

# Oilseed Linseed Oil

## Oilseed Products Australia

Chemwatch: 4621-92  
Version No: 6.1.1.1  
Safety Data Sheet according to WHS and ADG requirements

Chemwatch Hazard Alert Code: 2

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S.GHS.AUS.EN

## SECTION 1 IDENTIFICATION OF THE SUBSTANCE / MIXTURE AND OF THE COMPANY / UNDERTAKING

### Product Identifier

Product name	Oilseed Linseed Oil
Chemical Name	linseed oil
Synonyms	raw linseed oil refined linseed oil pale boiled linseed oil
Other means of identification	Not Available

### Relevant identified uses of the substance or mixture and uses advised against

Relevant identified uses	<p><b>HAZARD:</b></p> <ul style="list-style-type: none"><li>▶ Although anti-oxidants may be present, in the original formulation, these may deplete over time as they come into contact with air.</li><li>▶ Rags wet / soaked with unsaturated hydrocarbons / drying oils may auto-oxidise; generate heat and, in-time, smoulder and ignite. This is especially the case where oil-soaked materials are folded, bunched, compressed, or piled together - this allows the heat to accumulate or even accelerate the reaction</li><li>▶ Oily cleaning rags should be collected regularly and immersed in water, or spread to dry in safe-place away from direct sunlight or stored, immersed, in solvents in suitably closed containers.</li></ul> <p>Component of paints coatings varnishes, oil cloth, putty, printing inks, core oils, caulking, alkyd resins.</p>
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### Details of the supplier of the safety data sheet

Registered company name	Oilseed Products Australia	Oilseed Products Australia
Address	PO Box 21 NSW Horsley Park 2175 Australia	Gibson Lane NSW Horsley Park 2175 Australia
Telephone	Not Available	+61 2 9620 2011
Fax	Not Available	+61 2 9620 2225
Website	Not Available	Not Available
Email	Not Available	Not Available

### Emergency telephone number

Association / Organisation	Not Available	Not Available
Emergency telephone numbers	Not Available	Not Available
Other emergency telephone numbers	Not Available	Not Available

## SECTION 2 HAZARDS IDENTIFICATION

### Classification of the substance or mixture

**NON-HAZARDOUS CHEMICAL. NON-DANGEROUS GOODS. According to the WHS Regulations and the ADG Code.**

Poisons Schedule	Not Applicable
Classification	Not Applicable

### Label elements

GHS label elements	Not Applicable
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SIGNAL WORD	<b>NOT APPLICABLE</b>
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### Hazard statement(s)

Not Applicable

### Precautionary statement(s) Prevention

Not Applicable

### Precautionary statement(s) Response

Not Applicable

### Precautionary statement(s) Storage

Not Applicable

### Precautionary statement(s) Disposal

Continued...

Not Applicable

**SECTION 3 COMPOSITION / INFORMATION ON INGREDIENTS****Substances**

See section below for composition of Mixtures

**Mixtures**

CAS No	%[weight]	Name
8001-26-1	>99	<u>linseed oil</u>
		Pale boiled grade contains
Not Available	<0.1	manganese and cobalt driers, non-hazardous

**SECTION 4 FIRST AID MEASURES****Description of first aid measures**

<b>Eye Contact</b>	<p>If this product comes in contact with eyes:</p> <ul style="list-style-type: none"> <li>▶ Wash out immediately with water.</li> <li>▶ If irritation continues, seek medical attention.</li> <li>▶ Removal of contact lenses after an eye injury should only be undertaken by skilled personnel.</li> </ul>
<b>Skin Contact</b>	<p>If skin contact occurs:</p> <ul style="list-style-type: none"> <li>▶ Immediately remove all contaminated clothing, including footwear.</li> <li>▶ Flush skin and hair with running water (and soap if available).</li> <li>▶ Seek medical attention in event of irritation.</li> </ul>
<b>Inhalation</b>	<ul style="list-style-type: none"> <li>▶ If fumes or combustion products are inhaled remove from contaminated area.</li> <li>▶ Lay patient down. Keep warm and rested.</li> <li>▶ Prostheses such as false teeth, which may block airway, should be removed, where possible, prior to initiating first aid procedures.</li> <li>▶ Apply artificial respiration if not breathing, preferably with a demand valve resuscitator, bag-valve mask device, or pocket mask as trained. Perform CPR if necessary.</li> <li>▶ Transport to hospital, or doctor.</li> </ul>
<b>Ingestion</b>	<ul style="list-style-type: none"> <li>▶ <b>If swallowed do NOT induce vomiting.</b></li> <li>▶ If vomiting occurs, lean patient forward or place on left side (head-down position, if possible) to maintain open airway and prevent aspiration.</li> <li>▶ Observe the patient carefully.</li> <li>▶ Never give liquid to a person showing signs of being sleepy or with reduced awareness; i.e. becoming unconscious.</li> <li>▶ Give water to rinse out mouth, then provide liquid slowly and as much as casualty can comfortably drink.</li> <li>▶ Seek medical advice.</li> </ul>

