

Material Safety Data Sheet

May be used to comply with OSHA's Hazard Communication Standard, 29 CFR 1910 1200. Standard must be consulted for specific requirements.

U.S. Department of Labor

Occupational Safety and Health Administration
(Non-Mandatory Form)
Form Approved
OMB No. 1218-0072

IDENTITY (as Used on Label and List)
Meat and Bone Meal

Note: Blank spaces are not permitted. If any item is not applicable or no information is available, the space must be marked to indicate that.

Section I

Manufacturer's name: Cargill Meat Solutions

Emergency Telephone Number: (316) 291-2500

Address (Number, Street, City, State and ZIP Code)

Telephone Number for Information: (316) 291-2500

151 N. Main

Date Prepared: 12-21-2007

Wichita, KS 67201

Signature of Preparer (optional)

Section II—Hazardous Ingredients/Identity Information

Hazardous Components (Specific Chemical Identity, Common Name(s))

OSHA PEL

ACGIH TLV

Other Limits
Recommended

% (optional)

Dehydrated Bovine Protein and Bone

Contains no hazardous components as described in the hazard communications standard

CAS number: N/A

Chemical family: Protein Supplement with associated fatty and mineral components

Molecular Formula: N/A

Molecular Weight: N/A

****Do not feed to ruminant animals**

Section III—Physical/Chemical Characteristics

Boiling Point: Decomposes

Specific Gravity (H₂O = 1): 0.50 avg.

Vapor Pressure (mm Hg): N/A

Melting Point: Decomposes

Vapor Density (AIR = 1): N/A

Evaporation Rate (Butyl Acetate = 1): 0

Solubility in Water: Insoluble

Appearance and Odor: Light tan to medium brown solid, characteristic odor

Section IV—Fire and Explosion Hazard Data

Flash Point (Method Used): 460 degrees F, Open Cup (fat content only)

Flammable Limits: N/A

LEL: N/A

UEL: N/A

Extinguishing Media: Type A or B

Special Fire Fighting Procedures: None

Unusual Fire and Explosion Hazards: As with any organic dust, may be explosive if mixed with air in critical proportions. Maintain normal good housekeeping.

(Reproduce locally)

OSHA 174 Sept. 1985

Section V—Reactivity Data

Stability	Unstable		Conditions to Avoid: None
	Stable: X		

Incompatibility (*Materials to Avoid*): None

Hazardous Decomposition or Byproducts: None

Hazardous Polymerization	May Occur		Conditions to Avoid: None
	Will Not Occur: X		

Section VI—Health Hazard Data

Route(s) of Entry	Inhalation? N/A	Skin? N/A	Ingestion? N/A
-------------------	-----------------	-----------	----------------

Health Hazards (*Acute and Chronic*): N/A

Carcinogenicity: N/A	NTP? N/A	IARC Monographs? N/A	OSHA Regulated? No
----------------------	----------	----------------------	--------------------

Signs and Symptoms of Exposure: Possible rash

Medical Conditions: N/A
 Generally Aggravated by Exposure: N/A

Emergency and First Aid Procedures: Wash Well

Section VII—Precautions for Safe Handling and Use

Steps to Be Taken in Case Material Is Released or Spilled: Sweep up spilled meal and dispose of in sanitary landfill.

Waste Disposal Method: Send to sanitary landfill.

Precautions to Be Taken in Handling and Storing: None

Other Precautions: None

Section VIII—Control MeasuresRespiratory Protection (*Specify Type*): None

Ventilation	Local Exhaust: Ventilate bins before entering	Special: N/A
	Mechanical (<i>General</i>): N/A	Other: N/A

Protective Gloves: Standard Eye Protection: Standard

Other Protective Clothing or Equipment: Standard

Work/Hygienic Practices: Standard