

### MATERIAL SAFETY DATA SHEET MOLASSES/MOLASSES BLENDS

	1. CHEMICAL PROD	DUCT AND COMP	ANY IDENTIFICATION	
Chemical Name	CI	nemical Formula	Molecular Weight	
NA	Mi Ag	ixture of liquid gricultural commodi	No data dities	
Trade Name – Mola	asses/Molasses Blends			
Synonyms	D	OT Identification No	10.	
Liquid animal suppl	lement N/	4		
Company Identifica	tion:			
Westway Trading C 365 Canal Street, S New Orleans, Louis (504) 525-9741	Corporation Suite 2900 siana 70130			
	2. COMPOSITIO	N, INFORMATION	ON INGREDIENTS	
Component(s), Chemical Name	CAS Registry No.	%(Approx.)	ACGIH TLV-TWA	
Proprietary See ingredient tag	NA 3	No data	No data	
	3. HA	ZARDS IDENTIFIC	ICATION	

### **Emergency Overview**

This material should be stored in a vented tank designed to contain a material with a specific gravity of 1.3 or greater. Material can ferment if excessive moisture contamination is allowed. Fermentation can yield carbon dioxide with possible traces of ethanol or volatile fatty acids (e.g. acetic, propionic, lactic, or butryic) and if exposed to a spark or flame may result in an explosion. These conditions should be avoided. If maintenance of tank requires entry by personnel, OSHA's Confined Space standard (29CFR1910.146) shall be complied with. If welding is to be performed, the tank should be gas freed and only certified welders shall perform welding operations.

### Potential Health Effects

## Eyes - Mild irritant

Skin - None

Inhalation – Insufficient oxygen may be present in vessels containing the product due to the generation of carbon monoxide during fermentation

#### Molasses/Molasses Blends MSDS

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	4. FIRST AID MEASURES	
<u>Eyes:</u> Flush eyes for 15 minutes. <u>Skin:</u> Wash with soap and water. <u>Ingestion:</u> No data		
	5. FIRE FIGHTING MEASURES	
Flashpoint (Method used)	Flammable Limits in Air	
Non-flammable Non-combustible	Non-flammable Non-combustible	*
Endinguishing Areata NIA		

Extinguishing Agents - NA

Unusual Fire and Explosion Hazards – Fermentation occurs when diluted with water and is accelerated by heat. During fermentation carbon monoxide with possible traces of ethanol or volatile fatty acids (e.g., acetic, propionic, lactic, or butryic) is given off, which produces inhalation hazards and possible explosion hazards.

# 6. ACCIDENTAL RELEASE MEASURES

Steps to be Taken in Case Material is Released or Spilled

Small spills - Stop the source of the spill. Recover as much product as possible for reuse. Absorb remaining spill and dispose solids in waste container.

Large spills - Stop the source of the spill. Create diversionary structures to minimize the extent of the release. Prevent the release from entering a waterway or sewer. Recover useable product. Absorb remaining spill and dispose of at an approved facility such as a municipal landfill or land application site.

### 7. HANDLING AND STORAGE

This material should be stored in a vented tank designed to contain a material with a specific gravity of 1.3 or greater. Material can ferment if excessive moisture contamination is allowed.

#### 8. EXPOSURE CONTROLS, PERSONAL PROTECTION

**Respiratory Protection - None** 

Ventilation - Provide adequate ventilation to prevent accumulation of vapors.

Skin Protection - Rubber gloves

Eye Protection - Safety glasses

Hygiene - Wash any exposed area promptly with soap and water. Launder contaminated clothing,

Other Control Measures - None

## Molasses/Molasses Blends MSDS

9.	9. PHYSICAL AND CHEMICAL PROPERTIES				
Appearance Dark brown syrupy liquid	Odor Sweet				
Physical State Liquid	Specific Gravity 1.45				
Boiling Point Very high	Freezing/Melting Point Varies				
Vapor Pressure Low	% Volatile, by Volume No data				
Evaporation Rate No data	Vapor Density in Air Water vapor only				
Solubility in Water Soluble	pH 2.25 to 6.0				
A A BALL AND A	10. STABILITY AND REACTIVITY				

Chemical Stability - Stable

Conditions to Avoid - Excess moisture or heat. Unventilated containers.

Incompatibility with Other Materials -

Reacts with concentrated nitric acid or concentrated sulphuric acid. Ferments when diluted with water.

Hazard Decomposition Products - Carbon monoxide, alcohol or fatty acid vapors

Hazardous Polymerization - NA

## **11. ECOLOGICAL INFORMATION**

Prevent releases to land or water. Results in high Biological Oxygen Demand (BOD) and potential oxygen depletion of aquatic systems.

12. DISPOSAL CONSIDERATIONS												
Dispose	of	waste	material	at	an	approved	municipal	landfill	or	land	application	site.
				13	3. TF	ANSPORT	INFORMAT	ION				
Hazardou	is Ma	aterials [	Description	/ Pro	per S	Shipping Nar	ne - NA					

DOT Hazard Class - NA

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DOT Identification Number - NA

X This product is not a DOT hazardous material.

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# 14. REGULATORY INFORMATION

Discharges to a water of the U.S. are regulated by the Environmental Protection Agency.

#### **15. OTHER INFORMATION**

None.

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