**Indication of any immediate medical attention and special treatment needed**

Treat symptomatically.

**SECTION 5 FIREFIGHTING MEASURES****Extinguishing media**

- ▶ Foam.
- ▶ Dry chemical powder.
- ▶ BCF (where regulations permit).
- ▶ Carbon dioxide.
- ▶ Water spray or fog - Large fires only.

**Special hazards arising from the substrate or mixture**

<b>Fire Incompatibility</b>	<p>Avoid contamination with strong oxidising agents as ignition may result <b>HAZARD:</b></p> <ul style="list-style-type: none"> <li>▶ Although anti-oxidants may be present, in the original formulation, these may deplete over time as they come into contact with air.</li> <li>▶ Rags wet / soaked with unsaturated hydrocarbons / drying oils may auto-oxidise; generate heat and, in-time, smoulder and ignite. This is especially the case where oil-soaked materials are folded, bunched, compressed, or piled together - this allows the heat to accumulate or even accelerate the reaction</li> <li>▶ Oily cleaning rags should be collected regularly and immersed in water, or spread to dry in safe-place away from direct sunlight or stored, immersed, in solvents in suitably closed containers.</li> </ul> <p> Reacts violently with chlorine.</p>
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**Advice for firefighters**

<b>Fire Fighting</b>	<ul style="list-style-type: none"> <li>▶ Alert Fire Brigade and tell them location and nature of hazard.</li> <li>▶ Wear breathing apparatus plus protective gloves.</li> <li>▶ Prevent, by any means available, spillage from entering drains or water course.</li> <li>▶ Use water delivered as a fine spray to control fire and cool adjacent area.</li> <li>▶ Avoid spraying water onto liquid pools.</li> <li>▶ <b>Do not</b> approach containers suspected to be hot.</li> <li>▶ Cool fire exposed containers with water spray from a protected location.</li> <li>▶ If safe to do so, remove containers from path of fire.</li> </ul>
<b>Fire/Explosion Hazard</b>	Combustible liquid Slight hazard when exposed to heat, flame and oxidisers. Contact with high pressure oxygen may cause ignition / combustion. On combustion, emits toxic fumes of: carbon monoxide (CO) acrolein

**SECTION 6 ACCIDENTAL RELEASE MEASURES****Personal precautions, protective equipment and emergency procedures**

<b>Minor Spills</b>	Slippery when spilt.
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	Clean up all spills immediately. Avoid contact with skin and eyes. Wipe up and absorb small quantities with vermiculite or other absorbent material. Place in suitable containers for disposal.
<b>Major Spills</b>	Slippery when spilt. Clear area of personnel. Wear protective clothing, impervious gloves and safety glasses. Prevent, by any means available, spillage from entering drains or water courses. Shut off all possible sources of ignition and increase ventilation. Stop leak if safe to do so. Contain and absorb spill with sand, earth, inert material or vermiculite. Collect residues and seal in labelled drums for disposal

Personal Protective Equipment advice is contained in Section 8 of the SDS.

## SECTION 7 HANDLING AND STORAGE

### Precautions for safe handling

<b>Safe handling</b>	Avoid breathing vapours and contact with skin and eyes <ul style="list-style-type: none"> <li>▶ Avoid reaction with oxidising agents</li> </ul> Avoid sources of heat. <ul style="list-style-type: none"> <li>▶ Wear personal protective equipment when handling</li> </ul> Use in a well-ventilated area Wash hands with soap and water after handling. Launder contaminated clothing before re-use.
<b>Other information</b>	Store away from sources of heat or ignition / naked lights. Store in a cool, dry and well-ventilated area. Store away from oxidising materials. Protect containers against physical damage <ul style="list-style-type: none"> <li>▶ Keep containers securely sealed</li> <li>▶ Check regularly for spills and leaks</li> </ul>

