

VEGGIES & FRUITY SANITISER

Safety Data Sheet

1. IDENTIFICATION OF THE MATERIAL AND SUPPLIER

Product name: **VEGGIES AND FRUIT SANITISER**

Synonyms

Veggies and fruit sanitiser

Product Code

719

Recommended use: To clean and sanitise fruits and vegetables.

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2. HAZARDS IDENTIFICATION

NOT CLASSIFIED AS HAZARDOUS ACCORDING TO SAFE WORK AUSTRALIA CRITERIA

NOT CLASSIFIED AS A DANGEROUS GOODS BY THE CRITERIA OF THE ADG CODE

UN No.	None Allocated	DG Class	None Allocated	Subsidiary Risk(s)	None Allocated
Packing Group	None Allocated	Hazchem Code	None Allocated	EPG	None Allocated

3. COMPOSITION/ INFORMATION ON INGREDIENTS

Ingredient	Formula	CAS No.	Content
SODIUM HYPOCHLORITE	Cl-O.Na	7681-52-9	1-10%
NON HAZARDOUS INGREDIENTS	Not Available	Not Available	Remainder

4. FIRST AID MEASURES

Eye If in eyes, hold eyelids apart and flush the eye continuously with running water. Continue flushing until advised to stop by the Poison Information Centre or a doctor, or for at least 15 minutes.

Skin If skin or hair contact occurs, remove contaminated clothing and flush skin and hair with running water. Continue flushing with water until advised to stop by the Poisons Information Centre or a doctor.

Inhalation If inhaled, remove from contaminated area. Apply artificial respiration if not breathing.

VEGGIES & FRUITY SANITISER

Safety Data Sheet

Ingestion For advice, contact a Poison Information Centre on 13 11 26 (Australia Wide) or a doctor (at once). If swallowed, do not induce vomiting.

Advice to Doctor Treat symptomatically

5. FIRE FIGHTING MEASURES

Flammability Non flammable. May evolve toxic gases (chlorine) if strongly heated.

Fire and Explosion Non flammable. No fire or explosion hazard exists.

Extinguishing Non flammable. Prevent contamination of drains or waterways.

Hazchem Code None Allocated

6. ACCIDENTAL RELEASE MEASURES

Spillage If spilt (bulk), wear splash-proof goggles and PVC/rubber gloves. Absorb spill with sand or similar and place in sealed containers for disposal. Wash spill site down with water. For small amounts, dilute with water and flush to sewer. Caution: surfaces may be slippery.

7. STORAGE AND HANDLING

Storage Store in cool, dry, well ventilated area, removed from acids, combustible materials and foodstuffs. Ensure containers are adequately labeled, protected from physical damage and sealed when not in use. Check regularly for leaks or spills.

Handling No special handling requirements are necessary.

8. EXPOSURE CONTROLS/ PERSONAL PROTECTION

Exposure Stds Sodium Hypochlorite: TWA: 3.0mg/kg 1.0ppm [REF: ASCC (AUS)]

Biological Limits No biological limit allocated.

Engineering Controls Ensure adequate natural ventilation.

PPE Wear splash-proof goggles and PVC or rubber gloves.

9. PHYSICAL AND CHEMICAL PROPERTIES

Appearance	CLEAR YELLOW LIQUID	Solubility (Water)	SOLUBLE
Odour	CHLORINE LIKE ODOUR	Specific Gravity	1.04 – 1.08
Ph	NOT AVAILABLE	Volatiles	NOT AVAILABLE
Vapour Pressure	NOT AVAILABLE	Flammability	NON FLAMMABLE
Vapour Density	NOT AVAILABLE	Flash Point	NOT RELEVANT
Boiling Point	100°C (Approximately)	Upper Explosion Limit	NOT RELEVANT
Melting Point	NOT AVAILABLE	Lower Explosion Limit	NOT RELEVANT

VEGGIES & FRUITY SANITISER

Safety Data Sheet

Evaporation Rate NOT AVAILABLE

10. STABILITY AND REACTIVITY

- Chemical Stability** Stable under recommended conditions of storage.
- Conditions to Avoid** Avoid heat, sparks, open flames and other ignition sources.
- Material to Avoid** Compatible with most commonly used materials. Incompatible with acids (eg. Hydrochloric acid) and combustible/flammable materials.
- Decomposition** May evolve toxic gases (chlorine) if heated to decomposition.
- Hazardous Reactions** Polymerization is not expected to occur.

