

Potato AAC Mix

Safety Data Sheet

according to Federal Register / Vol. 77, No. 58 / Monday, March 26, 2012 / Rules and Regulations

SECTION 1: Identification of the substance/mixture and of the company/undertaking

1.1. Product identifier

Product form : Mixture
Product name : Potato AAC Mix
Product code : M77792

1.2. Relevant identified uses of the substance or mixture and uses advised against

1.3. Details of the supplier of the safety data sheet

JR Simplot Company
Boise, ID 83707
T 1-208-336-2110

1.4. Emergency telephone number

Emergency number : CHEMTREC 1-800-424-9300

SECTION 2: Hazards identification

2.1. Classification of the substance or mixture

Classification (GHS-US)

Not classified

2.2. Label elements

GHS-US labeling

No labeling applicable

2.3. Other hazards

No additional information available

2.4. Unknown acute toxicity (GHS-US)

No data available

SECTION 3: Composition/information on ingredients

3.1. Substance

Not applicable

3.2. Mixture

Name	Product identifier	%	Classification (GHS-US)
Water	(CAS No) 7732-18-5		Not classified
fish meal (fish scrap), unstabilized			Not classified
fermented grain 100%			Not classified
Cane Molasses	(CAS No) 8052-35-5		Not classified
Humic Acids	(CAS No) 1415-93-6		Acute Tox. 3 (Oral), H301
phosphoric acid	(CAS No) 7664-38-2		Met. Corr. 1, H290 Skin Corr. 1B, H314
Fulvic Acid	(CAS No) 479-66-3		Acute Tox. 4 (Oral), H302 Acute Tox. 4 (Dermal), H312 Acute Tox. 4 (Inhalation), H332 Eye Irrit. 2B, H320

SECTION 4: First aid measures

4.1. Description of first aid measures

First-aid measures general : Never give anything by mouth to an unconscious person. If you feel unwell, seek medical advice (show the label where possible).

First-aid measures after inhalation : Assure fresh air breathing. Allow the victim to rest.

First-aid measures after skin contact : Remove affected clothing and wash all exposed skin area with mild soap and water, followed by warm water rinse.

Potato AAC Mix

Safety Data Sheet

according to Federal Register / Vol. 77, No. 58 / Monday, March 26, 2012 / Rules and Regulations

First-aid measures after eye contact : Rinse immediately with plenty of water. Obtain medical attention if pain, blinking or redness persist.

First-aid measures after ingestion : Rinse mouth. Do NOT induce vomiting. Obtain emergency medical attention.

4.2. Most important symptoms and effects, both acute and delayed

Symptoms/injuries : Not expected to present a significant hazard under anticipated conditions of normal use.

4.3. Indication of any immediate medical attention and special treatment needed

No additional information available

SECTION 5: Firefighting measures

5.1. Extinguishing media

Suitable extinguishing media : Foam. Dry powder. Carbon dioxide. Water spray. Sand.

Unsuitable extinguishing media : Do not use a heavy water stream.

5.2. Special hazards arising from the substance or mixture

No additional information available

5.3. Advice for firefighters

Firefighting instructions : Use water spray or fog for cooling exposed containers. Exercise caution when fighting any chemical fire. Prevent fire-fighting water from entering environment.

Protection during firefighting : Do not enter fire area without proper protective equipment, including respiratory protection.

SECTION 6: Accidental release measures

6.1. Personal precautions, protective equipment and emergency procedures

6.1.1. For non-emergency personnel

Emergency procedures : Evacuate unnecessary personnel.

6.1.2. For emergency responders

Protective equipment : Equip cleanup crew with proper protection.

Emergency procedures : Ventilate area.

6.2. Environmental precautions

Prevent entry to sewers and public waters. Notify authorities if liquid enters sewers or public waters.

6.3. Methods and material for containment and cleaning up

Methods for cleaning up : Soak up spills with inert solids, such as clay or diatomaceous earth as soon as possible. Collect spillage. Store away from other materials.

6.4. Reference to other sections

See Heading 8. Exposure controls and personal protection.

SECTION 7: Handling and storage

7.1. Precautions for safe handling

Precautions for safe handling : Wash hands and other exposed areas with mild soap and water before eating, drinking or smoking and when leaving work. Provide good ventilation in process area to prevent formation of vapor.

7.2. Conditions for safe storage, including any incompatibilities

Storage conditions : Keep only in the original container in a cool, well ventilated place away from : Keep container closed when not in use.

Incompatible products : Strong bases. Strong acids.

Incompatible materials : Sources of ignition. Direct sunlight.

