

SECTION 1: Identification

1.1. Identification

Product Name Mango butter

1.2. Recommended use and restrictions on use

Recommended Use No information available

1.3. Supplier

Camden-Grey Essential Oils, Inc.
5751 Halifax Ave., Unit 2
Fort Myers, FL 33912
Emergency Tel. No.: Chemtrec 1-800-262-8200 // 1- 703-741-5500

1.4. Emergency telephone number

Emergency number: Chemtrec -1.800.424.9300/ 1.703.527.3887 CCN 797608

SECTION 2: Hazard(s) identification

PERSONNEL AND ENVIRONMENT Not to be expected if handled and used properly

SECTION 3: Composition/information on ingredients

Chemical Identification Triglyceride, Diglyceride, Monoglyceride
CAS Number 90063-86-8

SECTION 4: First-aid measures

GENERAL IF INHALED N/A
Not a direct hazard. Remove from area of exposure; seek medical attention for coughing or choking.

SKIN CONTACT Not dangerous under normal conditions.
Acute and delayed symptoms and effects: May cause skin irritation. Signs/symptoms may include localized redness, swelling, and itching.

EYE CONTACT Rinse thoroughly with water for some minutes.
INGESTION Not a direct hazard

SECTION 5: Fire-fighting measures

Use CO2, dry powder or foam type extinguishers
RECOMMENDED Spraying extinguishers media to base of flames. Do not use direct water jet on burning material.

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

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

SECTION 6: Accidental release measures

PERSONAL PRECAUTIONS Be careful. Danger of sliding possible. Avoid contact with eyes.
ENVIRONMENTAL PRECAUTIONS Try to avoid spilling. Do not empty into drain. Restrict spill to smallest possible area.
METHOD OF CLEANING Remove all ignition sources. Cover with absorbent material (e.g. paper towels, sand, siliceous earth).

SECTION 7: Handling and storage

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

STORAGE CONDITION 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.

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

TEMPERATURE Refrigeration temperature (5-10°C).

SECTION 8: Exposure controls/personal protection

RESPIRATORY PROTECTION No special measures under normal conditions.
SKIN PROTECTION No special measures under normal conditions.
EYE PROTECTION Use safety glasses if there is a risk of splashing
WORK/HYGIENE PRACTICES Wash hands with soap & water after handling.

Mango butter

Safety Data Sheet

SECTION 9: Physical and chemical properties

9.1. Information on basic physical and chemical properties

Appearance	Yellowish Semi Solid fat.
Color	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 characteristic	Temperature more than 200 °C and strong air circulation.
Explosive	Not explosive.
Vapor pressure	Less than 0.001 mmm Hg.
Density	0.90 – 0.93 g/cm3 at 20 °C
Water solubility	Insoluble.
pH (10g/l)	Neutral at 20 °C
Viscosity	40 to 50 mPa at 37 °C
Thermal decomposition	At temperature more than 150 °C
Explosion Limits	None

SECTION 10: Stability and reactivity

REACTIVITY	It presents no significant reactivity hazards by itself or by contact with water. Avoid contact with strong acids, alkali or oxidizing agents.
DECOMPOSITION	Avoid exposure of light and heat.

SECTION 11: Toxicological information

TOXICOLOGICAL TESTING	No skin irritation, no eye irritation, no sensitization.
PRACTICAL EXPERIENCE	Vegetable oils have been sold and used for thousands of years as foods and cosmetics.
GENERAL CONSIDERATIONS	None.

SECTION 12: Ecological information

BIODEGRADABILITY	Readily biodegradable
PRECAUTIONS	Prevent surface contamination of oil ground and surface water.

SECTION 13: Disposal considerations

13.1. Disposal methods

PRODUCT:	Vegetable oil
SUGGESTED PROCEDURE	Suitable incineration plant. Take notice of national special regulations.
DISPOSAL CODE	Suitable waste-disposal site.

SECTION 14: Transport information

ROAD	N/A
AIR	N/A
SEA	N/A.

SECTION 15: Regulatory information

HAZARDS	N/A
SYMBOLS	N/A
RISK PHASES	N/A
SAFETY	N/A.

SECTION 16: Other information

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