11. TOXICOLOGICAL INFORMATION

- Health Hazard** Irritant - low toxicity. No adverse health effects are anticipated with normal use of this product.
- Eye** Irritant. Due to product form and nature of use, an eye hazard is not anticipated. However, direct contact may result in irritation, lacrimation and conjunctivitis.
- Inhalation** Due to the low vapour pressure of this product, an inhalation hazard is not anticipated with normal use.
- Skin** Low irritant. Prolonged or repeated contact may result in mild irritation.
- Ingestion** Low toxicity. Ingestion of large quantities may result in nausea, vomiting and gastrointestinal irritation.
- Toxicity Data** SODIUM HYPOCHLORITE (7681-52-9)
LD50(Ingestion); 5800mg/kg (mouse)
TDLo(Ingestion):1mg/kg(woman)
TDLo(Intravenous):45mg/kg(man)

12. ECOLOGICAL INFORMATION

- Environment** Hypochlorites are non persistent in the environment and there is no accumulation potential as they gradually decompose into

13. DISPOSAL CONSIDERATIONS

- Waste Disposal** No special precautions are required for the disposal of this product. However, re-use where possible or return to manufacturer. If bulk quantities are required to be disposed of, contact the manufacturer for additional information.
- Legislation** Dispose of in accordance with relevant local legislation.

14. TRANSPORT INFORMATION

NOT CLASSIFIED AS A DANGEROUS GOODS BY THE CRITERIA OF THE ADG CODE

Shipping Name None Allocated

VEGGIES & FRUITY SANITISER

Safety Data Sheet

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15. REGULATORY INFORMATION

Poison Schedule A poison schedule number has not been allocated to this product using the criteria in the Standard for the Uniform Scheduling of Drugs and Poisons (SUSDP).

AICS All chemicals listed on the Australian Inventory of Chemical Substances (AICS).

16. OTHER INFORMATION

Additional Information

ABBREVIATIONS:

- ADB - Air-Dry Basis.
- BEI - Biological Exposure Indice(s)
- CAS# - Chemical Abstract Service number - used to uniquely identify chemical compounds.
- CNS - Central Nervous System.
- EINECS - European Inventory of Existing Commercial Substances.
- GHS – Globally Harmonized System
- IARC - International Agency for Research on Cancer.
- M - moles per litre, a unit of concentration.
- mg/m³ - Milligrams per cubic meter.
- NOS - Not Otherwise Specified.
- NTP - National Toxicology Program.
- OSHA - Occupational Safety and Health Administration.
- pH - relates to hydrogen ion concentration using a scale of 0 (high acidic) to 14 (highly alkaline).
- ppm - Parts Per Million.
- RTECS - Registry of Toxic Effects of Chemical Substances.
- TWA/ES - Time Weighted Average or Exposure Standard.

HEALTH EFFECTS FROM EXPOSURE:

It should be noted that the effects from exposure to this product will depend on several factors including: frequency and duration of use; quantity used; effectiveness of control measures; protective equipment used and method of application. Given that it is impractical to prepare a Clean Plus Chemicals report which would encompass all possible scenarios, it is anticipated that users will assess the risks and apply control methods where appropriate.

PERSONAL PROTECTIVE EQUIPMENT GUIDELINES:

The recommendation for protective equipment contained within this Clean Plus Chemicals report is provided as a guide only. Factors such as method of application, working environment, quantity used, product concentration and the availability of engineering controls should be considered before final selection of personal protective equipment is made.

Report Status

This Safety Data Sheet document has been compiled by Clean Plus Chemicals. Further clarification regarding any aspect of this product should contact Clean Plus Chemicals directly. While Clean Plus Chemicals has taken all due care to include accurate and up-to-date information in this SDS, it does not provide any warranty as to accuracy or completeness. As far as lawfully possible, Clean Plus Chemicals accepts no liability for any loss, injury or damage (including consequential loss) which may be suffered or incurred by any person as a consequence of their reliance on the information contained in this SDS.