### Conditions for safe storage, including any incompatibilities

<b>Suitable container</b>	<ul style="list-style-type: none"> <li>▶ Metal can or drum</li> <li>▶ Packaging as recommended by manufacturer.</li> <li>▶ Check all containers are clearly labelled and free from leaks.</li> </ul>
<b>Storage incompatibility</b>	Avoid storage with oxidisers

## SECTION 8 EXPOSURE CONTROLS / PERSONAL PROTECTION

### Control parameters

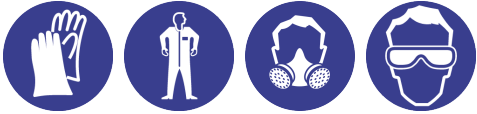
**OCCUPATIONAL EXPOSURE LIMITS (OEL) TWA: 10 mg/m3 as vegetable oil mist**

### EMERGENCY LIMITS

Ingredient	Material name	TEEL-1	TEEL-2	TEEL-3
linseed oil	Polymerized linseed oil	6 mg/m3	66 mg/m3	400 mg/m3
linseed oil	Linseed oil	22 mg/m3	250 mg/m3	1500 mg/m3

Ingredient	Original IDLH	Revised IDLH
linseed oil	Not Available	Not Available
manganese and cobalt driers, non-hazardous	Not Available	Not Available

### Exposure controls

<b>Appropriate engineering controls</b>	None required when handling small quantities. <b>OTHERWISE:</b> Use in a well-ventilated area General exhaust is adequate under normal operating conditions.
<b>Personal protection</b>	
<b>Eye and face protection</b>	<ul style="list-style-type: none"> <li>▶ Safety glasses with side shields; or as required,</li> <li>▶ Chemical goggles.</li> <li>▶ Contact lenses may pose a special hazard; soft contact lenses may absorb and concentrate irritants. A written policy document, describing the wearing of lenses or restrictions on use, should be created for each workplace or task. This should include a review of lens absorption and adsorption for the class of chemicals in use and an account of injury experience. Medical and first-aid personnel should be trained in their removal and suitable equipment should be readily available. In the event of chemical exposure, begin eye irrigation immediately and remove contact lens as soon as practicable. Lens should be removed at the first signs of eye redness or irritation - lens should be removed in a clean environment only after workers have washed hands thoroughly. [CDC NIOSH Current Intelligence Bulletin 59], [AS/NZS 1336 or national equivalent]</li> </ul>
<b>Skin protection</b>	See Hand protection below

<b>Hands/feet protection</b>	Wear chemical protective gloves, e.g. PVC. Wear safety footwear.
<b>Body protection</b>	See Other protection below
<b>Other protection</b>	No special equipment needed when handling small quantities. <b>OTHERWISE:</b> <ul style="list-style-type: none"> <li>▶ Overalls.</li> <li>▶ Barrier cream.</li> <li>▶ Eyewash unit.</li> </ul>
<b>Thermal hazards</b>	Not Available

**Respiratory protection**

Type A-P Filter of sufficient capacity. (AS/NZS 1716 & 1715, EN 143:2000 & 149:2001, ANSI Z88 or national equivalent)

**SECTION 9 PHYSICAL AND CHEMICAL PROPERTIES****Information on basic physical and chemical properties**

<b>Appearance</b>	Pale yellow to amber clear liquid, floats on water. Characteristic odour. Mixes with most organic solvents. Available in several grades and purity; alkali refined oil: palest colour, lowest free fatty acid content. raw oil: brown amber colour; higher free fatty acid content. Thin liquid films oxidise in air and convert to dry solid films. Prolonged heat treatment at high temperatures produces thickened oil; known as stand oil, bodied oil, polymerised oil, linseed stand oil. Boiled oils are heat thickened oils containing metal additives as driers.		
<b>Physical state</b>	Liquid	<b>Relative density (Water = 1)</b>	0.93
<b>Odour</b>	Not Available	<b>Partition coefficient n-octanol / water</b>	Not Available
<b>Odour threshold</b>	Not Available	<b>Auto-ignition temperature (°C)</b>	343
<b>pH (as supplied)</b>	Not Applicable	<b>Decomposition temperature</b>	Not Available
<b>Melting point / freezing point (°C)</b>	-19	<b>Viscosity (cSt)</b>	Not Available
<b>Initial boiling point and boiling range (°C)</b>	>340	<b>Molecular weight (g/mol)</b>	Not Applicable
<b>Flash point (°C)</b>	222	<b>Taste</b>	Not Available
<b>Evaporation rate</b>	Not Available	<b>Explosive properties</b>	Not Available
<b>Flammability</b>	Not Applicable	<b>Oxidising properties</b>	Not Available
<b>Upper Explosive Limit (%)</b>	Not Available	<b>Surface Tension (dyn/cm or mN/m)</b>	Not Available
<b>Lower Explosive Limit (%)</b>	Not Available	<b>Volatile Component (%vol)</b>	<0.5
<b>Vapour pressure (kPa)</b>	Very low	<b>Gas group</b>	Not Available
<b>Solubility in water (g/L)</b>	Immiscible	<b>pH as a solution (1%)</b>	Not Applicable
<b>Vapour density (Air = 1)</b>	Not Available	<b>VOC g/L</b>	Not Available

