# BioHygiene

# SAFETY DATA SHEET

BIOHYGIENE KITCHEN SANITISER RTU

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Compilation date: 18/03/2021

Revision No: 1

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

#### 1.1. Product identifier

Product name: BIOHYGIENE KITCHEN SANITISER RTU

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

Use of substance / mixture: Specialised cleaner and natural disinfectant.

# 1.3. Details of the supplier of the safety data sheet

Company name: BioHygiene

Beaufort Court
Atlantic Wharf

Cardiff
CF10 4AH
United Kingdom

Tel: +44 (0) 29 2067 4090

Email: general@biologicalpreparations.com

## 1.4. Emergency telephone number

Emergency tel: +44 (0) 29 2067 4090 (9am - 5pm)

# Section 2: Hazards identification

## 2.1. Classification of the substance or mixture

Classification under CLP: Eye Irrit. 2: H319

Most important adverse effects: Causes serious eye irritation.

# 2.2. Label elements

Label elements:

Hazard statements: H319: Causes serious eye irritation.

Hazard pictograms: GHS07: Exclamation mark



Signal words: Warning

Precautionary statements: P262: Do not get in eyes, on skin, or on clothing.

P302+P350: IF ON SKIN: Gently wash with plenty of soap and water.
P305+P351+P338: IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue

rinsing.

P337+P313: If eye irritation persists: Get medical advice/attention.

### 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:

LACTIC ACID - REACH registered number(s): 01-2119474164-39-XXXX

EINECS	CAS	PBT / WEL	CLP Classification	Percent
201-196-2	79-33-4	-	Skin Irrit. 2: H315; Eye Dam. 1: H318	1-5%

#### Section 4: First aid measures

## 4.1. Description of first aid measures

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

Eye contact: Immediately flush eyes with plenty of water. Remove contact lenses, if

present and easy to do. Continue rinsing. If irritation develops get medical

attention.

Ingestion: Rinse mouth and throat with water and give sips of water to drink. If

symptoms persist, get medical attention.

Inhalation: Remove victim to fresh air.

#### 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. There may be pain 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.

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

#### 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: Not applicable.

## 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

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6.1. Personal precautions, protective equipment and emergency procedures

**Personal precautions:** Refer to section 8 of SDS for personal protection details.

6.2. Environmental precautions

**Environmental precautions:** No special environmental concerns.

6.3. Methods and material for containment and cleaning up

Clean-up procedures: Wash the spillage site with large amounts of water.

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: Not applicable.

7.2. Conditions for safe storage, including any incompatibilities

Storage conditions: Store in a 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

Engineering measures: Not applicable.

Respiratory protection: Respiratory protection not required.

Hand protection: Wear gloves if prolonged contact with product is likely.Eye protection: Avoid contact with the eyes. Spray away from the face.

Skin protection: Not applicable.

Section 9: Physical and chemical properties

9.1. Information on basic physical and chemical properties

State: Liquid

Colour: Colourless

Odour: Odourless

Evaporation rate: No data available.

Oxidising: No data available.

Solubility in water: Soluble

Viscosity: No data available.

Boiling point/range°C: >100 Melting point/range°C: >0

Flammability limits %: lower: No data available.

[cont...]

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upper: No data available.

Flash point°C: No data available. Part.coeff. n-octanol/water: No data available.

Autoflammability°C: No data available. Vapour pressure: No data available.

Relative density: 1.01 g/cm3 pH: 2-3

VOC g/I: No data available.

#### 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.

# 10.6. Hazardous decomposition products

Haz. decomp. products: No data available.

# Section 11: Toxicological information

## 11.1. Information on toxicological effects

## Relevant hazards for product:

Hazard	Route	Basis
Serious eye damage/irritation	OPT	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. There may be pain 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.

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

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## 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.

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:** Small amounts of unwanted product may be flushed with water to sewer.

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

Other information: This safety data sheet is prepared in accordance with Commission

Regulation (EU) No 2015/830.

This safety data sheet is prepared in accordance with Commission

Regulation (EC) No 1272/2008.

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

Phrases used in s.2 and s.3: H315: Causes skin irritation.

H318: Causes serious eye damage.

H319: Causes serious eye irritation.

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

# BIOHYGIENE KITCHEN SANITISER RTU

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.

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