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Molasses

1. IDEN	1. IDENTIFICATION:		
1.1	Product Identification:	Molasses	
1.2	Trade Name / Synonym(s):	Cane Molasses, Cane Syrup, Beet Molasses, Beet Syrup, Organic Molasses, High Test Molasses, High sugar Molasses, Desugarized Molasses, Blackstrap Molasses, Refiner's Syrup, Refiner's Molasses.	
1.3	Description:	Molasses is a viscous by-product of the processing of sugar cane or sugar beets into sugar. Molasses is a dark sticky liquid treacle like product.	
1.4	Intended / Possible Use(s):	Animal feedstuffs; Fermentation; Industrial applications.	
1.5	Restrictions on Use:	Not intended for human consumption.	
1.6	Company Name:	Westway Feed Products LLC	
1.7	Address:	14015 Park Drive, Suite 217 Tomball, TX 77377	
1.8	Telephone:	(800) 654-9668	
1.9	Emergency Telephone:	(800) 654-9668	
1.10	Fax:	(281) 351-4975	

2. HAZ	2. HAZARD(S) IDENTIFICATION:			
2.1	Hazard Classification:	This product is does not meet the criteria for classification when reviewed according to the requirements of the Occupational Safety and Health Administration Hazard Communication Standard, 29 CFR 1910.1200		
2.2	Signal Word:	None	None	
2.3	Hazard Statement:	None		
2.4	Symbol:	None		
	Precautionary Statement:	Prevention:	Observe good industrial hygiene practices.	
		Response:	Wash hands after handling.	
2.5		Storage:	Store away from incompatible materials.	
		Disposal:	Dispose of waste and residues in accordance with local authority requirements.	
2.6	Hazards Not Otherwise Classified:	None known		

3. COMPOSITION / INFORMATION ON INGREDIENTS:		
Chemical Name	CAS Number	%
Molasses	68476-78-8	1 - 100
Water	7732-18-5	1 - 99

4. FIRS	4. FIRST AID MEASURES:		
4.1	General:	Ensure that medical personnel are aware of the material(s) involved.	
4.2	Eyes:	Flush eyes for at least 15 minutes with clean water, lifting lower and upper eyelids occasionally.	
4.3	Skin:	Wash with water and soap. Remove contaminated clothing.	
4.4	Inhalation:	Move to fresh air.	
4.5	Ingestion:	If swallowed, give several glasses of water to dilute.	
4.6	Acute Symptoms:	Direct contact with eyes may cause temporary irritation.	
4.7	Delayed Symptoms:	None	



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5. FIRE	5. FIRE FIGHTING MEASURES:		
5.1	Suitable Extinguishing Media:	hing Water, carbon dioxide, foam or chemical powder can be used as a suitable extinguishing media.	
5.2	Unsuitable Extinguishing Media:	None known.	
5.3	Specific Hazards:	Fermentation can yield carbon dioxide with possible traces of ethanol or volatile fatty acids (e.g. acetic, propionic, lactic, or butyric) and if exposed to a spark or flame may result in an explosion. These conditions should be avoided. Decomposition products released in a fire should be considered as harmful.	
5.4	Fire Fighting Equipment / Precautions:	Wear self-contained breathing apparatus in case of large fires.	

6. ACC	6. ACCIDENTAL RELEASE MEASURES:		
6.1	Personal Precautions:	Ensure adequate ventilation. Spilled product may present slip hazard.	
6.2	Protective Equipment:	Appropriate personal protective equipment is recommended.	
6.3	Emergency Procedures:	Keep unnecessary personnel away. Prevent the release from entering a waterway or sewer.	
6.4	Methods for Containment and Clean Up:	Stop the source of the spill. Create diversionary structures to minimize the extent of the release. Recover useable product. Absorb wash down remaining spill and dispose of at an approved	
6.5	Materials for Containment and Clean Up:	Use absorbent pads/materials to soak up small spills. A vacuum pump may be needed to recover larger spills.	