**SECTION 10 STABILITY AND REACTIVITY**

<b>Reactivity</b>	See section 7
<b>Chemical stability</b>	<ul style="list-style-type: none"> <li>▶ Unstable in the presence of incompatible materials.</li> <li>▶ Product is considered stable.</li> <li>▶ Hazardous polymerisation will not occur.</li> </ul>
<b>Possibility of hazardous reactions</b>	See section 7
<b>Conditions to avoid</b>	See section 7
<b>Incompatible materials</b>	See section 7
<b>Hazardous decomposition products</b>	See section 5

**SECTION 11 TOXICOLOGICAL INFORMATION****Information on toxicological effects**

<b>Inhaled</b>	Not normally a hazard due to non-volatile nature of product	
<b>Ingestion</b>	Considered to be non toxic Ingestion may result in nausea, abdominal irritation, pain and vomiting	
<b>Skin Contact</b>	The material may cause skin irritation after prolonged or repeated exposure and may produce on contact skin redness, swelling, the production of vesicles, scaling and thickening of the skin.	
<b>Eye</b>	Although the liquid is not thought to be an irritant (as classified by EC Directives), direct contact with the eye may produce transient discomfort characterised by tearing or conjunctival redness (as with windburn).	
<b>Chronic</b>	Prolonged or repeated skin contact may cause drying with cracking, irritation and possible dermatitis following.	
<b>Oilseed Linseed Oil</b>	<b>TOXICITY</b> Not Available	<b>IRRITATION</b> Not Available

**Legend:** 1. Value obtained from Europe ECHA Registered Substances - Acute toxicity 2.\* Value obtained from manufacturer's SDS. Unless otherwise specified data extracted from RTECS - Register of Toxic Effect of chemical Substances

Asthma-like symptoms may continue for months or even years after exposure to the material ceases. This may be due to a non-allergenic condition known as reactive airways dysfunction syndrome (RADS) which can occur following exposure to high levels of highly irritating compound. Key criteria for the diagnosis of RADS include the absence of preceding respiratory disease, in a non-atopic individual, with abrupt onset of persistent asthma-like symptoms within minutes to hours of a documented exposure to the irritant. A reversible airflow pattern, on spirometry, with the presence of moderate to severe bronchial hyperreactivity on methacholine challenge testing and the lack of minimal lymphocytic inflammation, without eosinophilia, have also been included in the criteria for diagnosis of RADS. RADS (or asthma) following an irritating inhalation is an infrequent disorder with rates related to the concentration of and duration of exposure to the irritating substance. Industrial bronchitis, on the other hand, is a disorder that occurs as result of exposure due to high concentrations of irritating substance (often particulate in nature) and is completely reversible after exposure ceases. The disorder is characterised by dyspnea, cough and mucus production. No significant acute toxicological data identified in literature search.

Group E aliphatic esters (polyol esters) are stable against oxidation and elimination, and may be used as synthetic lubricants for motor oil, jet engines, refrigeration lubricants, hydraulic fluids, industrial oven chain oils, high temperature greases, fire resistant transformer coolants and turbine engines. They may cause increase in kidney weight in the male rat but exhibits low acute/chronic effect with respect to reproduction and gene damage.

The material may cause skin irritation after prolonged or repeated exposure and may produce on contact skin redness, swelling, the production of vesicles, scaling and thickening of the skin.

For polyunsaturated fatty acids and oils (triglycerides)

Studies on animals have shown a link between polyunsaturated fat and the incidence of tumours. In some of these studies the incidence of tumours increased with increasing intake of polyunsaturated fat, up to about 5% of total energy, near to the middle of the current dietary intake in humans.

