



Mango Butter

Safety Data Sheet

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

1.1 Product name: Mango Butter

1.2 Product code: 301-234X

1.3 Supplier:

Majestic Mountain Sage Inc

2490 S 1350 W

Nibley, UT 84321 - United States of America

T 435.755.0863 - F 435.755.2108

www.TheSage.com

1.4 Emergency telephone number

No additional information available

SECTION 2: Hazards identification

2.1 Personnel and Environment

Not to be expected if handled and used properly.

SECTION 3: Composition/information on ingredients

3.1 Ingredients Information

Chemical: Triglyceride, Diglyceride, Monoglyceride

CAS Number: 90063-86-8

SECTION 4: First aid measures

4.1 General

N/A

4.2 Inhalation

Not a direct hazard. Remove from area of exposure; seek medical attention for coughing or choking.

4.3 Skin contact

Not dangerous under normal conditions.

4.4 Eye contact

Rinse thoroughly with water for some minutes.

4.5 Ingestion

Not a direct hazard.

SECTION 5: Firefighting measures

5.1 Extinguishing media

Use CO₂, dry powder or foam type extinguishers.

5.2 Recommended

Spraying extinguishers media to base of flames. Do not use direct water jet on burning material.

5.3 Special Measures

Avoid vapor inhalation, keep away from sources of ignition. Do not smoke. Wear positive pressure self-contained breathing apparatus and protective clothing.

5.4 Extinguishing procedures

Closed containers may build up pressure when exposed to heat and should be cooled with water spray.

SECTION 6: Accidental release measures

6.1 Personal precautions

Be careful. Danger of sliding possible. Avoid contact with eyes.

6.2 Environmental precautions

Try to avoid spilling. Do not empty into drain. Restrict spill to smallest possible area.

6.3 Clean up for spillages

Remove all ignition sources. Cover with adsorbent material (e.g. paper towels, sand, siliceous earth).

SECTION 7: Handling and storage

7.1 Precautions in handling

Apply good manufacturing practice and industrial hygiene practices. Observe good personal hygiene. Do not eat, drink or smoke while handling. Avoid static discharges.

7.2 Storage

Store in tightly closed original container in a cool and dry area away from heat sources and protected from light. Keep air contact to a minimum.

7.3 Fire protection

Keep away from ignition sources and naked flames. Take precautions to avoid static discharges in working area.

7.4 Temperature

Refrigeration temperature (5-10 °C).

SECTION 8: Exposure controls/personal protection

8.1 Respiratory protection

No special measures under normal conditions.

8.2 Skin protection

No special measures under normal conditions.

8.3 Eye protection

Use safety glasses if there is a risk of splashing.

8.4 Work/Hygiene practices

Wash hands with soap and water after handling.

SECTION 9: Physical and chemical properties

9.1 Physical and Chemical Properties

Appearance:	Yellowish
Form:	Semi-Solid Fat
Colour:	Pale yellow
Odor:	Neutral odor

Data relevant to safety:

Melting point:	27 - 38 °C
Boiling point:	More than 300 °C
Smoke point:	>200 °C
Flash point:	>250 °C
Ignition:	>300 °C
Auto Flammability:	None
Fire provoking characteristics:	Temperatures more than 200°C and strong air circulation
Explosive:	Not explosive
Vapor pressure:	Less than 0.001 mm Hg

Density:	0.90 - 0.93 kg/m ³ at 20°C
Water solubility:	Insoluble
pH (10 g/l):	Neutral at 20°C
Viscosity:	40 to 50 mPas at 37°C
Thermal Decomposition:	At temperature more than 150°C
Explosion limits:	None

SECTION 10: Stability and reactivity

10.1 Reactivity

It presents no significant reactivity hazards by itself or by contact with water. Avoid contact with strong acids, alkali or oxidizing agents.

10.2 Decomposition

Avoid exposure of light and heat.

SECTION 11: Toxicological information

11.1 Toxicological testing

No skin irritation, no eye irritation, no sensitization.

11.2 Practical experience

Vegetable oils have been sold and used for thousand of years as foods and cosmetics.

11.3 General considerations

None

SECTION 12: Ecological information

12.1 Biodegradability

Readily biodegradable

12.2 Precautions

Prevent surface contamination of oil ground and surface water.

SECTION 13: Disposal considerations

13.1 Product

Vegetable oil

13.2 Suggested Procedure

Suitable incineration plant. Take notice of national special regulations.

13.3 Disposal code

Suitable waste-disposal site.

SECTION 14: Transport information

14.1 Transport Information

Road:	N/A
Air:	N/A
Sea:	N/A

SECTION 15: Regulatory information

15.1 Regulatory Information

Hazards:	N/A
Symbols:	N/A
Risk phases:	N/A
Safety:	N/A

SECTION 16: Other information

Date: January 31, 2017

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