

FOODGUARD Clear Grease 2

SAFETY DATA SHEET



SECTION 1 IDENTIFICATION OF THE SUBSTANCE/MIXTURE AND OF THE COMPANY / UNDERTAKING	
Product Identifier	
Product Name	Guardian FOODGUARD Clear Grease 2
Synonyms	Guardian Food Grade Lubricants
Other means of identification	Not Available
Relevant identified uses of the substance or mixture and uses advised against	
Relevant identified uses	Lubricants used in the food & pharmaceutical industry
Details of the supplier of the safety data sheet	
Registered company name	Guardian Food Grade Oils Pty Ltd
Address	42 Kimberly Road Dandenong South Vic Australia 3175
Telephone	Within Australia 03 9213 4777 International +613 92134777
Website	www.fgoils.com.au
Email	info@fgoils.com.au
Emergency Telephone number	
Association / Organisation	Not Available
Emergency Telephone Numbers	Within Australia 03 9213 4777 International +613 9213 4777 13126 24 Hours Emergency Contact
Other emergency numbers	Not Available

SECTION 2 HAZARDOUS IDENTIFICATION	
Not classified as hazardous under the Globally Harmonised System (GHS).	
Poisons Schedule	Not Applicable
Classification	Not Applicable
GHS label elements	This product has no label elements
SIGNAL WORD	NOT APPLICABLE
Hazard Statement(s)	Non-Hazardous
Precautionary statements(s) Prevention	H411: Toxic to aquatic life with long term effects
Precautionary statements(s) Response	H315: Causes skin irritation H319: Causes serious eye irritation R18: In use, may form flammable / explosive vapour-air mixture. R36/38: Irritating to eyes and skin P301 + P310 IF SWALLOWED: Immediately call a POISON CENTRE or Doctor / Physician P331 Do NOT induce vomiting
Precautionary statements(s) Storage	Not Applicable
Precautionary statements(s) Disposal	P501 Dispose of contents/container in accordance with local / regional / national / international regulations R51/53 Toxic to aquatic organisms, may cause long-term adverse effects in the aquatic

SECTION 3 COMPOSITION / INFORMATION ON INGREDIENTS		
Substances		
See section below for composition of Mixtures		
Mixtures		
CAS No.	% (Weight)	Name
Not available	>90	Ingredients determined to be non hazardous
80939-62-4	<1	AMINES, C11-14 BRANCHED ALKYL, MONOHEXYL AND DIHEXYL PHOSPHATES

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SECTION 4 FIRST AID MEASURES	
Description of first aid measures	
Eye Contact	If this product comes in contact with eyes: • Flush thoroughly with water. If irritation occurs, get medical assistance. • Wash out immediately with water. • Removal of contact lenses after an eye injury should only be undertaken by skilled personnel.
Skin Contact	If skin or hair contact occurs: • Flush skin and hair with running water (and soap if available).

	• Seek medical attention in event of irritation.
Inhalation	• Remove from further exposure. • For those providing assistance, avoid exposure to yourself or others. Use adequate respiratory protection. • If respiratory irritation, dizziness, nausea, or unconsciousness occurs, seek immediate medical assistance. • If breathing has stopped, assist ventilation with a mechanical device or use mouth-to-mouth resuscitation.
Ingestion	• If swallowed do NOT induce vomiting. • If vomiting occurs, lean patient forward or place on left side (head-down position, if possible) to maintain open airway and prevent aspiration. • Observe the patient carefully. • Never give liquid to a person showing signs of being sleepy or with reduced awareness; i.e. becoming unconscious. • Give water to rinse out mouth, then provide liquid slowly and as much as casualty can comfortably drink. • Seek medical advice.
Indication of any immediate medical attention and special treatment needed Treat symptomatically.	

