

Trade name: Proterra FOODCARE-OIL GE 11077

Version: 9 / GB

Revision: 22.03.2023

Replaces Version: 8 / GB

Print date: 07.04.23

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

1.1. Product identifier

Proterra FOODCARE-OIL GE 11077

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

Use of the substance/preparation

Surface treatment of wood and other materials

1.3. Details of the supplier of the safety data sheet

Manufacturer

Hesse GmbH & Co. KG
Warendorfer Strasse 21
59075 Hamm (Germany)
Telephone no. +49 (0) 2381 963-00
Fax no. +49 (0) 2381 963-849
E-mail address ps@hesse-lignal.de

1.4. Emergency telephone number

Germany: +49 (0) 2381 788-612

SECTION 2: Hazards identification

2.1. Classification of the substance or mixture

Classification (Regulation (EC) No. 1272/2008)

This product is not classified hazardous in accordance with Regulation (EC) No 1272/2008.

2.2. Label elements

Labelling according to regulation (EC) No 1272/2008

The product does not require a hazard warning label in accordance with Regulation (EC) No 1272/2008.

2.3. Other hazards

The Substance does not meet PBT-criteria. This substance does not meet the vPvB-criteria. This substance does not have endocrine disrupting properties with respect to humans. This substance does not have endocrine disrupting properties with respect to non-target organisms.

SECTION 3: Composition/information on ingredients

Note

For explanation of abbreviations see section 16.

SECTION 4: First aid measures

4.1. Description of first aid measures

General information

Get medical advice/attention if you feel unwell.

After inhalation

Take affected person to fresh air. In case of persistent symptoms consult doctor.

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After skin contact

Wash off immediately with soap and water. Consult a doctor if skin irritation persists.

After eye contact

Remove contact lenses, irrigate copiously with clean, fresh water, holding the eyelids apart for at least 10 minutes and seek immediate medical advice. Take medical treatment.

After ingestion

If accidentally swallowed rinse the mouth with plenty of water (only if the person is conscious) and obtain immediate medical attention. Do not induce vomiting. Take medical treatment.

4.2. Most important symptoms and effects, both acute and delayed

None known

4.3. Indication of any immediate medical attention and special treatment needed

Hints for the physician / treatment

Treat symptomatically.

SECTION 5: Firefighting measures

5.1. Extinguishing media

Suitable extinguishing media

Recommended: alcohol resistant foam, CO₂, powders, water spray/mist

Non suitable extinguishing media

Do not use a solid water stream as it may scatter and spread fire.

5.2. Special hazards arising from the substance or mixture

No materials to be especially mentioned.

5.3. Advice for firefighters

Special protective equipment for fire-fighting

In case of combustion evolution of dangerous gases possible. Use self-contained breathing apparatus.

Other information

Standard procedure for chemical fires. Do not allow run-off from fire fighting to enter drains or water courses. Cool closed containers exposed to fire with water.

SECTION 6: Accidental release measures

6.1. Personal precautions, protective equipment and emergency procedures

Use personal protective clothing.

6.2. Environmental precautions

Do not flush into surface water or sanitary sewer system.

6.3. Methods and material for containment and cleaning up

Contain and collect spillage with non-combustible absorbent materials, e.g. sand, earth, vermiculite, diatomaceous earth and place in container for disposal according to local regulations (see section 13).

When picked up, treat material as prescribed under Section 13 "Disposal". Clean contaminated floors and objects thoroughly, observing environmental regulations.

6.4. Reference to other sections

Refer to protective measures listed in Sections 7 and 8.

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SECTION 7: Handling and storage

7.1. Precautions for safe handling

Advice on safe handling

Avoid contact with skin and eyes. For personal protection see Section 8.

Advice on protection against fire and explosion

No special protective measures against fire required.

7.2. Conditions for safe storage, including any incompatibilities

Requirements for storage rooms and vessels

Keep only in the original container in a cool, well ventilated place. Containers which are opened must be carefully resealed and kept upright to prevent leakage.