The propensity for polyunsaturated fats to oxidise is another possible risk factor. This leads to the generation of free radicals and eventually to rancidity. Research evidence suggests that consuming high amounts of polyunsaturated fat may increase the risk of cancer spreading.

Researchers found that linoleic acid in polyunsaturated fats produced increasing membrane phase separation, and thereby increased adherence of circulating tumour cells to blood vessel walls and remote organs.

At least one study in mice has shown that consuming high amounts of polyunsaturated fat (but not monounsaturated fat) may increase the risk of metastasis in cancer.

When body insulin levels are low, fatty acids flow from the fat cells into the bloodstream and are taken up by various cells and metabolised in a process called beta-oxidation. The end result of beta-oxidation is a molecule called acetyl-coA, and as more fatty acids are released and metabolised, acetyl-coA levels in the cells rise. Liver cells shunt excess acetyl-coA into "ketogenesis", or the making of ketone bodies. When the rate of synthesis of ketone bodies exceeds the rate of utilisation, their concentration in blood increases; this is known as ketonaemia. This is followed by ketonuria – excretion of ketone bodies in urine. The overall picture of ketonaemia and ketonuria is commonly referred as ketosis. Smell of acetone in breath is a common feature in ketosis

For polyunsaturated fatty acids and oils (triglycerides), products of heating and recycling.\*

Culinary oils, when heated, undergo important chemical reaction involving self-sustaining, free radical-mediated oxidative deterioration of polyunsaturated fatty acids (PUFAs). Such by-products may be cytotoxic, mutagenic, reproductive toxins and may produce chronic disease.

Saturated fatty acid (SFA)-rich fats also undergo such reactions but to a substantially lower degree.

Samples of repeatedly used oils collected from fast-food retail outlets and restaurants have confirmed the production of aldehydic lipid oxidation products (LOPs) at levels exceeding 10 exp-2 moles per kilogram (mol/kg) during "on-site" frying episodes. Volatile emissions from heated culinary oils used in Chinese-style cooking are mutagenic; exposure to such indoor air pollution may render humans more susceptible to contracting lung or further cancers, together with rhinitis and diminished lung function. The high temperatures used in standard (especially Chinese) frying result in fumes that are rich in volatile LOPs, including acrolein.

**Teratogenic actions.** In principle, if aldehydic LOPs induce DNA and chromosomal damage during embryo development, foetal malformations may arise. A study was conducted to investigate the ability of the chain-breaking antioxidant  $\alpha$ -tocopherol ( $\alpha$ -TOH, vitamin E) to prevent the teratogenic effects of uncontrolled diabetes mellitus in rats (a study based on the hypothesis that diabetic animals have an elevated level of oxidative stress and therefore *in vivo* lipid peroxidation when expressed relative to that of healthy controls). It found that a PUFA-rich culinary oil (which served as a vehicle for oral administration of  $\alpha$ -TOH) increased the rate of malformations and reabsorptions in both normal and diabetic pregnancies. Further investigations revealed that safflower oil subjected to thermal stressing episodes (according to standard frying practices for a period of 20 minutes) markedly enhanced its teratogenic effects. That is, the evidence indicates that the LOPs therein are primarily responsible for these actions.

**Further adverse health effects of dietary LOPs.** Further documented health effects of LOPs include their pro-inflammatory and gastropathic properties (for the latter, oral administration of the LOP, 4-hydroxy-*trans*-2-nonenal -HNE- to rats at a dose level of only 0.26  $\mu$ mol-dm-3, a level similar to that of healthy human blood plasma, induced peptic ulcers), and also a significant elevation in systolic blood pressure and an impaired vasorelaxation observed in rats fed pre-heated soy oil

Oxidative degradation process involving culinary oils, can generate extremely toxic conjugated lipid hydroperoxydienes (CHPDs). These are unstable at standard frying temperatures (ca. 180 degrees C) and are degraded to a broad range of secondary products, particularly saturated and unsaturated aldehydes, together with di- and epoxyaldehydes. Such aldehydic fragments also have toxicological properties in humans owing to their high reactivity with critical biomolecules *in vivo* (proteins such as low-density lipoprotein, amino acids, thiols such as glutathione, DNA, etc.). Despite their reactivities, high levels of CHPDs can remain in PUFA-rich oils which have been subjected to routine frying practices.

Thermally stressed PUFA-containing culinary oils contain high levels of  $\alpha,\beta$ -unsaturated aldehydes (including *trans*-2-alkenals, and *cis,trans*- and *trans,trans*-alka-2,4-dienals, the latter including the mutagen *trans,trans*-2,4-decadienal), and *n*-alkanals, together with their CHPD and hydroxydiene precursors.