SECTION 5 FIREFIGHTING MEASURES	
Extinguishing media • Suitable extinguishing media for the surrounding fire should be used. • Use water spray to cool containers • Carbon Dioxide	
Special Hazards arising from the substance or mixture	
Fire Incompatibility	• Avoid contamination with oxidising agents i.e. nitrates, oxidising acids, chlorine bleaches, pool chlorine etc. as ignition may result
Advice to firefighters	
Fire fighting	• Evacuate area. • Prevent run-off from fire control or dilution from entering streams, sewers or drinking water supply. • Fire-fighters should use standard protective equipment and in enclosed spaces, self-contained breathing apparatus (SCBA). • Use water spray to cool fire exposed surfaces and to protect personnel.
Fire/Exposure Hazard	• Combustible - AS1940 Combustible class: C2 • Slight fire hazard when exposed to heat or flame. • Heating may cause expansion or decomposition leading to violent rupture of containers. • On combustion, may emit toxic fumes of carbon monoxide (CO).
HAZCHEM	Not Applicable

SECTION 6 ACCIDENTAL RELEASE MEASURES	
Personal precautions, protective equipment and emergency procedures See section 8 Environmental precautions See section 12	
Methods and material for containment and cleaning up	

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Minor Spills	Slippery when spilt. • Clean up all spills immediately. • Avoid contact with skin and eyes. • Wear impervious gloves and safety glasses. • Place spilled material in a clean, dry, sealable, labelled container.
Major Spills	Slippery when spilt. • Clear area of personnel and move upwind. • Alert Fire Brigade and tell them location and nature of hazard. • Control personal contact with the substance, by using protective equipment.
	• Prevent spillage from entering drains, sewers or watercourses.
Personal Protective Equipment advice is contained in Section 8 of the SDS.	

SECTION 7 HANDLING AND STORAGE	
Precautions for safe handling	
Safe Handling	• Limit all unnecessary personal contact. • Wear protective clothing when risk of exposure occurs. • Use in a well-ventilated area. • When handling DO NOT eat, drink or smoke.
Other information	• Store in original containers. • Keep containers securely sealed. • No smoking, naked lights or ignition sources. • Store in a cool, dry, well-ventilated area.
Conditions for safe storage, including any incompatibilities	
Suitable container	• Polyethylene or polypropylene container. • Packing as recommended by manufacturer. • Check all containers are clearly labelled and free from leaks.
Storage incompatibility	• Avoid storage with oxidisers

SECTION 8 EXPOSURE CONTROLS / PERSONAL PROTECTION	
Control Parameters	
OCCUPATIONAL EXPOSURE LIMITS (OEL)	
INGREDIENT DATA	
Not Available (Synthetic Oils) – No occupational exposure limits known	
Exposure Controls	
Appropriate engineering controls	General exhaust is adequate under normal operating conditions. Engineering controls are used to remove a hazard or place a barrier between the worker and the hazard. Well-designed engineering controls can be highly effective in protecting workers and will typically be independent of worker interactions to provide this high level of protection. The basic types of engineering controls are: • Process controls which involve changing the way a job activity or process is done to reduce the risk. • Enclosure and/or isolation of emission source which keeps a selected hazard "physically" away from the worker and ventilation that strategically "adds" and "removes" air in the work environment.
Respiratory protection	• If engineering controls do not maintain airborne contaminant concentrations at a level which is adequate to protect worker health, an approved respirator may be appropriate. • Respirator selection, use, and maintenance must be in accordance with regulatory requirements, if applicable. • Types of respirators to be considered for this material include: • Particulate • No special requirements under ordinary conditions of use and with adequate ventilation. • For high airborne concentrations, use an approved supplied-air respirator, operated in positive pressure mode. Supplied air respirators with an escape bottle may be appropriate when oxygen levels are inadequate, gas/vapour warning properties are poor, or if air purifying filter capacity/rating may be exceeded.

