

NAKANO FOODS, INC.
Material Safety Data Sheet

Dilute Vinegar (3.0% - 10.0% Acetic Acid)

Date Issued: October 1 1998
Trade Name: Vinegar
Chemical Name: Dilute Acetic Acid (CH₃COOH)
CAS Registry No: 8028-52-2
Definition: Product made by the acetous fermentation of ethyl alcohol to contain 4 - 10% acetic acid (or 40 - 100 grain vinegar).

Manufacturer's Name & Address:

Nakano Foods, Inc.
55 E. Euclid Avenue, Suite 300
Mount Prospect, IL 60056

Contact: Michael Zadny
Corporate Quality Assurance Manager

Phone Number: (847) 590-0059 ext. 331

HEALTH HAZARD DATA

Inhalation: Threshold Limit Value: 10 ppm
Short Term Exposure Limit: 15 ppm for 15 minutes
Odor Threshold: 1.0 ppm

Prolonged inhalation of vapors can cause irritation to respiratory tract.

Eyes: Will cause eye irritation - smarting and reddening of the eye

EMERGENCY & FIRST-AID PROCEDURES

In case of eye contact, flush immediately and thoroughly with water.
If swallowed in large amounts, water should be consumed to dilute. Do not induce vomiting.
Do not give emetics or baking soda.

NAKANO FOODS, INC.
Material Safety Data Sheet

Page 2 of 2

Dilute Vinegar (3.0% - 10.0% Acetic Acid)

SPILL OR LEAK PROCEDURES

If vinegar is spilled, water may be used to dilute. Treat or dispose of waste material in accordance with all local, state/provincial, and national requirements.

DISPOSAL CONSIDERATIONS

Treat or dispose of waste material in accordance with all local, state/provincial, and national requirements.

PHYSICAL DATA

Appearance & Odor: Appropriate color and odor for type of vinegar

Boiling Point: 244° F Vapor Pressure (MMHg): 11MM

Vapor Density (Air = 1): 2.1 Solubility in Water: Complete

Specific Gravity: 1.01 pH: 2.2 @100 grain (10.0%)

Stability: Good Hazardous Polymerization - will not occur

Incompatibility with Other Materials: Avoid contact with strong oxidizing agents. Avoid contact with strong bases.

EXPOSURE CONTROLS

Engineering Controls: Good general ventilation should be sufficient to control airborne levels.