7. HANI	7. HANDLING AND STORAGE:		
Precautions for Safe Handling: equipment. Avoid direct contact with eyes. Molasses in contact ferment spontaneously using oxygen and possibly create a harmosphere. If maintenance of tank requires entry by personned space Entry standards and procedures shall be observed and atmosphere testing must be performed prior to tank entry and daily. If welding is to be performed, tank should be ventilated to		Use with adequate ventilation. Wear appropriate personal protective equipment. Avoid direct contact with eyes. Molasses in containers can ferment spontaneously using oxygen and possibly create a hazardous atmosphere. If maintenance of tank requires entry by personnel, Confined Space Entry standards and procedures shall be observed and atmosphere testing must be performed prior to tank entry and thereafter daily. If welding is to be performed, tank should be ventilated to a safe atmosphere (LEL < 10%) prior to entry.	
7.2	Conditions for Safe Storage:	Store in a well-ventilated area or container. Store in suitable, labelled containers. Keep containers closed when not in use. Store below 120° F.	
7.3	Incompatibilities:	None known.	

8. EXP	8. EXPOSURE CONTROLS / PERSONAL PROTECTION:		
8.1	Occupational Exposure Limits:	N/A	
8.2	Appropriate Engineering Controls:	Store below 120°F. Provide general ventilation.	
8.3	Eye/Face Protection:	If contact is likely, safety glasses with side shields are recommended.	
8.4	Skin Protection:	Wear suitable gloves and protective clothing.	
8.5	Respiratory Protection:	In case of insufficient ventilation, wear suitable respiratory equipment.	
8.6	Thermal Hazards:	Wear appropriate thermal protective clothing when necessary.	
8.7	General Hygiene Considerations:	Always observe good personal hygiene measures, such as hand washing after handling the materials and before eating, drinking, and/or smoking. Routinely wash work	



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clothing and protective equipment to remove contaminants.

9. PH	SICAL AND CHEMICAL PROPERTIES	
9.1	Physical State:	Viscous, syrupy liquid
9.2	Color:	Brown to black
9.3	Odor:	Sweet
9.4	Odor Threshold:	No data.
9.5	pH:	4 - 9
9.6	Melting Point:	No data.
9.7	Freezing Point:	<0° F
9.8	Boiling Point/Range:	> 212° F
9.9	Flash Point:	No data.
9.10	Evaporation Rate:	No data.
9.11	Flammability:	No data.
9.12	Upper/Lower Flammability or Explosive Limits:	No data.
9.13	Vapor Pressure:	No data.
9.14	Vapor Density:	No data.
9.15	Relative Density:	1.0 – 1.5 g/ml (8.33 – 12.5 lbs/gal)
9.16	Solubility:	Soluble in water
9.17	Partition Coefficient:	No data.
9.18	Auto-ignition Temperature	No data.
9.19	Decomposition Temperature:	> 120° F
9.20	Viscosity:	0 - 150,000 cps at 70° F

10. ST	10. STABILITY AND REACTIVITY:			
10.1	Reactivity: Reacts with concentrated nitric acid.			
10.2	Chemical Stability:	Product is stable under normal conditions of use, storage, and transport.		
10.3	Ferments when diluted with water: If diluted below 50 fermentation may occur with large expansion in volunt (addition of propionic or sulfuric acid to decrease pH			
10.4	Conditions To Avoid:	Avoid heat, open flames, and storage of product in unventilated storage tanks or containers.		
10.5	Incompatible Materials: None known			
10.6	Hazardous Decomposition Products:	Carbon monoxide, alcohol or fatty acid vapors.		

11. TO	11. TOXICOLOGICAL INFORMATION:			
11.1	Ingestion:	Ingestion may cause irritation.		
11.2	Inhalation:	No adverse effects are expected.		
11.3	Skin Contact:	May cause skin irritation.		
11.4	Eye Contact:	May cause eye irritation.		
11.5	Symptoms related to the Physical, Chemical, and Toxicological Characteristics:	Irritant effects.		