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Personal protection	Personal protective equipment selections vary based on potential exposure conditions such as applications, handling practices, concentration and ventilation. Information on the selection of protective equipment for use with this material, as provided below, is based upon intended, normal usage.
	  
Eye and face protection	- Safety glasses with side shields; or as required - Chemical goggles. - Contact lenses may pose a special hazard; soft contact lenses may absorb and concentrate irritants. A written policy document, describing the wearing of lenses or restrictions on use, should be created for each workplace or task. This should include a review of lens absorption and adsorption for the class of chemicals in use and an account of injury experience.
Skin protection	See Hand protection below.
Hands/feet protection	Wear general protective gloves, eg. light weight rubber gloves.
Body protection	See Other protection below.
Other protection	No special equipment needed when handling small quantities. OTHERWISE: - Overalls - Barrier cream - Eyewash unit
Thermal hazards	Not Available

SECTION 9 PHYSICAL AND CHEMICAL PROPERTIES

Information on basic physical and chemical properties.

Note: Physical and chemical properties are provided for safety, health and environmental considerations only and may not fully represent product specifications. Contact the Supplier for additional information.

Appearance	Off White		
Physical state	Grease	Relative density (Water = 1)	0.87
Odour	Odourless	Partition coefficient n-octanol / water	Not Available
Odour threshold	Not Applicable	Auto-ignition temperature (°C)	Not Available
pH (as supplied)	Not Applicable	Decomposition temperature	Not Available
Melting point (°C)	>200	Viscosity (cSt)	Not Available
Initial boiling point and boiling range (°C)	Not Available	Molecular weight (g/mol)	Not Applicable
Flash Point (°C)	>200	Taste	Not Available
Evaporation rate	Not Available	Explosive properties	Not Available
Auto Flammability (°C)	>200	Oxidising properties	Not Available
Upper exposure limit (%)	Not Available	Surface Tension (dyn/cm or mN/m)	Not Available
Lower exposure limit (%)	Not Available	Volatile Component (% Vol)	Not Available
Vapour pressure (kPa)	Negligible	Gas group	Not Available
Solubility in water (g/L)	Insoluble	pH as a solution (1%)	Not Available
Vapour density (Air = 1)	Not Available	VOC g/L	Not Available

SECTION 10 STABILITY AND REACTIVITY

Reactivity	See Section 7
Chemical Stability	- Unstable in the presence of incompatible material - Product is considered stable.
Possibility of hazardous reactions	See section 7 Decomposition may occur on exposure to conditions or material listed below

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Conditions to avoid	Excessive heat. High energy sources of ignition, Flames. Additionally see section 7
Incompatible materials	Strong oxidizers, Strong Acids Additionally see section 7
Hazardous decomposition products	See section 5

SECTION 11 TOXICOLOGICAL INFORMATION			
Information on toxicological effects			
Inhaled	The material is not thought to produce adverse health effects or irritation of the respiratory tract (as classified by EC Directives using animal models). Nevertheless, good hygiene practice requires that exposure be kept to a minimum and that suitable control measures be used in an occupational setting. Not normally a hazard due to non-volatile nature of product.		
Ingestion	Ingestion is unlikely to have any toxic effects, but the product may act as an intestinal lubricant and result in diarrhea and frequent loose stools. If vomiting occurs aspiration may cause delayed pulmonary edema and chemical pneumonia.		
Skin Contact	The material is not thought to produce adverse health effects or skin irritation following contact (as classified by EC Directives using animal models). Nevertheless, good hygiene practice requires that exposure be kept to a minimum and that suitable gloves be used in an occupational setting.		
Eye	Although the material is not thought to be an irritant (as classified by EC Directives), direct contact with the eye may produce transient discomfort characterised by tearing or conjunctival redness (as with windburn).		
Chronic	Long-term exposure to the product is not thought to produce chronic effects adverse to the health (as classified by EC Directives using animal models); nevertheless exposure by all routes should be minimised as a matter of course.		
	TOXICITY		IRRITATION
	Not Available		Not Available
Acute Toxicity	Data Not Available to make classification	Carcinogenicity	Data Not Available to make classification
Skin Irritation / Corrosion	Data Not Available to make classification	Reproductivity	Data Not Available to make classification
Serious Eye Damage / Irritation	Data Not Available to make classification	STOT – Single exposure	Data Not Available to make classification
Respiratory or Skin sensitivity	Data Not Available to make classification	STOT – Repeated Exposure	Data Not Available to make classification
Mutagenicity	Data Not Available to make classification	Aspiration Hazard	Data Not Available to make classification