Hints on storage assembly

No special measures required.

Storage classes

Storage class according to TRGS 510 10 Flammable liquids

Further information on storage conditions

Protect from frost, heat and sunlight. Keep away from sources of ignition - No smoking. Store in accordance with the particular national regulations.

7.3. Specific end use(s)

See exposure scenario, if available.

SECTION 8: Exposure controls/personal protection

8.1. Control parameters

Other information

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8.2. Exposure controls

Exposure controls

Users are advised to consider national Occupational Exposure Limits or other equivalent values. Provide for sufficient ventilation. This can be achieved by local exhaust or general exhaust air collection. Wear a suitable respirator if the ventilation is not sufficient to keep the solvent vapour concentration below the occupational limit values.

Respiratory protection

Avoid inhalation of vapour and spray mist. Use breathing apparatus if exposed to vapours/dust/aerosol. Recommended Filter type: Respiratory protection mask with combination filter A/P2

Hand protection

Protective gloves complying with EN 374.

Glove material

Appropriate Material butyl-rubber

Material thickness >= 0,5 mm

Breakthrough time >= 30 min

This recommendation is valid only for the product named in this safety data sheet supplied by us, and only for the indicated intended use purposes.

For special purposes, it is recommended to check the resistance to chemicals of the protective gloves mentioned above together with the supplier of these gloves.

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The instructions and information provided by the glove manufacturer on use, storage, maintenance and replacement must be followed.

The breakthrough time must be greater than the end use time of the product.

Gloves should be replaced regularly and if there is any sign of damage to the glove material.

The performance or effectiveness of the glove may be reduced by physical/ chemical damage and poor maintenance.

Eye protection

Wear eye glasses with side protection according to EN 166.

Body protection

Wear suitable protective clothing. Remove contaminated clothing and wash it before reuse. Wash hands before breaks and after work.

SECTION 9: Physical and chemical properties

9.1. Information on basic physical and chemical properties

Physical state	liquid
Colour	colourless
Odour	characteristic
Melting point	
Remarks	not determined
Freezing point	
Remarks	not determined
Boiling point or initial boiling point and boiling range	
Remarks	Not applicable
Flammability	
not determined	
Upper and lower explosive limits	
Remarks	not determined
Flash point	
Value	> 60 °C
Ignition temperature	
Remarks	not determined
Decomposition temperature	
Remarks	not determined
pH value	
Remarks	Not applicable
Viscosity	
Remarks	not determined
Solubility(ies)	
Remarks	not determined
Partition coefficient n-octanol/water (log value)	
Remarks	not determined
Vapour pressure	
Remarks	not determined

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Density and/or relative density

Value appr. 0,92 kg/l
Temperature 20 °C

Relative vapour density

Remarks not determined

Particle characteristics

Remarks not determined

9.2. Other information

Odour threshold

Remarks not determined

Evaporation rate

Remarks not determined

Solubility in water

Remarks not determined

Efflux time

Value 25 to 30 s
Temperature 20 °C
Method DIN 53211 4 mm

Explosive properties

evaluation not determined

Oxidising properties

Remarks not determined

Non-volatile content

Value 100 %
Method calculated value

Other information

This information is not available.

SECTION 10: Stability and reactivity

10.1. Reactivity

Stable under recommended storage and handling conditions (see section 7).

10.2. Chemical stability

Stable under normal conditions.

10.3. Possibility of hazardous reactions

To avoid thermal decomposition, do not overheat.

10.4. Conditions to avoid

Isolate from sources of heat, sparks and open flame. Avoid contact with combustible material (paper, wool, shavings, dusts ...).

10.5. Incompatible materials

No special restrictions on storage with other products.

10.6. Hazardous decomposition products

None

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SECTION 11: Toxicological information

11.1 Information on hazard classes as defined in Regulation (EC) No 1272/2008

Acute oral toxicity

Method Calculation method (Regulation (EC) No. 1272/2008)
Remarks Based on available data, the classification criteria are not met.

