

**CA1310FK Low Titer, White Oleic Acid,  
Food Grade, Kosher  
Safety Data Sheet**



**SECTION 1: Identification of the substance or mixture and the company or undertaking**

**1.1 Product identifier**

Product type : Mixture  
Trade name : CA1310FK Low Titer, White Oleic Acid, Food Grade, Kosher  
Label name : CA1310FK Low Titer, White Oleic Acid, Food Grade, Kosher  
Chemical name : Octadecenoic acid  
CAS number : 112-80-1  
EC number : 204-007-1

**1.2 Recommended and restricted uses of the substance or mixture**

Recommended uses : Industrial, cleaners, detergents, lubricants, agricultural additives, textile additives, coatings, inks, oil field additives.  
Restricted uses : None known.

**1.3 Company identification**

Company name : Chemical Associates – A Division of Univar USA Inc.  
Company address : 1270 South Cleveland Massillon Road  
: Copley, OH 44321-1683  
Company telephone : 330-666-5200

**1.4 Emergency telephone number**

Company emergency telephone : 800-347-2891  
CHEMTREC telephone : 800-424-9300

**SECTION 2: Hazards identification**

**2.1 Classification of the substance or mixture**

Classification (29CFR1910.1200 Appendix A) : None.  
GHS physical hazard : None.  
GHS health hazard : None.  
GHS environmental hazard : None.

**2.2 Label warnings of the substance or mixture**

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Signal word : None.  
 Hazard statements : None.  
 Precautionary statements : None.  
 Hazard symbol (pictogram) : None.

**2.3 Hazards not otherwise classified**

Other hazards : No additional information available.

**SECTION 3: Composition/information on ingredients**

**3.1 Substances**

Chemical name	Common name	Percent	CAS number	Health hazard
Not applicable.				

**3.2 Mixtures**

Chemical name	Common name	Typical %	CAS number	Health hazard
Octadecenoic acid	Oleic acid	73	112-80-1	None.
Octadecadienoic acid	Linoleic acid	8	60-33-3	None.
Hexadecenoic acid	Palmitoleic acid	6	2091-29-4	None.
9-Tetradecenoic Acid	Myristoleic Acid	3	544-64-9	None.
Octadecatrienoic Acid	Linolenic Acid	1	463-40-1	None.
Fatty acids C14-18	Fatty acids C14-18	9	67701-02-4	None.

**SECTION 4: First-aid measures**

**4.1 Description of first-aid measures**

Exposure route	First-aid measure
Inhalation	: Remove the victim into fresh air. Observe victim's breathing. If breathing is labored seek immediate medical attention.
Skin contact	: Wash immediately with soap and water. If irritation develops, seek medical attention. Launder contaminated clothing.
Eye contact	: Rinse immediately with plenty of water for 15 minutes. Remove contact lenses if present and easy to do. If irritation occurs, seek immediate medical (ophthalmologist) attention.
Ingestion	: Rinse mouth with plenty of water. For ingestion of large quantities seek immediate medical attention. Do not induce vomiting. Contact poison control center.

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

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Symptoms after inhalation	: May experience dizziness and headache. : Irritation of the nose and throat may occur.
Symptoms after skin contact	: Mild irritation of the skin may occur.
Symptoms after eye contact	: Irritation of the eye tissue may occur. : May cause corneal inflammation.
Symptoms after ingestion	: Mild tingling of the tongue and mouth may occur. : May cause gastrointestinal irritation, nausea and vomiting.

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

Treatment after inhalation	: If breathing is labored seek immediate medical attention.
Treatment after skin contact	: If skin irritation occurs seek immediate medical attention.
Treatment after eye contact	: If eye irritation occurs seek immediate ophthalmologist attention.
Treatment after ingestion	: If ingestion of a large quantity seek immediate poison control center.

## SECTION 5: Firefighting measures

### 5.1 Extinguishing media

Suitable media	: Carbon dioxide, alcohol resistant foam and water spray.
Unsuitable media	: None known.

