

NEW SOUTH WALES FIRE BRIGADES OPERATIONS BULLETIN 2006/05



Fires or overheating conditions involving Oil Seed Products

This Operations Bulletin has been issued to highlight anomalies in the processing of oil seed products and must be read in conjunction with **SOG 8.2 Fire Fighting Techniques for Silos Fires**.

Certain oil-based food products, such as margarine, cooking oils or stockfeed, often use oil seeds as the oil source. Sunflower seed, rape seed, peanut, linseed, maize, soy bean, cotton seed and copra are common oil seeds. In a raw state these oil seeds are generally benign, but when subject to manufacturing processes where the seeds are milled crushed or heated for their oil content, the process produces "spent" or crushed seed in the form of cake, meal or pellets.

It is these by-products in the form of oily seed-meal or seedcake that can be especially dangerous to fire crews due to the products being characteristically spontaneously combustible, or at least self-heating as a thermal mass. When encountered in an enclosed processing environment the risk of explosion is high if air is available to the enclosed space.

Oil seeds, such as those described, in the form of by-products of an oil extraction process (meal, cake, pellets etc) are **collectively** assigned the Dangerous Goods identity: **Seedcake UN 1386 - Dangerous Goods Class 4.2**.

For all incidents involving **Seedcake** especially in enclosed spaces or vessels, the tactics and precautions under **SOG 8.2** should be followed as they relate to oxygen limiting silos, along with the recommended actions contained in the DG Initial Emergency Response Guide, for Seedcake or UN 1386.

Noted, Station Commander	A	B	C	D	Other

Contact Officer:	File Number:	Date:
Name: Station Officer Janine Bailey Operational Safety Coordinator PH (02) 9318-4877	CHO/06238	15 th June 2006.

Previous Operations Bulletin: 2006/04 – Results of the NSWFB risk assessment for electrical hazards at incidents.