




Product Identifier – Pure Porcine Meat and Bone Meal

Section 1:

PRODUCT AND COMPANY INFORMATION	
<i>Company Name and Address</i>	Tyson Foods, Inc, 2200 Don Tyson Pkwy, Springdale, AR 72762
<i>Division</i>	Fresh Meats
<i>Company Phone Number</i>	479-290-4000
<i>Chemical Emergency</i>	1-888-362-7416
<i>Product Name</i>	Pure Porcine Meat and Bone Meal
<i>Product Code</i>	NA
<i>Recommended use or restrictions</i>	To be used as an ingredient for further processed animal foods. It is not for Human Consumption.

Section 2:

HAZARDS IDENTIFICATION	
<i>GHS CLASSIFICATION</i>	Mild Eye Irritant (Class 2B) Respiratory Irritant Category 3
<i>SIGNAL WORD</i>	Warning
<i>PICTOGRAMS</i>	
<i>HAZARD STATEMENT</i>	Causes Eye Irritation May cause respiratory irritation Not for Human Consumption
<i>PRECAUTIONARY STATEMENT</i>	Prevention: Avoid Breathing dust
	Response: If in eyes: Rinse continuously with water for several minutes; Wash thoroughly after handling
	Storage: Avoid wet conditions and extreme heat
	Disposal: NA
<i>POTENTIAL ENVIRONMENTAL EFFECTS</i>	NA



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Section 3:

Composition/Information on Ingredients			
CHEMICAL NAME	COMMON NAME	CAS NUMBER	% BY WEIGHT
Porcine meat and bone meal	Porcine Meal	NA	100

Section 4:

FIRST AID MEASURES	
EYE CONTACT	Flush eyes with water for at least 15 minutes.
SKIN CONTACT	Wash affected skin with soap and water
INHALATION	Remove to fresh air. Seek medical attention for breathing difficulties.
INGESTION	Not an expected route of exposure.
NOTE TO PHYSICIANS	NA

Section 5:

FIRE FIGHTING MEASURES	
FLAMMABLE PROPERTIES	Non Flammable
SUITABLE EXTINGUISHING MEDIA	Extinguish with water, dry chemical powder or foam.
UNSUITABLE EXTINGUISHING MEDIA	NA
PRODUCTS OF COMBUSTION	Oxides of Carbon
PROTECTION OF FIREFIGHTERS	Wear pressure demand, self-contained breathing apparatus (SCBA), and full protective bunker gear, Avoid inhalation of combustion products.



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Section 6:

ACCIDENTAL RELEASE MEASURES	
PERSONAL PROTECTION	Coveralls, gloves, and dust masks may be worn for comfort.
EMERGENCY PROCEDURES	Sweep up spills. Use good housekeeping practices and avoid creating dust during cleanup.
ENVIRONMENTAL PRECAUTIONS	Contain material and prevent entry to waterways.
METHODS FOR CONTAINMENT	NA
METHODS FOR CLEAN-UP	Dry cleaning methods are preferred
OTHER INFORMATION	NA

Section 7:

Handling & Storage	
HANDLING	Keep dry; Practice good housekeeping by avoiding dust accumulations on surfaces.
STORAGE	Store at ambient temperatures and under dry conditions
IMCOMPATIBLES	None Known

Section 8:

Exposure Control/Personal Protection			
COMPONENT/CHEMICAL	OSHA PEL (or CEILING)	ACGIH TLV (or STEL)	OTHER – OEL *
Nuisance Dust	15 mg/m3 Total Dust 5 mg/m3 Respirable dust	10 mg/m3 Inhalable dust 3 mg/m3 Respirable	NA
ENGINEERING CONTROLS	Provide general or local ventilation to minimize dust levels.		
EYE/FACE PROTECTION	Use safety glasses or goggles in dusty conditions.		
SKIN PROTECTION	None required, but coveralls and gloves can be worn for good hygiene.		
RESPIRATORY PROTECTION	NIOSH approved dust masks may be worn for comfort.		
GENERAL HYGIENE CONSIDERATIONS	Hand washing; No eating, drinking and minimize hand to mouth contact.		
*OEL SOURCE	NA		

