 Ecotoxicity: Product has not been studied as distributed.

12.2 Persistence and degradability: Product has not been studied as distributed.

12.3 Bioaccumulative Potential: Product has not been studied as distributed.

12.4 Mobility in soil: Product has not been studied as distributed.

12.5 Other adverse effects: Product has not been studied as distributed.

Section 13: Disposal Considerations

13.1 Waste treatment methods:

General Product Information: Product and container should be disposed of according to federal, state and local regulations.

Section 14: Transport Information

US DOT Information

Shipping Name: Aerosols,
(Flammable)

Hazard Class: 2.1

Packing Group: Not Applicable

ID Number: UN1950

Transport in bulk according to Annex II of MARPOL 73/78 and the IBC Code: Not applicable.

IMDG

Shipping Name: Aerosols,
(Flammable)

Hazard Class: 2.1

Packing Group: Not Applicable

ID Number: UN1950

IATA

Shipping Name: Aerosols,
(Flammable)

Hazard Class: 2.1

Packing Group: Not Applicable

ID Number: UN1950

Section 15: Regulatory Information

15.1 Safety, health, and environmental regulation: General Product Information:

OSHA: Flammable Aerosol

WHMIS: Flammable Aerosol

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Section 15: Regulatory Information

NFPA:



Health – 2

Fire – 4

Instability – 0

Special – None

Inventory				
Component	CAS	Canada DSL	Canada NDSL	TSCA
Canola Oil	120962-03-0	YES	NO	YES
Liquefied Petroleum Gas Blend	68476-86-8	YES	NO	YES
Soy Lecithin	8002-43-5	YES	NO	YES
Potassium Sorbate (Food Grade)	24634-61-5	YES	NO	YES
Sorbic Acid, PWD (Food Grade)	110-44-1	YES	NO	YES
Beta Carotene	7235-40-7	YES	NO	YES

Component Analysis: Some ingredients within this product are listed under SARA Section 302 (40 CFR 355 Appendix A), SARA Section 313 (40 CFR 372.65), or CERCLA (40 CFR 302.4).

SARA 311/312 Tier II Hazard Ratings:

Acute Health Hazard	Chronic Health Hazard	Fire Hazard	Reactivity Hazard	Sudden Release of Pressure
Yes	No	Yes	No	Yes

Regulatory Information:

Component	CAS#	CAA - Accidental Release Prevention-Flammable Substances	FDA - GRAS	FDA - Substances Prohibited from Use in Human Food
Canola Oil	120962-03-0	No	21 CFR 184.1555	No
Soy Lecithin	8002-43-5	No	21 CFR 184.1400	No
Liquefied Petroleum Gas Blend	68476-86-8	No ⁽¹⁾	No	No
Sorbic Acid, PWD (Food Grade)	110-44-1	No	21 CFR 182.3089	No
Potassium Sorbate	24634-61-5	No	21 CFR 182.3640	No
Beta Carotene	7235-40-7	No	21 CFR 184.1245	No

1. Contains individual chemicals that on their own are listed (propane, butane, etc.); however, the specific liquefied petroleum gas blend is not listed.

State/Provincial Regulations

California Prop. 65 Components: No component of this product is listed.

General Product Information: Other state/provincial regulations may apply. Check individual state, providence, or countries requirements prior to distribution or use.

Section 16: Other Information

Other Information

Disclaimer: This SDS is provided as a courtesy to ConAgra Foods customers. The information herein is provided in good faith but with no warranty, expressed or implied, regarding its correctness or accuracy. Since the conditions for use, handling, storage, and disposal of this product are beyond ConAgra Foods' control, it is the responsibility of the user both to determine safe conditions for use of

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Key to Abbreviations and Acronyms:

ACGIH:	American Conference of Governmental Industrial Hygienists
ADR:	European Agreement concerning the International Carriage of Dangerous Goods by Road
CAA:	United States Clean Air Act
CAS #:	Chemical Abstract Services Registry Number
CLP:	Classification, Labelling, and Packaging
DNEL:	Derived No Effect Level
DSL:	Canada's Domestic Substances List
DOT:	Department of Transportation
EC:	European Community
EEC:	European Economic Community
EINECS:	European Inventory of Existing Commercial Chemical Substances
EPA:	Environmental Protection Agency
EU:	European Union
DA:	Food and Drug Administration
GHS:	Globally Harmonized System of classification and labelling of chemicals
GRAS:	Food Additives Generally Recognized as Safe
IARC:	International Agency for Research on Cancer
IATA:	International Air Transport Association
ATA-DGR:	Dangerous Goods Regulations by the International Air Transport Association
ICAO:	International Civil Aviation Organization
ICAO-TI:	Technical Instructions by the International Civil Aviation Organization (ICAO)
IMDG:	International Maritime Code for Dangerous Goods
I:	Inhalable Fraction
LC ₅₀ :	Lethal Concentration in air fatal to 50 percent of test animals
LD ₅₀ :	Lethal Dose by mouth or other route to 50 percent of test animals
LDLo:	Lowest Lethal Dose
NIOSH:	National Institute for Occupational Safety and Health
NTP:	National Toxicology Program
OEL:	Occupational Exposure Limit
OSHA:	Occupational Safety and Health Administration (USA)
PEL:	Permissible Exposure Limit
PNEC:	Predicted No Effect Concentration
PPM:	Parts Per Million
R:	Respirable Particles
REL:	Recommended Exposure Limit
RID:	Regulations Concerning the International Transport of Goods by Rail
STEL:	Short Term Exposure Limit
T:	Total Dust
TDG:	Transportation of Dangerous Goods
TLV:	Threshold Limit Value
TSCA:	Toxic Substance Control Act

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Section 16: Other Information

TWA: Time Weighted Average
WHMIS: Workplace Hazardous Materials Information System

**** This is the end of SDS – PAM Sauté and Grill Cooking Spray ****