#### Toxicological and pathogenic properties of dietary LOPS

**Potential influence of dietary LOPS on metabolic pathways.** As a consequence of their absorption from the gut into the systemic circulation, LOPs may penetrate cellular membranes, allowing their entry into particular intracellular sites/organelles where many critical metabolic processes occur. Literature evidence indicates that feeding thermally stressed or repeatedly used culinary oils to experimental animals induces significant modifications to key liver microsomal pathways and to the mitochondrial respiratory chain, for example. These effects are likely to occur via reactions of LOPs with key enzymes (and more especially their active sites), for example, the oxidation of active methioninyl and cysteinyl residues by CHPDs, or alteration of critical side-chain amino acid amine or thiol groups with aldehydes via Schiff base or Michael addition reactions.

**Atherosclerosis.** Investigations have revealed that dietary derived LOPs can accelerate all three stages of the development of atherosclerosis (i.e., endothelial injury, accumulation of plaque, and thrombosis). Animal studies have shown that diets containing thermally stressed, PUFA-laden (and hence LOP-rich) oils exhibit a greater atherogenicity than those containing unheated ones. Because cytotoxic aldehydes can be absorbed, they have the capacity to attack and structurally alter the apolipoprotein B component of low density lipoproteins (LDLs). This mechanism can engender uptake of lipid-loaded LDLs by macrophages, which, in turn, transforms them to foam cells, the accumulation of which is responsible for the development of aortic fatty streaks, a hallmark of the aetiology of atherosclerosis and its pathological sequelae. More recently, our co-investigators found that aldehydic LOPs elevated the expression of the CD36 scavenger receptor of macrophages, a phenomenon that also promotes this process.

**Mutagenic and carcinogenic properties.** Since they are powerful electrophilic alkylating agents,  $\alpha,\beta$ -unsaturated aldehydes can covalently modify DNA base units via a mechanistically complex process that may involve their prior epoxidation *in vivo*. Such chemically altered bases may therefore be of mutagenic potential. Additionally, these LOPs can inactivate DNA replicating systems, a process that can, at least in principle, elevate the extent of DNA damage. Hence, following cellular uptake, such aldehydes have the potential to cause both DNA and chromosomal damage.

Malondialdehyde (MDA) is also generated by thermally stressing culinary oils, although at concentrations much lower than those of the more reactive  $\alpha,\beta$ -unsaturated aldehydes. MDA and other aldehydes arising from lipid peroxidation (especially acrolein) present a serious carcinogenic hazard. Indeed, adenomas and carcinomas of the thyroid gland, together with adenomas of the pancreatic islet cells, were induced in rats by MDA in a prolonged gavage study; nasal and laryngeal cancers arose in rats and hamsters, respectively, during long-term acetaldehyde inhalation experiments. Hence, both these aldehydes satisfied the NIOSH criteria for classification as carcinogens, and therefore it has set exacting limits for their occupational exposure. The most obvious solution to the generation of LOPs in culinary oils during frying is to avoid consuming foods fried in PUFA-rich oils as much as possible.

Indeed, consumers, together with those involved in the fast-food sector, could employ culinary oils of only a low PUFA content, or mono-unsaturated fatty acids

#### LINSEED OIL

## Oilseed Linseed Oil

(MUFA) such as canola (a variety of rape seed oil), olive oil, (both oils are rich in oleic acid) selected palm oils (rich in palmitic acid), or coconut oils (an SFA alternative rich in lauric and myristic acids) - for frying MUFAs such as oleoylglycerol adducts are much more resistant to peroxidative degradation than are PUFAs, and hence markedly lower levels of only selected classes of aldehydes are generated during frying.