### 5.2 Specific hazards arising from the substance or mixture

Direct fire hazard	: Not flammable.
Indirect fire hazard	: Exposure to temperature above the flash point (184°C).
Explosive hazard	: Exposure to temperature above the flash point (184°C).
Reactivity	: Reactivity with strong oxidizers.
Combustion products	: Carbon dioxide and carbon monoxide.

### 5.3 Special protective equipment and precautions for fire-fighters

Protective equipment	: Full protective clothing. : Self contained breathing apparatus.
Precautions	: No additional information available.
Emergency response guide	: Not a hazardous material.

## SECTION 6: Accidental release measures

### 6.1 Personal precautions, protective equipment and emergency procedures

Personal precautions	: Mixture is not a hazardous material. If mixture is a mist or vapor, stay upwind.
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Protective equipment : Wear rubber gloves, rubber boots, face shield and chemical hazard suit. If material is a mist or vapor wear dust mask or self contained breathing apparatus.

Emergency procedures : Mark the spill area with hazard tape or cones. Contain the spill area with suitable absorbent. Keep away from streams, rivers and lakes. If mixture is a mist or vapor, alert immediate neighborhood to close windows and doors. Contain and dissipate mist or vapor via spraying with water.

## 6.2 Environmental precautions

Precautions : Keep out of streams, rivers and lakes. Mixture is regulated as oil under the Clean Water Act. Abide by all laws per this regulation.

## 6.3 Methods and materials for containment and cleanup

Methods : Use chemical absorbent pigs or manually spread chemical absorbent onto spill area. After the mixture is absorbed, dispose in approved waste facility.

Materials : Approved materials include dry earth, sand, clay, chemical absorbent, vermiculite and carbon.

## SECTION 7: Handling and storage

### 7.1 Precautions for safe handling

Handling temperature : About 10 - 20°C above the melt point (16°C).

Handling equipment : Rubber hoses or steel or stainless steel (grade 304) lines. Stainless steel (grade 304) for pumps.

### 7.2 Conditions for safe storage, including any incompatibilities

Storage area : Store in dry area. Store at room temperature. Store in dyke area to contain any spills. Protect from heat.

Packaging materials : Polyethylene or stainless steel (grade 304), rubber lined or epoxy lined tanks or drums. Graphite or rubber gaskets.

Incompatibilities : Strong oxidizers and strong bases.

## SECTION 8: Exposure controls/personal protection

### 8.1 Exposure controls

OSHA PEL : None.

ACGIH TLV : None

NIOSH REL : None.

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## 8.2 Appropriate engineering controls

Engineering controls : If mist or vapors exist, install ventilation equipped with carbon canisters. Ventilation should be 10 air exchanges per hour. Local exhaust ventilation is recommended.

## 8.3 Personal protection equipment

Personal protective equipment : Rubber gloves and safety glasses. Dust mask if mist or vapors exist.

Personal protective equipment pictograms :



## SECTION 9: Physical and chemical properties

### 9.1 Physical and chemical properties

Appearance : Light yellow liquid.  
Odor : Mild vegetable oil.  
Odor threshold : No data available.  
pH : No data available. Mixture is not readily soluble in water.  
Melting point : 14 - 16°C.  
Boiling point : 286°C at 100 mm Hg (oleic acid).  
: 229°C at 16 mm Hg (linoleic acid).  
Flash point : 150°C Tag Closed Cup.  
Evaporation rate : No data available.  
Flammability : Not flammable.  
Lower flammability limit : No data available.  
Upper flammability limit : No data available.  
Vapor pressure : 5.46X10<sup>-7</sup> mm Hg at 25°C (oleic acid).  
: 8.68X10<sup>-7</sup> mm Hg at 25°C (linoleic acid).  
Vapor density : No data available.  
Relative density : 0.891 at 25°C.  
Solubility : Complete in ethanol and acetone.  
: 1.15X10<sup>-2</sup> mg/l at 25°C in water (oleic acid).  
Partition coefficient for n-octanol/water : Log Kow = 7.64 (oleic acid).  
: Log Kow = 7.05 (linoleic acid).  
Auto-ignition temperature : 363°C (oleic acid).  
Decomposition temperature : No data available.  
Viscosity : 25.6 mPas (cps) at 30°C (oleic acid).

