

FOODSAFE BACTERICIDAL CLEANER

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Compilation date: 17.10.12

Revision No: 7

Section 1: Identification of the substance/mixture and of the company/undertaking

1.1. Product identifier

Product name: FOODSAFE BACTERICIDAL CLEANER

Product code: 1738/03

1.2. Relevant identified uses of the substance or mixture and uses advised against

1.3. Details of the supplier of the safety data sheet

Company name: Greyland Ltd

Unit 9

Fifth Avenue

Tameside Park Industrial Estate

Dukinfield Cheshire SK16 4PP

Tel: +44 (0) 161 343 3830

Fax: +44 (0) 161 343 0608

Email: sales@greyland.co.uk

1.4. Emergency telephone number

Section 2: Hazards identification

2.1. Classification of the substance or mixture

Classification under CHIP: Xi: R36/38

Most important adverse effects: Irritating to eyes and skin.

2.2. Label elements

Label elements under CHIP:

Hazard symbols: Irritant.



Risk phrases: R36/38: Irritating to eyes and skin.

Safety phrases: S26: In case of contact with eyes, rinse immediately with plenty of water and seek

medical advice.

2.3. Other hazards

PBT: This product is not identified as a PBT substance.

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Section 3: Composition/information on ingredients

3.2. Mixtures

Hazardous ingredients:

DISODIUM METASILICATE

EINECS	CAS	CHIP Classification	CLP Classification	Percent
229-912-9	6834-92-0	C: R34; Xi: R37	Skin Corr. 1B: H314; STOT SE 3: H335	1-10%
PHOSPHONAT	TE SALT SOLUTION	ON		
-	-	Xi: R36/38	-	1-10%
11030518				
-	66455-29-6	Xi: R36/38	-	1-10%
BRONOPOL (II	NN)			
200-143-0	52-51-7	Xn: R21/22; Xi: R37/38; Xi: R41; N: R50	Acute Tox. 4: H312; Acute Tox. 4: H302; STOT SE 3: H335; Skin Irrit. 2: H315; Eye Dam. 1: H318; Aquatic Acute 1: H400	<1%

Section 4: First aid measures

4.1. Description of first aid measures

Skin contact: Remove all contaminated clothes and footwear immediately unless stuck to skin. Wash

immediately with plenty of soap and water.

Eye contact: Bathe the eye with running water for 15 minutes. Consult a doctor.

Ingestion: Wash out mouth with water. Consult a doctor.

Inhalation: Remove casualty from exposure ensuring one's own safety whilst doing so. Consult a

doctor.

4.2. Most important symptoms and effects, both acute and delayed

Skin contact: There may be irritation and redness at the site of contact.

Eye contact: There may be irritation and redness. The eyes may water profusely.

Ingestion: There may be soreness and redness of the mouth and throat.

Inhalation: There may be irritation of the throat with a feeling of tightness in the chest. Exposure may

cause coughing or wheezing.

Delayed / immediate effects: Immediate effects can be expected after short-term exposure.

4.3. Indication of any immediate medical attention and special treatment needed

Immediate / special treatment: Eye bathing equipment should be available on the premises.

Section 5: Fire-fighting measures

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5.1. Extinguishing media

Extinguishing media: Suitable extinguishing media for the surrounding fire should be used. Use water spray

to cool containers.

5.2. Special hazards arising from the substance or mixture

Exposure hazards: In combustion emits toxic fumes.

5.3. Advice for fire-fighters

Advice for fire-fighters: Wear self-contained breathing apparatus. Wear protective clothing to prevent contact

with skin and eyes.

Section 6: Accidental release measures

6.1. Personal precautions, protective equipment and emergency procedures

Personal precautions: Refer to section 8 of SDS for personal protection details. If outside do not approach from

downwind. If outside keep bystanders upwind and away from danger point. Mark out the contaminated area with signs and prevent access to unauthorised personnel. Turn

leaking containers leak-side up to prevent the escape of liquid.

6.2. Environmental precautions

Environmental precautions: Do not discharge into drains or rivers. Contain the spillage using bunding.

6.3. Methods and material for containment and cleaning up

Clean-up procedures: Absorb into dry earth or sand. Transfer to a closable, labelled salvage container for

disposal by an appropriate method.

6.4. Reference to other sections

Reference to other sections: Refer to section 8 of SDS.

Section 7: Handling and storage

7.1. Precautions for safe handling

Handling requirements: Avoid direct contact with the substance. Ensure there is sufficient ventilation of the area.

Do not handle in a confined space. Avoid the formation or spread of mists in the air.

7.2. Conditions for safe storage, including any incompatibilities

Storage conditions: Store in cool, well ventilated area. Keep container tightly closed.

Suitable packaging: Must only be kept in original packaging.

7.3. Specific end use(s)

Specific end use(s): No data available.

Section 8: Exposure controls/personal protection

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8.1. Control parameters

Workplace exposure limits: No data available.

8.1. DNEL/PNEC Values

DNEL / PNEC No data available.