Previous studies that investigated the prospective health effects or benefits of dietary PUFAs (i.e., those involving feeding trials with humans or animals or, alternatively, related epidemiological ones) should be scrutinized. With hindsight, it seems to us that many of these experimental investigations were flawed since, in addition to some major design faults, they failed to take into account or even consider the nature and concentrations of any cytotoxic LOPs present in the oils or diets involved. Similarly, corresponding epidemiological (or meta-analysis-based) investigations incorporated only the (estimated) total dietary intake of selected PUFAs and further fatty acids, and ignored any LOPs derived or derivable from frying/cooking. Even if PUFA containing culinary oils are unheated, it is virtually impossible to rule out the presence of traces of LOPs within them (analysis of apparently pure PUFAs or their corresponding triglycerides obtained from reputable commercial sources has revealed that these materials contain traces of CHPDs and/or aldehydes

As expected, the levels of total aldehydes generated increase proportionately with oil PUFA content, and over half are the more highly cytotoxic alpha,beta-unsaturated classes, which include acrolein and 4-hydroxy-*trans*-2-nonenal (HNE), as well as 4-hydroperoxy-, 4-hydroxy-, and 4,5-epoxy-*trans*-2-alkenals. Total alpha,beta-unsaturated aldehyde concentrations in culinary oils (heated at 180 deg C for 30-90 minutes or longer) are often higher than 20 mmol/kg and can sometimes approach 50 mmol/kg. Furthermore, relatively low concentrations of detectable aldehydes and their CHPD precursors are even found in newly purchased unheated culinary oils.

Acrylamide (which can exert toxic effects on the nervous system and fertility, and may also be carcinogenic) can also arise from an acrolein source when asparagine-rich foods are deep-fried in PUFA-rich oils. The levels of acrylamide generated in foods during high-temperature cooking/frying processes are substantially lower than those recorded for aldehydes formed in PUFA-rich culinary oils during frying episodes (to date, the very highest reported levels are only ca. 4 ppm, equivalent to 56 umol/kg).

Acrolein is just one of the alpha,beta-unsaturated aldehydes generated in thermally stressed PUFA-rich oils: Many others generated in this manner have comparable toxicological properties. The foregoing considerations exclude possible toxicological properties of their isomeric CHPD precursors (also present in the high millimolar range in thermally stressed oils) in a typical fried food meal. Indeed, in one early investigation, a single intravenous dose of methyl linoleate hydroperoxide (20 mg/kg) administered to rats gave rise to a high mortality within 24 hours (animals dying from lung damage), although a higher dose given orally was without effect. This observation may reflect the limited *in vivo* absorption of these particular aldehyde precursors, in contrast to the known absorption of aldehydes.

Furthermore, with regard to the risk of inhalation of aldehydes volatilised during frying practices by humans, the maximum US Occupational Safety and Health (OSHA) permissible exposure limit (PEL) for acrolein, which is an (atmospheric) level of 0.1 ppm (equivalent to only 1.8 umol/kg in the fried food model) for a time-weighted long-term (8 hour) exposure, and 0.3 ppm (5.4 umol/kg) for a short-term (15 minute) one. This 15-minute exposure time can be considered to be less than the time taken to consume a typical fried meal

The concentrations of aldehydes generated in culinary oils during episodes of heating at 180 deg C represent only what remains in the oil: Owing to their low boiling points, many of the aldehydes generated are volatilized at standard frying temperatures. These represent inhalation health hazards, in view of their inhalation by humans, especially workers in inadequately ventilated fast-food retail outlets.

The composition and content of hazardous LOPs available in fried foods depend on the identity of the frying/cooking oil and its PUFA content, the frying conditions employed, the length of the frying process, exposure of the frying medium to atmospheric oxygen, the reactivities of these agents with a range of other biomolecules (e.g., amino acids and proteins), and, to a limited extent, the antioxidant content of the frying matrix. Experiments have shown that shallow frying gives rise to much higher levels of LOPs than deep frying under the same conditions (reflecting the influence of the surface area of the frying medium, its exposure to atmospheric oxygen, and the subsequent dilution of LOPs generated into the bulk medium).

*In vivo* absorption of dietary LOPs

Except for direct damage to the gastrointestinal epithelium, the toxicological actions exerted by LOPs depend on their rate and extent of absorption from the gut into the systemic circulation where they may cause damage to essential organs, tissues, and cells. Experiments in rats have demonstrated that *trans*-2-alkenals, which are generated in PUFA-containing culinary oils during thermal stressing episodes, are absorbed. Following absorption, these cytotoxic agents are metabolized by a process involving the primary addition (Michael addition reaction) of glutathione across their electrophilic carbon-carbon double bonds and finally excreted in the urine as C-3 mercapturate derivatives.