### 9.2 Other information

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Other information : No additional information available.

## SECTION 10: Stability and reactivity

Reactivity : May react violently with oxidizers.  
Chemical stability : Stable under storage conditions.  
Possibility of hazardous reactions : Hazardous polymerization does not occur.  
Conditions to avoid : Pressure, shock, static discharge or vibration does NOT result in a hazardous condition.  
Incompatible materials : Oxidizers and strong bases.  
Hazardous decomposition products : Carbon dioxide and carbon monoxide.

## SECTION 11: Toxicological information

### 11.1 Information on the likely routes of exposure

Inhalation exposure : From mist, spray or vapors.  
Skin exposure : From mist, spray or vapors.  
Ingestion exposure : Not a likely route of exposure.  
Eye contact : From mist, spray or vapors.

### 11.2 Symptoms related to the physical, chemical and toxicological characteristics

Inhalation : Labored breathing and irritation of the lungs may occur.  
Skin contact : Mild skin irritation may occur.  
Ingestion : Mild irritation of the mouth, tongue, esophagus and stomach may occur.  
Eye contact : Mild eye irritation may occur.

### 11.3 Delayed and immediate effects and also chronic effects from short and long term exposure

Inhalation : Chronic effects are not known.  
Skin contact : Chronic effects are not known.  
Ingestion : Chronic effects are not known.  
Eye contact : Chronic effects are not known.

### 11.4 Numerical measures of toxicity

Oral LD50 : Rat > 5000 mg/kg.  
Skin LD50 : No data available.  
Ingestion LD50 : No data available.  
Inhalation LD50 : No data available.

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Skin primary irritation : Human 14 slightly irritating (63 maximum score, oleic acid).  
: Guinea pigs 24 hour no irritation (linoleic acid).  
Eye primary irritation : Rabbit mild conjunctival erythema (linoleic acid).

## 11.5 Carcinogenicity

National Toxicology Program : Not listed.  
International Agency for  
Research on Cancer : Not listed.  
OSHA : Not listed.  
NIOSH : Not listed.

## 11.6 Other toxicological information

Reproductive toxicity : Not classified.  
Germ cell mutagenicity : No data available.  
Respiratory or skin sensitization : Not classified.  
Specific target organ toxicity,  
single exposure : No data available.  
Specific target organ toxicity,  
repeated exposure : No data available.  
Aspiration hazard : No data available.

## SECTION 12: Ecological information

### 12.1.1 Ecotoxicity aquatic

Fish LC50 : 389 mg/l 96 hour fathead minnow (oleic acid).  
Daphnia EC50 : No data available.  
Rotifer EC50 : No data available.  
Algae EC50 : No data available.

### 12.1.2 Ecotoxicity terrestrial

Ecotoxicity terrestrial : No data available.

### 12.2 Persistence and degradability

Water : 68% 5 day BOD (oleic acid).  
: 52% 5 day BOD (linoleic acid).  
: Readily degradable.  
Soil : Koc = 340,000 (oleic acid)  
: Koc = 163,000 (linoleic acid).  
: Immobile.  
Air : 5 hour half life (oleic acid).

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: 3 hour half life (linoleic acid).

## 12.3 Bio-accumulative potential

Log Kow : 7.64 (oleic acid).  
: 7.05 (linoleic acid).  
: This mixture has a potential to bio-concentrate.

## 12.4 Mobility in soil

Surface tension : Air 32.8 dyne/cm at 20°C (oleic acid).  
Soil mobility : Koc = 340,000 (oleic acid)  
: Koc = 163,000 (linoleic acid).  
: Immobile.

## 12.5 Results of PBT and vPvB assessment

PBT and vPvB assessment : No data available.

