

# **CONSUMERS VINEGAR AND SPICE CO., INC.**

4723 SOUTH WASHTENAW AVE CHICAGO, ILLINOIS 60632

TELEPHONE 773-376-4100

FAX 773-376-6224

**VINEGARS  
BURMA BRAND SPICES  
INGREDIENTS**

**DEHYDRATED ONION  
DEHYDRATED GARLIC  
DEHYDRATED VEGETABLES**

Date Issued: Feb. 2003  
Trade Name: Vinegar, all varieties  
Chemical Name: Acetic Acid  
Chemical Formula: CH<sub>3</sub>COOH

Definition: Product made by the acetous fermentation of ethyl alcohol containing 4 to 30% acetic acid (or 40 to 300 grain vinegar).

Manufacturer's Name and Address:	National Vinegar Co. P.O. Box 255 Alton, IL 62002	National Vinegar Co. P.O. Box 495 Olney, IL 62450
Phone Number:	800-783-3822	800-783-9723

## **HEALTH HAZARD DATA**

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

Inhalation of vapors can cause irritation to respiratory tract.

Skin: Contact may cause mild injury and burns from vinegars of 10% acetic acid and greater. Dilute solutions may cause dermatitis in some sensitive individuals.

Eyes: May cause severe burns and permanent corneal injury from concentrated vinegars. May be followed by blindness. High vapor concentrations may result in conjunctivitis.

Ingestion: Concentrated vinegars may cause pain, irritation and burns in mouth, gullet and stomach.

## **EMERGENCY & FIRST-AID PROCEDURES**

In case of eye or skin contact, flush immediately and thoroughly with water.

Saturated clothing should be removed and washed.

If vapors are inhaled extensively, exposed person should be removed to fresh air immediately.

If swallowed, water should be consumed to dilute.

Do not induce vomiting.

Do not give emetics or baking soda.

Call a physician.

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## **FIRE AND EXPLOSION HAZARD DATA**

Flash Point: 40°C closed cup  
(Acetic Acid)

Auto Ignition Temperature: 427°C  
(Acetic Acid)

Flammable Limits In Air: 4.0% - 16%  
(Acetic Acid)

Fire Extinguishing Agents Recommended:

Water spray, foam CO<sub>2</sub> or dry chemical. Water may be used to dilute spills and reduce flammability.

Unusual Fire And Explosion Hazards:

Toxic gases and vapors may be released in a fire involving concentrated vinegars.

## **REACTIVITY DATA**

Stability	Hazard Polymerization
(X) Stable	(X) Will not occur
( ) Unstable	( ) May occur

Incompatibility:

Contact with strong oxidizers may cause fires and will react with strong caustics to cause violent spattering and heat.

Hazardous Decomposition Products:

May produce carbon monoxide (CO) and/or carbon dioxide (CO<sub>2</sub>).

## **SPILL OR LEAK PROCEDURES**

If vinegar is spilled, dike to contain, ventilate area, dilute with water: may be neutralized with addition of soda ash.

Do not flush to streams or sewers.

Waste Disposal Methods

Treatment or disposal of waste generated by use of vinegar should be reviewed in terms of applicable federal, state and local laws and regulations. Users are advised to consult with appropriate regulatory agencies before discharge, treatment or disposal.

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## **SPECIAL PROTECTION INFORMATION**

### **Respiratory Protection**

As required to prevent exposure to concentrations which exceed the permissible level.

### **Ventilation**

Local exhaust recommended.

Mechanical recommended.

### **Eyes And Face**

Safety glasses or plastic face shield required.

### **Hands, Arms, Body**

Rubber or neoprene gloves recommended.

Rubber apron or other protective equipment as required to reduce direct contact.

### **Other Equipment**

Eye wash station, safety shower.

## **PHYSICAL DATA**

### **Appearance and Odor**

Appropriate color and odor for  
type of vinegar

### **pH**

2.2 @100 grain

### **Boiling Point**

244°F

### **Vapor Pressure MM Hg)**

11 MM

### **Vapor Density (Air=1)**

2.1

### **Solubility in Water**

Complete

### **Specific Gravity**

1.01

### **% Volatiles by Volume**

100%