

SAFETY DATA SHEET

FOODTEX OIL

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Compilation date: 22/12/2014

Revision No: 1

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

1.1. Product identifier

Product name: FOOD MACHINERY OIL

Product code: FL FLG FLH FT

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

Use of substance / mixture: PC24: Lubricants, greases, release products.

1.3. Details of the supplier of the safety data sheet

Company name: Chemodex Ltd

Canal Road

Worksop

Notts

S80 2EH

Tel: +44 (0) 1909 473301

Email: sales@chemodex.co.uk

1.4. Emergency telephone number

Emergency tel: +44 (0) 1909 473301

(office hours only)

Section 2: Hazards identification

2.1. Classification of the substance or mixture

Classification under CLP: Aquatic Chronic 3: H412

Classification under CHIP: This product has no classification under CHIP.

2.2. Label elements

Label elements under CLP:

Hazard statements: H412: Harmful to aquatic life with long lasting effects.

Precautionary statements: P273: Avoid release to the environment.

P501: Dispose of contents/container to hazardous or special waste collection point.

2.3. Other hazards

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

Section 3: Composition/information on ingredients

3.2. Mixtures

[cont...]

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Hazardous ingredients:

AMINES, C11-14-BRANCHED ALKYL, MONOHEXYL AND DIHEXYL PHOSPHATES

EINECS	CAS	CHIP Classification	CLP Classification	Percent
279-632-6	80939-62-4	Xi: R36/38; N: R51/53	Skin Irrit. 2: H315; Eye Irrit. 2: H319; Aquatic Chronic 2: H411	<1%

Section 4: First aid measures

4.1. Description of first aid measures

Skin contact: Wash immediately with plenty of soap and water.

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

Ingestion: Wash out mouth with water.

Inhalation: Consult a doctor.

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

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

Eye contact: There may be irritation and redness.

Ingestion: There may be irritation of the throat.

Inhalation: No symptoms.

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

Immediate / special treatment: Not applicable.

Section 5: Fire-fighting measures

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. 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.

[cont...]

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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

7.2. Conditions for safe storage, including any incompatibilities

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

7.3. Specific end use(s)

Specific end use(s): No data available.

Section 8: Exposure controls/personal protection

8.1. Control parameters

Workplace exposure limits: No data available.

DNEL/PNEC Values

DNEL / PNEC No data available.

8.2. Exposure controls

Respiratory protection: Respiratory protection not required.

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: Barely perceptible odour

Solubility in water: Insoluble

Also soluble in: Petroleum ether.

Viscosity: Viscous

Boiling point/range°C: >190

Flash point°C: >130

9.2. Other information

Other information: No data available.

[cont...]

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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.

10.6. Hazardous decomposition products

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

Section 11: Toxicological information

11.1. Information on toxicological effects

Toxicity values: No data available.

Symptoms / routes of exposure

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

Eye contact: There may be irritation and redness.

Ingestion: There may be irritation of the throat.

Inhalation: No symptoms.

Section 12: Ecological information

12.1. Toxicity

Ecotoxicity values: No data available.

12.2. Persistence and degradability

Persistence and degradability: Biodegradable.

12.3. Bioaccumulative potential

Bioaccumulative potential: No bioaccumulation potential.

12.4. Mobility in soil

Mobility: Readily absorbed into soil.

[cont...]

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12.5. Results of PBT and vPvB assessment

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

12.6. Other adverse effects

Other adverse effects: Negligible ecotoxicity.

Section 13: Disposal considerations

13.1. Waste treatment methods

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

Section 14: Transport information

Transport class: This product does not require a classification for transport.

Section 15: Regulatory information

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

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 s.3: H315: Causes skin irritation.

H319: Causes serious eye irritation.

H411: Toxic to aquatic life with long lasting effects.

H412: Harmful to aquatic life with long lasting effects.

R36/38: Irritating to eyes and skin.

R51/53: Toxic to aquatic organisms, may cause long-term adverse effects in the aquatic environment.

Legend to abbreviations: PNEC = predicted no effect level

DNEL = derived no effect level

LD50 = median lethal dose

LC50 = median lethal concentration

EC50 = median effective concentration

IC50 = median inhibitory concentration

dw = dry weight

bw = body weight

cc = closed cup

oc = open cup

[cont...]

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MUS = mouse

GPG = guinea pig

RBT = rabbit

HAM = hamster

HMN = human

MAM = mammal

PGN = pigeon

IVN = intravenous

SCU = subcutaneous

SKN = skin

DRM = dermal

OCC = ocular/corneal

PCP = physico-chemical properties

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.