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11.6	Immediate Effects of Exposure: Irritant effects.			
11.7	Delayed Effects of Exposure:	No data.		
11.8	Chronic Effects of Short-Term Exposure:	fects of Short-Term Exposure: No data.		
11.9	Chronic Effects of Long-Term Exposure:	No data.		
11.10	Acute Toxicity Estimates: No data.			
11.11	Listed in the National Toxicology Program (NTP) Report on Carcinogens:		☐ Yes	⊠ No
11.12	International Agency for Research on Cancer (IARC) Monographs Potential Carcinogen:		□ Yes	⊠ No

12. EC	12. ECOLOGICAL INFORMATION:		
12.1	Ecotoxicity:	Results in high Biological Oxygen Demand (BOD) and potential oxygen depletion of aquatic systems.	
12.2	Persistence and Degradability:	No data.	
12.3	Bioaccumulative Potential:	No data.	
12.4	Mobility in Soil:	No data.	
12.5	Other Adverse Effects:	No data.	

13. DISPOSAL CONSIDERATIONS:			
13.1	Safe Handling of Waste Residues:	Collect and reclaim or dispose of residues at an approved facility, as applicable.	
13.2	Disposal Methods:	Dispose of waste material at an approved facility, as applicable, in compliance with local environmental standards and regulations.	
13.3	Contaminated Packaging:	Empty containers or liners may retain some product residues.	

14. TI	14. TRANSPORTATION INFORMATION:		
14.1	UN Number:	None	
14.2	UN Proper Shipping Name:	None	
14.3	Transport Hazard Class(es):	None	
14.4	Packing Group:	None	
14.5	Environmental Hazards:	None	
14.6	Transport in Bulk:	None	
17.7	Special Precautions:	None	

15. REGULATORY INFORMATION:				
15.1	TSCA Section 12(b) Export Notification (40 CFR 707, Subpart D)			⊠ No
15.2	OSHA Specifically Regulated Substances (29 CFR 1910.1001-1050)		☐ Yes	⊠ No
15.3	CERCLA Hazardous Substance List (40 CFR 302.4)		☐ Yes	⊠ No
	Superfund Amendments and Reauthorization Act of 1986 (SARA) Hazard Categories:	Immediate Hazard:	☐ Yes	⊠ No
15.4		Delayed Hazard:	☐ Yes	⊠ No
15.4		Fire Hazard:	☐ Yes	⊠ No
		Pressure Hazard:	☐ Yes	⊠ No
15.5	SARA 302 Extremely Hazardous Substance:		☐ Yes	⊠ No
15.6	SARA 311/312 Hazardous Chemical:		☐ Yes	⊠ No
15.7	SARA 313:		☐ Yes	⊠ No
15.8	Clean Air Act (CAA) Section 112 Hazardous Air Pollutants (HAPs) List:		☐ Yes	⊠ No



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15.9	Clean Air Act (CAA) Section 112(r) Accidental Release Prevention (40 CFR 68.130):	☐ Yes	⊠ No
15.10	Safe Drinking Water Act (SDWA):	☐ Yes	⊠ No
15.11	US – California Proposition 65 – Carcinogens & Reproductive Toxicity (CRT) Listed Substance:	☐ Yes	⊠ No
15.12	Canada – Domestic Substances List (DSL):	☐ Yes	⊠ No
15.13	Canada – Non-Domestic Substances List (NDSL):	☐ Yes	⊠ No

16. OT	16. OTHER INFORMATION:			
16.1	NFPA Ratings:	HEALTH HAZARD	0	
		FLAMMABILITY	0	
		INSTABILITY	0	
		SPECIAL HAZARDS	-	

The information in this document is obtained from supplier information and publicly available sources and is believed to be accurate and represents the best information currently available to Westway Feed Products LLC. All data and numbers represented are typical. These may vary dependent of origin, production process, crop cycle, supplier or producer.

The content and format of this SDS is in accordance with the Federal Occupational Health and Safety Administration (OSHA) and United Nations Global Harmonized Standard for Classification of Chemicals (GHS). The information provided in this SDS is provided for health, safety and environmental assessment by a professional user. This information does not warrant suitability for the buyer's uses. Any recommendations given here should be considered as general only and may not apply in your specific situation. All final recommendations should be made by a qualified person familiar with your particular circumstances.

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