## 12.6 Other adverse effects

Air : Not dangerous to the ozone layer.  
Water : Mild pollutant to surface of water.

## SECTION 13: Disposal considerations

### 13.1 Description of waste residues

Storage tank residues : Liquid residue from tank cleaning.  
Empty package residues : Liquid residue remaining in emptied package container.  
Transport trailer residues : Liquid residue from transport trailer cleaning.  
Absorbent material : Solid absorbent containing mixture from a spill.

### 13.2 Safe handling of waste residues

Storage tank residues : Refer to section 7 for safe handling.  
Empty package residues : Refer to section 7 for safe handling.  
Transport trailer residues : Refer to section 7 for safe handling.  
Absorbent material : Refer to section 7 for safe handling.

### 13.3 Methods of disposal

Storage tank residues : Dispose via an approved incineration facility.  
: Dispose via an approved land fill facility.  
: Dispose only in accordance with local, state and federal regulations.



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Empty package residues : Remove package to an approved package cleaning and recycling facility.  
 Transport trailer residues : Dispose only in accordance with local, state and federal regulations.  
 : Clean transport trailer at an approved cleaning facility.  
 : Disposal of cleaning residues must be in accordance with local, state and federal regulations.  
 Absorbent material : Dispose via an approved incineration facility.  
 : Dispose via an approved land fill facility.  
 : Dispose only in accordance with local, state and federal regulations.

**13.4 Hazardous waste classification (RCRA)**

Classification	Regulation	Listed	Hazardous waste number
Ignitability	40CFR261.21	No	
Corrosivity	40CFR261.22	No	
Reactivity	40CFR261.23	No	
Toxicity	40CFR261.24	No	

**SECTION 14: Transport information**

**14.1 UN number**

UN number : None.

**14.2 UN proper shipping name**

Proper shipping name : None.

**14.3 Transport hazard class**

Hazard class : None.

Hazard label : None.

Hazard pictogram : None.

**14.4 Packing group**

Packing group : None.

**14.5 Environmental hazards**

Marine pollutant : Not listed.

**14.6 Transport in bulk**

US DOT : Not regulated.

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IMDG : Not regulated.  
IATA : Not regulated.  
MARPOL 73/78 : Not regulated.  
IBC code : Not regulated.

## 14.7 Special precautions for user

Special precautions : No additional information available.

## SECTION 15: Regulatory information

### 15.1 Safety, health and environmental regulations specific for the substance or mixture

#### 15.1.1 US regulations

SARA 302 (40CFR355) : Not listed.  
SARA 311/312 (40CFR370.66) : Not listed.  
SARA 313 (40CFR372.65) : Not listed.  
CERCLA (40CFR302.4) : Not listed.  
California proposition 65 : Not listed.  
German WGK class : 0 (no hazard to waters)

#### 15.1.2 Chemical inventories

TSCA USA : Listed.  
AICS Australia : Listed.  
DSL Canada : Listed.  
EC Europe : Listed.  
ECL Korea : Listed.  
IECSC China : Listed.  
ENCS Japan : Listed.  
NzIoC New Zealand : Unknown.  
PICCS Philippines : Listed.  
SWISS Switzerland : Unknown.

### 15.2 Chemical safety assessment

Safety assessment : No additional information available.

## SECTION 16: Other information

### 16.1 Hazard ratings

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	Health	Flammability	Physical hazards	Instability
HMIS (USA)	1	1	0	
NFPA (USA)	1	1		0

**16.2 Safety Data Sheet information**

Revision date (MM/DD/YY) : 06/03/2105  
Supersede date (MM/DD/YY) : 03/25/2014

**16.3 Notice to reader**

The information presented herein is believed to be factual as it has been derived from the works and opinions of persons believed to be qualified experts; however, nothing contained in this information is to be taken as a warranty or representation for which Chemical Associates – A Division of Univar USA Inc. bears responsibility. The user should review any recommendations in the specific context of the intended use to determine whether they are appropriate.