

SAFETY DATA SHEET

FF152 - Ultra Clear Food Grease

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

1.1. Product identifier

Product name: Ultra Clear Food Grease

Product number: FF152

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

Identified Uses: PC24: Lubricants, greases, release products.

1.3. Details of the supplier of the safety data sheet

Supplier: SCOBIE JUNOR LIMITED
14 MCKINNEY ROAD
NEWTOWNABBEY
COUNTY ANTRIM
BT36 4PE
UNITED KINGDOM

Tel: +44 (0)28 90 841025

Email: sales@scobie-junor-ni.co.uk

1.4. Emergency telephone number

Emergency telephone +44 (0)2890 841025 (MON TO FRI 09:00 - 17:00)

Section 2: Hazards identification

2.1. Classification of the substance or mixture

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

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

2.2. Label elements

Label elements: This product has no label elements.

2.3. Other hazards

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

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Section 3: Composition/information on ingredients

3.2. Mixtures

Hazardous ingredients:

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

EINECS	CAS	CHIP Classification	CLP Classification	Percent
279-632-6	80939-62-4	-: R18; Xi: R36/38; N: R51/53	Aquatic Chronic 2: H411; Skin Irrit. 2: H315; Eye Irrit. 2: H319	<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. Do not induce vomiting. Consult a doctor.
Inhalation:	Not applicable.

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:	Not applicable.
Delayed/immediate effects:	Continuous skin contact may cause skin sensitivity and dermatitis

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. Carbon dioxide.

5.2. Special hazards arising from the substance or mixture

Exposure hazards: In combustion emits toxic fumes of carbon dioxide/carbon monoxide.

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.

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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.

7.2. Conditions for safe storage, including any incompatibilities

Storage conditions: Store in cool, well ventilated area. Keep away from sources of ignition. Keep container tightly closed.

Suitable packaging: Not applicable.

7.3. Specific end use(s)

Specific end use(s): PC24: Lubricants, greases, release products.

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

Engineering measures: Not applicable.

Respiratory protection: Respiratory protection not required.

Hand protection: Protective gloves.

Eye protection: Safety glasses.

Skin protection: Protective clothing.

Environmental: No special requirement.

Section 9: Physical and chemical properties

9.1. Information on basic physical and chemical properties

State: Grease
Colour: Off-white
Odour: Odourless
Solubility in water: Insoluble
Flash point°C: >200
Relative density: 0.87
Melting point/range°C: >200
Autoflammability°C: >200

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9.2. Other information

Other information: Not applicable.

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. Sources of ignition. Flames.

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 of carbon dioxide/carbon monoxide.

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: Not applicable.

Delayed/immediate effects: Continuous skin contact may cause skin sensitivity and dermatitis

Other information: Not applicable.

Section 12: Ecological information

12.1. Toxicity

Ecotoxicity values: No data available.

12.2. Persistence and degradability

Persistence and degradability: Biodegradable in part only.

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12.3. Bioaccumulative potential

Bioaccumulative potential: Slightly bioaccumulable.

12.4. Mobility in soil

Mobility: Insoluble in water. Floats on water. Absorbed only slowly into soil.

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

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

Recovery operations: Not applicable.

Disposal of packaging: Dispose of as normal industrial waste.

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

Specific regulations: Not applicable.

15.2. Chemical Safety Assessment

Section 16: 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.
R18: In use, may form flammable / explosive vapour-air mixture.
R36/38: Irritating to eyes and skin.
R51/53: Toxic to aquatic organisms, may cause long-term adverse effects in the aquatic environment.

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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
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.