

# Safety Data Sheet (SDS)

## Salad Wash

### 1. IDENTIFICATION OF SUBSTANCE/PREPARATION AND COMPANY/UNDERTAKING

Trade Name	Description	Unit	Stock Code
e-hygiene	Salad Wash	2 x 5L	SALAD1053

**Company** e-hygiene systems ltd

**Address** Murray Road Orpington BR5 3QY

**Tel:** 01689 892522

**Fax:** 01689 877575

**E-Mail** info@e-hygienesystems.co.uk

### 2. COMPOSITION/INFORMATION ON HAZARDOUS INGREDIENTS

Substance(INCI)	CAS	EINECS	Risk	%
Sodium Hypochlorite	7681-52-9	231-668-3	C R31-34	<5

### 3. HAZARD IDENTIFICATION

Large quantities could be hazardous to the aquatic environment.

### 4. FIRST AID MEASURES

Eyes - Wash splashes from eyes with water. Skin - Wash off skin with water. Ingestion - If small amount wash out mouth with water and drink clean water. If amount is large give plenty of water to drink, do not induce vomiting and seek medical advice.

### 5. FIRE FIGHTING MEASURES

Extinguishing media: Material non-flammable

Special fire fighting procedures: Material non-flammable

Hazardous decomposition products: If this product is involved in a fire, toxic products of combustion could be chlorine gas. Use self-contained breathing equipment and use fire fighting equipment to suit the source of the fire.

### 6. ACCIDENTAL RELEASE MEASURES

SPILLAGE: Warn personnel - Cleaning products are frequently oily and present a slip hazard. Contain spillage with sand or earth, avoid contact with skin or eyes, failure to contain a spillage must be reported to the authorities. DO NOT ALLOW PRODUCT TO ENTER SURFACE WATER DRAINS.

### 7. HANDLING AND STORAGE

Store away from food. Keep containers tightly closed and out of reach of children. Store at temperatures above 5°C and below 30°C. SHELF LIFE: Normal storage conditions - 1 year.

### 8. EXPOSURE CONTROLS / PERSONAL PROTECTION



**OEL:**

### 9. PHYSICAL/CHEMICAL PROPERTIES

**Appearance:** Pale straw liquid with slight chlorine odour

**pH:** 11.5-12.5

**Flash point:** N/A

**Freezing Point:** 0°C

**Density:** 1.08

**Boiling Point:** 100°C

### 10. STABILITY & REACTIVITY

**Revision Date:** 15/04/2009

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Stability: Gives off toxic chlorine gas on contact with acids.

Conditions and materials to avoid: Avoid contact with excess heat or acids.

Hazardous products of decomposition: Chlorine gas.

### **11. TOXICOLOGICAL INFORMATION**

Health Hazards: Irritating to organic tissue

Inhalation: Inhalation of aerosol may cause irritation to respiratory system

Ingestion: May cause severe irritation to mouth and digestive tract

Eye contact: May cause severe irritations if not washed out with water immediately

Skin contact: Irritating to skin if not washed off with water.

### **12. ECOLOGICAL INFORMATION**

Product biodegradable. Do not release into surface waters.

The surfactants used in this preparation comply with the biodegradability criteria laid down in Regulation (EC) No. 648/2004 on detergents. Data to support this assertion are held at the disposal of the competent authorities of the Member States and will be made available to them, at their direct request or at the request of a detergent manufacturer.

### **13. DISPOSAL CONSIDERATIONS**

When disposing of surplus or waste product use suitable PPE etc. ensuring empty containers are rinsed out and disposed of safely. Do not allow product to enter land or surface water drains. Dispose of in accordance with local authority regulations. Do not mix with other waste materials.

### **14. TRANSPORT INFORMATION**

None

Packing Group None

### **15. REGULATORY INFORMATION:**

None

NOTE: This data sheet does not constitute a user's assessment of workplace risk as required by HSW act, COSHH, management of health and safety at work regulations, or other health and safety legislation.

Actual label may not be as above if product was supplied some time previously or labelling is in transition period.

Applicable Regulation: Chemicals (Hazard Information and Packaging for Supply) Regulations 2002: CHIP 3

### **16. OTHER INFORMATION**

*Product uses:*

For sanitising salad and vegetable products

*Directions:*

Dilute 20ml (1 capful) in 10 Litres of clean water, wash produce for 30 seconds and rinse off with clean water

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Unless otherwise stated all percentages are w/w

GLOSSARY:	PPE	Personal protective equipment
	N/A	Not applicable
	N/K	Not known
	OES	Occupational exposure limit
	TWA	Time weighted average
	w/v	Weight to volume
	w/w	Weight to weight

The data contained in this Safety Data Sheet has been supplied for the purpose of protecting the health and safety of industrial and commercial users who are deemed capable of understanding and acting on the information provided.

PLEASE ENSURE THAT IT IS PASSED TO THE APPROPRIATE PERSON(S) IN YOUR COMPANY, WHO ARE CAPABLE OF ACTING ON THE INFORMATION.

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