\* Martin Grootveld, Victor Ruiz Rodado, and Christopher J.L. Silwood

Detection, monitoring, and deleterious health effects of lipid oxidation products generated in culinary oils during thermal stressing episodes  
American Oil Chemists' Society, 25 (10), pp. 614-624. November/December 2014

\* Akzo Nobel SDS

Acute Toxicity	☒	Carcinogenicity	☒
Skin Irritation/Corrosion	☒	Reproductivity	☒
Serious Eye Damage/Irritation	☒	STOT - Single Exposure	☒
Respiratory or Skin sensitisation	☒	STOT - Repeated Exposure	☒
Mutagenicity	☒	Aspiration Hazard	☒

Legend: ✘ - Data available but does not fill the criteria for classification  
✔ - Data required to make classification available  
☒ - Data Not Available to make classification

## SECTION 12 ECOLOGICAL INFORMATION

## Toxicity

Ingredient	Endpoint	Test Duration (hr)	Species	Value	Source
linseed oil	LC50	96	Fish	>1mg/L	2
linseed oil	EC50	48	Crustacea	>0.8mg/L	2
linseed oil	EC50	72	Algae or other aquatic plants	>0.4- 0.6mg/L	2
linseed oil	NOEC	72	Algae or other aquatic plants	0.4- 0.6mg/L	2

## Legend:

Extracted from 1. IUCLID Toxicity Data 2. Europe ECHA Registered Substances - Ecotoxicological Information - Aquatic Toxicity 3. EPIWIN Suite V3.12 - Aquatic Toxicity Data (Estimated) 4. US EPA, Ecotox database - Aquatic Toxicity Data 5. ECETOC Aquatic Hazard Assessment Data 6. NITE (Japan) - Bioconcentration Data 7. METI (Japan) - Bioconcentration Data 8. Vendor Data

**DO NOT** discharge into sewer or waterways.

## Persistence and degradability

Ingredient	Persistence: Water/Soil	Persistence: Air
	No Data available for all ingredients	No Data available for all ingredients

Continued...

**Bioaccumulative potential**

Ingredient	Bioaccumulation
	No Data available for all ingredients

**Mobility in soil**

Ingredient	Mobility
	No Data available for all ingredients

**SECTION 13 DISPOSAL CONSIDERATIONS****Waste treatment methods**

Product / Packaging disposal	
	<ul style="list-style-type: none"> <li>▶ Consult manufacturer for recycling options and recycle where possible .</li> <li>▶ Consult State Land Waste Management Authority for disposal.</li> <li>▶ Incinerate residue at an approved site.</li> <li>▶ Recycle containers if possible, or dispose of in an authorised landfill.</li> </ul>

**SECTION 14 TRANSPORT INFORMATION****Labels Required**

Marine Pollutant	NO
HAZCHEM	Not Applicable

**Land transport (ADG): NOT REGULATED FOR TRANSPORT OF DANGEROUS GOODS**

**Air transport (ICAO-IATA / DGR): NOT REGULATED FOR TRANSPORT OF DANGEROUS GOODS**

**Sea transport (IMDG-Code / GGVSee): NOT REGULATED FOR TRANSPORT OF DANGEROUS GOODS**

**Transport in bulk according to Annex II of MARPOL and the IBC code**

Not Applicable

**SECTION 15 REGULATORY INFORMATION****Safety, health and environmental regulations / legislation specific for the substance or mixture****LINSEED OIL(8001-26-1) IS FOUND ON THE FOLLOWING REGULATORY LISTS**

Australia Inventory of Chemical Substances (AICS)

National Inventory	Status
Australia - AICS	Y
Canada - DSL	Y
Canada - NDSL	N (linseed oil)
China - IECSC	Y
Europe - EINEC / ELINCS / NLP	Y
Japan - ENCS	Y
Korea - KECI	Y
New Zealand - NZIoC	Y
Philippines - PICCS	Y
USA - TSCA	Y
<b>Legend:</b>	Y = All ingredients are on the inventory N = Not determined or one or more ingredients are not on the inventory and are not exempt from listing(see specific ingredients in brackets)

**SECTION 16 OTHER INFORMATION****Other information****Ingredients with multiple cas numbers**

Name	CAS No
linseed oil	66071-03-2, 67746-08-1, 8001-26-1

Classification of the preparation and its individual components has drawn on official and authoritative sources as well as independent review by the Chemwatch Classification committee using available literature references.

A list of reference resources used to assist the committee may be found at:

[www.chemwatch.net](http://www.chemwatch.net)

The SDS is a Hazard Communication tool and should be used to assist in the Risk Assessment. Many factors determine whether the reported Hazards are Risks in the workplace or other settings. Risks may be determined by reference to Exposures Scenarios. Scale of use, frequency of use and current or available engineering controls must be considered.

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