

Section 1: Identification of the substance/mixture and of the company/undertaking**1.1. Product identifier****Product name:** FOODTECH ULTRACOMP SYN 46**Product code:** AVD**1.2. Relevant identified uses of the substance or mixture and uses advised against****Use of substance / mixture:** Food Safe Lubricant**1.3. Details of the supplier of the safety data sheet****Company name:** Pennine Lubricants Limited
Unit 35 Limestone Cottage Lane
Sheffield
South Yorkshire
S6 1NJ
United Kingdom**Tel:** 0114 285 2987**Fax:** 0114 285 2988**Email:** info@penninelubes.plus.com**1.4. Emergency telephone number****Emergency tel:** 0114 285 2987 (Office hours only)**Section 2: Hazards identification****2.1. Classification of the substance or mixture****Classification under CLP:** -: EUH208**Most important adverse effects:** Contains di-alkylaminomethyl-tolyltriazole, benzenamine, n-phenyl-, reaction products with 2,4,4-tri-methylpentene, 0,0,0-triphenyl phosphorothioate, 2,2-thiodiethylenebis (3,5-di-tert-butyl-4-hydroxyhydrocinnamate). May produce an allergic reaction.**2.2. Label elements****Label elements:****Hazard statements:** EUH208: Contains di-alkylaminomethyl-tolyltriazole, benzenamine, n-phenyl-, reaction products with 2,4,4-tri-methylpentene, 0,0,0-triphenyl phosphorothioate, 2,2-thiodiethylenebis (3,5-di-tert-butyl-4-hydroxyhydrocinnamate). May produce an allergic reaction.**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:

DI-ALKYLAMINOMETHYL-TOLYLTRIAZOLE

EINECS	CAS	PBT / WEL	CLP Classification	Percent
279-503-4	80584-90-3	-	Skin Irrit. 2: H315; Skin Sens. 1: H317; 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: Carbon dioxide. Alcohol resistant foam. Dry chemical powder.

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. Spillages may be slippery.

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6.2. Environmental precautions

Environmental precautions: Do not discharge into drains or rivers. Contain the spillage using bunding. Spillages may be slippery.

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 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

Respiratory protection: Respiratory protection not required.

Hand protection: Gloves (oil-resistant).

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: Odourless

Evaporation rate: Negligible

Solubility in water: Insoluble

Also soluble in: Most organic solvents.

Viscosity: Viscous

Kinematic viscosity: 46

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Viscosity test method: Kinematic Viscosity at 40C (cSt)

Boiling point/range°C: >200

Flash point°C: >200

Relative density: 0.83

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: 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.

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

Waste code number: 13 02 06

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: EUH208: Contains <name of sensitising substance>. May produce an allergic reaction.

H315: Causes skin irritation.

H317: May cause an allergic skin reaction.

H411: Toxic to aquatic life with long lasting effects.

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.