7.3. Specific end use(s)

No additional information available

SECTION 8: Exposure controls/personal protection

8.1. Control parameters

phosphoric acid (7664-38-2)		
USA ACGIH	ACGIH TWA (mg/m ³)	1 mg/m ³
USA ACGIH	ACGIH STEL (mg/m ³)	3 mg/m ³

Potato AAC Mix

Safety Data Sheet

according to Federal Register / Vol. 77, No. 58 / Monday, March 26, 2012 / Rules and Regulations

8.2. Exposure controls

Personal protective equipment	: Avoid all unnecessary exposure.
Hand protection	: Wear protective gloves.
Eye protection	: Chemical goggles or safety glasses.
Respiratory protection	: Wear appropriate mask.
Other information	: Do not eat, drink or smoke during use.

SECTION 9: Physical and chemical properties

9.1. Information on basic physical and chemical properties

Physical state	: Liquid
Color	: Colorless
Odor	: characteristic
Odor threshold	: No data available
pH	: No data available
Relative evaporation rate (butyl acetate=1)	: No data available
Melting point	: No data available
Freezing point	: No data available
Boiling point	: No data available
Flash point	: No data available
Auto-ignition temperature	: No data available
Decomposition temperature	: No data available
Flammability (solid, gas)	: No data available
Vapor pressure	: No data available
Relative vapor density at 20 °C	: No data available
Relative density	: No data available
Solubility	: Water: Solubility in water of component(s) of the mixture : • :
Log Pow	: No data available
Log Kow	: No data available
Viscosity, kinematic	: No data available
Viscosity, dynamic	: No data available
Explosive properties	: No data available
Oxidizing properties	: No data available
Explosive limits	: No data available

9.2. Other information

No additional information available

SECTION 10: Stability and reactivity

10.1. Reactivity

No additional information available

10.2. Chemical stability

Not established.

10.3. Possibility of hazardous reactions

Not established.

10.4. Conditions to avoid

Direct sunlight. Extremely high or low temperatures.

10.5. Incompatible materials

Strong acids. Strong bases.

10.6. Hazardous decomposition products

fume. Carbon monoxide. Carbon dioxide.

Potato AAC Mix

Safety Data Sheet

according to Federal Register / Vol. 77, No. 58 / Monday, March 26, 2012 / Rules and Regulations

SECTION 11: Toxicological information

11.1. Information on toxicological effects

Acute toxicity : Not classified

Humic Acids (1415-93-6)	
LD50 oral rat	111 mg/kg
ATE US (oral)	111.00000000 mg/kg body weight

phosphoric acid (7664-38-2)	
LD50 oral rat	4400 mg/kg (Rat)
ATE US (oral)	4400.00000000 mg/kg body weight

Skin corrosion/irritation : Not classified
Serious eye damage/irritation : Not classified
Respiratory or skin sensitization : Not classified
Germ cell mutagenicity : Not classified

Based on available data, the classification criteria are not met

Carcinogenicity : Not classified

Reproductive toxicity : Not classified

Based on available data, the classification criteria are not met

Specific target organ toxicity (single exposure) : Not classified

Specific target organ toxicity (repeated exposure) : Not classified

Based on available data, the classification criteria are not met

Aspiration hazard : Not classified

Based on available data, the classification criteria are not met

Potential Adverse human health effects and symptoms : Based on available data, the classification criteria are not met.

SECTION 12: Ecological information

12.1. Toxicity

phosphoric acid (7664-38-2)	
LC50 fish 1	138 mg/l (96 h; Pisces; Pure substance)
LC50 other aquatic organisms 1	240 mg/l (96 h; Protozoa; Pure substance)
LC50 fish 2	100 - 1000 mg/l (Pisces; Pure substance)
LC50 other aquatic organisms 2	100 - 1000 mg/l (Pure substance)
TLM fish 1	138 ppm (24 h; Gambusia affinis; Pure substance)
Threshold limit other aquatic organisms 1	240 mg/l (96 h; Protozoa; Pure substance)
Threshold limit other aquatic organisms 2	100 - 1000, Pure substance

12.2. Persistence and degradability

Potato AAC Mix	
Persistence and degradability	Not established.

Fulvic Acid (479-66-3)	
Persistence and degradability	Not established.

Water (7732-18-5)	
Persistence and degradability	Not established.

Humic Acids (1415-93-6)	
Persistence and degradability	Not established.

fish meal (fish scrap), unstabilized	
Persistence and degradability	Biodegradability in water: no data available.

Potato AAC Mix

Safety Data Sheet

according to Federal Register / Vol. 77, No. 58 / Monday, March 26, 2012 / Rules and Regulations

phosphoric acid (7664-38-2)	
Persistence and degradability	Biodegradability: not applicable. No (test)data on mobility of the components available. Not established.
Biochemical oxygen demand (BOD)	Not applicable
Chemical oxygen demand (COD)	Not applicable
ThOD	Not applicable
BOD (% of ThOD)	Not applicable

fermented grain 100%	
Persistence and degradability	Not established.