SECTION 12 ECOLOGICAL INFORMATION					
Toxicity					
Ingredient	Endpoint	Test Duration (hr)	Species	Value	Source
Not Available	Not Applicable	Not Applicable	Not Applicable	Not Applicable	Not Applicable
DO NOT discharge into sewer or waterways					
Persistence and degradability					
Ingredient		Persistence: Water/Soil		Persistence: Air	
		No data available for all ingredients		No data available for all ingredients	
Bioaccumulative potential					
Ingredient		Bioaccumulation			
		Slightly bioaccumulable			
Mobility in soil					
Ingredient		Mobility			
Lubricant		Insoluble in water. Floats on water. Readily absorbed into soil.			

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SECTION 13 DISPOSAL CONSIDERATIONS

Waste Treatment methods

Disposal recommendations based on material as supplied.

Disposal must be in accordance with current applicable laws and regulations, and material characteristics at time of disposal.

Product / Packaging disposal

- Recycle wherever possible or consult manufacturer for recycling options.
- Consult State Land Waste Management Authority for disposal.
- Bury residue in an authorized landfill.
- Recycle containers if possible, or dispose of in an authorized landfill.

SECTION 14 TRANSPORT INFORMATION

Labels required

Marine Pollutant

NO

HAZCHEM

Not Applicable

Land transport (ADG): NOT REGULATED FOR TRANSPORT OF DANGEROUS GOODS

Air transport (ICAO-IATA / DGR): NOT REGULATED FOR TRANSPORT OF DANGEROUS GOODS

Sea transport (IMDG-Code / GGVSee): NOT REGULATED FOR TRANSPORT OF DANGEROUS GOODS

Transport in bulk according to Annex II of MARPOL and the IBC code

Not Applicable

SECTION 15 REGULATORY INFORMATION

Safety, health and environment regulations / legislation specific for the substance or mixture

This material is not considered hazardous according to Australia Model Work Health and Safety Regulations. Product is not regulated according to Australian Dangerous Goods Code.

AS1940 COMBUSTIBLE CLASS: C2

National inventory

Status

Australia - AICS

Listed

Canada - DSL

Not Determined

China - IECSC

Not Determined

Europe – EINEC / ELINCS / NLP

Not Determined

New Zealand - NZIoC

Not Determined

USA - TSCA

Not Determined

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**SECTION 16 OTHER INFORMATION**

Date of Issue Wednesday, 20 September 2017

Abbreviations

- ADG = Australian Dangerous Goods
- GHS = Globally Harmonised System of Classification and Labelling of chemicals
- IATA = International Air Transport Association
- IBC = Intermediate Bulk container
- IMDG = International Maritime Dangerous Goods
- STEL = Short term exposure limit
- TWA = time weighted average

Other Information

The information contained in this SDS is as accurate as we can ascertain at this time. However, as the information is gleaned from a number of third party sources, Guardian Food Grade Oils Pty Ltd can make no warranty, guarantee or statement as to the reliability or completeness of the information. Guardian Food Grade Oils Pty Ltd will not accept liability of any damages whatsoever arising from the reliance of this information. It is the responsibility of the person handling the product to satisfy themselves as to the suitability and completeness of such information for their own use. You can contact Guardian Food Grade Oils Pty Ltd to ensure that this document is the most current available.