8.2. Exposure controls

Engineering measures: Ensure there is sufficient ventilation of the area.

Respiratory protection: Self-contained breathing apparatus must be available in case of emergency.

Hand protection: Protective gloves.

Eye protection: Safety glasses. Ensure eye bath is to hand.

Skin protection: Protective clothing.

Section 9: Physical and chemical properties

9.1. Information on basic physical and chemical properties

State: Liquid

Colour: Colourless

Odour: Characteristic odour

Oxidising: Non-oxidising (by EC criteria)

Solubility in water: Soluble

Viscosity: Non-viscous

Flash point°C: >70 pH: 12

9.2. Other information

Other information: No data available.

Section 10: Stability and reactivity

10.1. Reactivity

Reactivity: Stable under recommended transport or storage conditions.

10.2. Chemical stability

Chemical stability: Stable under normal conditions.

10.3. Possibility of hazardous reactions

Hazardous reactions: Hazardous reactions will not occur under normal transport or storage conditions.

Decomposition may occur on exposure to conditions or materials listed below.

10.4. Conditions to avoid

Conditions to avoid: Heat.

10.5. Incompatible materials

Materials to avoid: Strong oxidising agents. Strong acids.

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10.6. Hazardous decomposition products

Haz. decomp. products: In combustion emits toxic fumes.

Section 11: Toxicological information

11.1. Information on toxicological effects

Hazardous ingredients:

DISODIUM METASILICATE

ORL	MUS	LD50	770	mg/kg
ORL	RAT	LD50	1153	mg/kg

11030518

ORL	RAT	LD50	>2000	mg/kg	
OIL	10 (1	LDOU	- 2000	1119/109	

BRONOPOL (INN)

ORL	MUS	LD50	270	mg/kg
ORL	RAT	LD50	180	mg/kg
SKN	MUS	LD50	4750	mg/kg
SKN	RAT	LD50	1600	mg/kg

Relevant effects for mixture:

Effect	Route	Basis	
Irritation	OPT DRM	Hazardous: calculated	

Symptoms / routes of exposure

Skin contact: There may be irritation and redness at the site of contact.

Eye contact: There may be irritation and redness. The eyes may water profusely.

Ingestion: There may be soreness and redness of the mouth and throat.

Inhalation: There may be irritation of the throat with a feeling of tightness in the chest. Exposure may

cause coughing or wheezing.

Delayed / immediate effects: Immediate effects can be expected after short-term exposure.

Section 12: Ecological information

12.1. Toxicity

Ecotoxicity values: No data available.

12.2. Persistence and degradability

Persistence and degradability: The surfactants in this product comply with the biodegradability criteria as laid down in

Regulation (EC) No. 648/2004 on detergents. Data to support this assertion are held at the disposal of the component authorities of the Member States and will be made available to them at their direct request or at the request of the detergent manufacturer.

[cont...]

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12.3. Bioaccumulative potential

Bioaccumulative potential: No bioaccumulation potential.

12.4. Mobility in soil

Mobility: Readily absorbed into soil.

12.5. Results of PBT and vPvB assessment

PBT identification: This product is not identified as a PBT substance.

12.6. Other adverse effects

Other adverse effects: Negligible ecotoxicity.

Section 13: Disposal considerations

13.1. Waste treatment methods

Disposal operations: Transfer to a suitable container and arrange for collection by specialised disposal

company.

NB: The user's attention is drawn to the possible existence of regional or national

regulations regarding disposal.

Section 14: Transport information

14.1. UN number

UN number: UN1760

14.2. UN proper shipping name

Shipping name: CORROSIVE LIQUID, N.O.S.

(DISODIUM METASILICATE)

14.3. Transport hazard class(es)

Transport class: 8

14.4. Packing group

Packing group: III

14.5. Environmental hazards

Environmentally hazardous: No Marine pollutant: No

14.6. Special precautions for user

Special precautions: No special precautions.

Section 15: Regulatory information

15.1. Safety, health and environmental regulations/legislation specific for the substance or mixture

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15.2. Chemical Safety Assessment

Section 16: Other information

Other information

Other information: This safety data sheet is prepared in accordance with Commission Regulation (EU) No

453/2010.

* indicates text in the SDS which has changed since the last revision.

Phrases used in s.2 and 3: H302: Harmful if swallowed.

H312: Harmful in contact with skin.

H314: Causes severe skin burns and eye damage.

H315: Causes skin irritation.

H318: Causes serious eye damage.

H335: May cause respiratory irritation.

H400: Very toxic to aquatic life.

R21/22: Harmful in contact with skin and if swallowed.

R34: Causes burns.

R36/38: Irritating to eyes and skin.

R37/38: Irritating to respiratory system and skin.

R37: Irritating to respiratory system.

R41: Risk of serious damage to eyes.

R50: Very toxic to aquatic organisms.

Legal disclaimer: The above information is believed to be correct but does not purport to be all inclusive

and shall be used only as a guide. This company shall not be held liable for any

damage resulting from handling or from contact with the above product.