Cane Molasses (8052-35-5)	
Persistence and degradability	Not established.

12.3. Bioaccumulative potential

Potato AAC Mix	
Bioaccumulative potential	Not established.

Fulvic Acid (479-66-3)	
Bioaccumulative potential	Not established.

Water (7732-18-5)	
Bioaccumulative potential	Not established.

Humic Acids (1415-93-6)	
Bioaccumulative potential	Not established.

fish meal (fish scrap), unstabilized	
Bioaccumulative potential	No bioaccumulation data available.

phosphoric acid (7664-38-2)	
Log Pow	-0.77 (Estimated value)
Bioaccumulative potential	Bioaccumulation: not applicable. Not established.

fermented grain 100%	
Bioaccumulative potential	Not established.

Cane Molasses (8052-35-5)	
Bioaccumulative potential	Not established.

12.4. Mobility in soil

No additional information available

12.5. Other adverse effects

Effect on ozone layer	: No additional information available
Effect on the global warming	: No known ecological damage caused by this product.
Other information	: Avoid release to the environment.

SECTION 13: Disposal considerations

13.1. Waste treatment methods

Waste disposal recommendations	: Dispose in a safe manner in accordance with local/national regulations.
Ecology - waste materials	: Avoid release to the environment.

SECTION 14: Transport information

In accordance with DOT
Not regulated for transport

Additional information

Other information	: No supplementary information available.
-------------------	---

ADR

Transport document description :

Potato AAC Mix

Safety Data Sheet

according to Federal Register / Vol. 77, No. 58 / Monday, March 26, 2012 / Rules and Regulations

Transport by sea

No additional information available

Air transport

No additional information available

SECTION 15: Regulatory information

15.1. US Federal regulations

Fulvic Acid (479-66-3)

Not listed on the United States TSCA (Toxic Substances Control Act) inventory

fish meal (fish scrap), unstabilized

Not listed on the United States TSCA (Toxic Substances Control Act) inventory

phosphoric acid (7664-38-2)

Listed on the United States TSCA (Toxic Substances Control Act) inventory

Not listed on the United States SARA Section 313

RQ (Reportable quantity, section 304 of EPA's List of Lists) :	5000 lb
--	---------

15.2. International regulations

CANADA

No additional information available

EU-Regulations

No additional information available

Classification according to Regulation (EC) No. 1272/2008 [CLP]

Classification according to Directive 67/548/EEC or 1999/45/EC

Not classified

15.2.2. National regulations

No additional information available

15.3. US State regulations

phosphoric acid (7664-38-2)

U.S. - Massachusetts - Right To Know List

U.S. - New Jersey - Right to Know Hazardous Substance List

U.S. - Pennsylvania - RTK (Right to Know) List

SECTION 16: Other information

Data sources : REGULATION (EC) No 1272/2008 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 16 December 2008 on classification, labeling and packaging of substances and mixtures, amending and repealing Directives 67/548/EEC and 1999/45/EC, and amending Regulation (EC) No 1907/2006.

Other information : None.

Full text of H-phrases: see section 16:

Acute Tox. 3 (Oral)	Acute toxicity (oral) Category 3
Acute Tox. 4 (Dermal)	Acute toxicity (dermal) Category 4
Acute Tox. 4 (Inhalation)	Acute toxicity (inhalation) Category 4
Acute Tox. 4 (Oral)	Acute toxicity (oral) Category 4
Eye Irrit. 2B	Serious eye damage/eye irritation Category 2B
Met. Corr. 1	Corrosive to metals Category 1
Skin Corr. 1B	Skin corrosion/irritation Category 1B
H290	May be corrosive to metals
H301	Toxic if swallowed

Potato AAC Mix

Safety Data Sheet

according to Federal Register / Vol. 77, No. 58 / Monday, March 26, 2012 / Rules and Regulations

H302	Harmful if swallowed
H312	Harmful in contact with skin
H314	Causes severe skin burns and eye damage
H320	Causes eye irritation
H332	Harmful if inhaled

SDS US (GHS HazCom 2012)

Disclaimer: This information relates to the specific material designated and may not be valid for such material used in combination with any other materials or in any process. Such information is to the best of our knowledge and belief, accurate and reliable as of the date compiled. However, no representation, warranty or guarantee is made as to its accuracy, reliability or completeness. NO WARRANTY OF MERCHANTABILITY, FITNESS FOR ANY PARTICULAR PURPOSE, OR ANY OTHER WARRANTY, EXPRESS OR IMPLIED, IS MADE CONCERNING THE INFORMATION HEREIN PROVIDED. It is the user's responsibility to satisfy himself as to the suitability and completeness of such information for his own particular use. We do not accept liability for any loss or damage that may occur from the use of this information nor do we offer warranty against patent infringement.