Section 9:

PHYSICAL AND CHEMICAL PROPERTIES			
COLOR	Light tan to dark brown	PHYSICAL STATE	Granular solid
ODOR	Fresh meal	ODOR THRESHOLD	None Known
pH	NA	MELTING/FREEZING POINT	NA
BOILING POINT & RANGE	Decomposes	EVAPORATION RATE	NA



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FLASH POINT	NA	FLAMMABILITY (solid, gas)	NA
UPPER FLAMMABILITY LIMIT	None Known	LOWER FLAMMABILITY LIMIT	None Known
VAPOR PRESSURE	NA	VAPOR DENSITY	NA
RELATIVE DENSITY (specific gravity)	None Known	SOLUBILITY (water)	Slightly Soluble
PARTITION COEFFICIENT	NA	AUTO-IGNITION TEMPERATURE	NA
DECOMPOSITION TEMPERATURE	None Known	PERCENT VOLATILE, wt. %	0
VOC CONTENT, wt. %	0	VISCOSITY	NA

Section 10:

STABILITY AND REACTIVITY

REACTIVITY	NA
CHEMICAL STABILITY	Stable
CONDITIONS TO AVOID	High temperatures, dust generation and ignition
IMCOMPATIBLE MATERIALS	Oxidizing agents
HAZARDOUS DECOMPOSITION PRODUCTS	None Known
POSSIBILITY OF HAZARDOUS REACTIONS	NA

Section 11:

TOXICOLOGY INFORMATION

ACCUTE EFFECTS

ORAL LD ₅₀	No data available	DERMAL LD ₅₀	No data available
INHALATION	No data available	INHALATION LC ₅₀	No data available
EYE IRRITATION	No data available	SKIN IRRITATION	Not expected to be a skin irritant
SENSITIZATION	Not expected to be a sensitizing agent		

CHRONIC EFFECTS

CARCINOGENICITY	Not Listed
MUTAGENICITY	No data available
REPRODUCTIVE EFFECTS	No data available
DEVELOPMENTAL EFFECTS	No data available
SPECIFIC TARGET ORGAN TOXICITY	No data available
SIGNS AND SYMPTOMS OF EXPOSURE	Mechanical irritation of the skin, eyes, and throat may occur from dust.

Section 12:



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ECOLOGICAL INFORMATION

ECOTOXICITY	No data available
PERSISTENCE/DEGRADABILITY	Biodegradable
BIACCUMULATION/ACCUMULATION	Does not bio-accumulate
MOBILITY IN ENVIRONMENT	No data available

Section 13:

DISPOSAL CONSIDERATIONS

DISPOSAL	Not considered a hazardous material for disposal. Follow the waste disposal requirements for your country, state and local authorities.
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Section 14:

TRANSPORTATION INFORMATION

US DOT (ground/air/water)	NA Not considered a hazardous material for shipping
PROPER SHIPPING DESCRIPTION	Porcine Meat and Bone Meal

Section 15:

REGULATORY INFORMATION

SARA 302/304

Composition/information on ingredients

			SARA 302 TPQ		SARA 304 RQ	
COMPONENT	%	EHS	(lbs.)	(gallons)	(lbs.)	(gallons)
NA						

SARA 311/312

Composition/information on ingredients

COMPONENT	%	Fire hazard	Sudden release of pressure	Reactive	Immediate (acute) health hazard	Delayed (chronic) health hazard
NA						

SARA 313

Form R – Reportable	COMPONENT	CAS Number	%
NA			



Safety Data Sheet

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Section 16:

OTHER INFORMATION			
NFPA 704: National Fire Protection Association (0=minimal hazard, 1=slight hazard, 2=moderate hazard, 3=severe hazard, 4=extreme hazard)			
HEALTH	FIRE	REACTIVITY	SPECIAL HAZARDS
1	1	0	0

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BY: Forrest Adams

REVISION DATE: _____

REVISION NOTES:

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