Acute dermal toxicity

Method Calculation method (Regulation (EC) No. 1272/2008)
Remarks Based on available data, the classification criteria are not met.

Acute inhalational toxicity

Method Calculation method (Regulation (EC) No. 1272/2008)
Remarks Based on available data, the classification criteria are not met.

Skin corrosion/irritation

Method Calculation method (Regulation (EC) No. 1272/2008)
Remarks Based on available data, the classification criteria are not met.

Serious eye damage/irritation

Method Calculation method (Regulation (EC) No. 1272/2008)
Remarks Based on available data, the classification criteria are not met.

Sensitization

Method Calculation method (Regulation (EC) No. 1272/2008)
Remarks Based on available data, the classification criteria are not met.

Mutagenicity

Method Calculation method (Regulation (EC) No. 1272/2008)
Remarks Based on available data, the classification criteria are not met.

Reproductive toxicity

Method Calculation method (Regulation (EC) No. 1272/2008)
Remarks Based on available data, the classification criteria are not met.

Carcinogenicity

Method Calculation method (Regulation (EC) No. 1272/2008)
Remarks Based on available data, the classification criteria are not met.

Specific Target Organ Toxicity (STOT)

Single exposure

Method Calculation method (Regulation (EC) No. 1272/2008)
Remarks Based on available data, the classification criteria are not met.

Repeated exposure

Remarks Based on available data, the classification criteria are not met.

Aspiration hazard

Based on available data, the classification criteria are not met.

11.2 Information on other hazards

Endocrine disrupting properties with respect to humans

This substance does not have endocrine disrupting properties with respect to humans.

Other information

No toxicological data are available.

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SECTION 12: Ecological information

12.1. Toxicity

General information

For this subsection there is no ecotoxicological data available on the product as such.

12.2. Persistence and degradability

General information

For this subsection there is no ecotoxicological data available on the product as such.

12.3. Bioaccumulative potential

General information

For this subsection there is no ecotoxicological data available on the product as such.

Partition coefficient n-octanol/water (log value)

Remarks not determined

12.4. Mobility in soil

General information

For this subsection there is no ecotoxicological data available on the product as such.

Mobility in soil

no data available

12.5. Results of PBT and vPvB assessment

General information

For this subsection there is no ecotoxicological data available on the product as such.

Results of PBT and vPvB assessment

The Substance does not meet PBT-criteria.

This substance does not meet the vPvB-criteria.

12.6 Endocrine disrupting properties

Endocrine disrupting properties with respect to the environment

This substance does not have endocrine disrupting properties with respect to non-target organisms.

12.7. Other adverse effects

General information

For this subsection there is no ecotoxicological data available on the product as such.

General information / ecology

For this subsection there is no ecotoxicological data available on the product as such.

SECTION 13: Disposal considerations

13.1. Waste treatment methods

Disposal recommendations for the product

EWC waste code 080199 - wastes not otherwise specified

Where possible recycling is preferred to disposal or incineration.

Do not allow to enter drains or waterways.

Disposal recommendations for packaging

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Completely emptied packagings can be given for recycling.

SECTION 14: Transport information

	Land transport ADR/RID	Marine transport IMDG/GGVSee	Air transport ICAO/IATA
14.1. UN number	Not classified as dangerous in the meaning of transport regulations.	Not classified as dangerous in the meaning of sea and air transport regulations.	Not a dangerous substance as defined in the above regulations.

SECTION 15: Regulatory information

15.1. Safety, health and environmental regulations/legislation specific for the substance or mixture

VOC

VOC (EU) 0 % 0 g/l

15.2. Chemical safety assessment

For this substance / mixture a chemical safety assessment was not carried out.

SECTION 16: Other information

Abbreviations

ADR - Accord européen sur le transport des marchandises dangereuses par Route (European Agreement concerning the International Carriage of Dangerous Goods by Road)
 RID - Règlement international concernant le transport des marchandises dangereuses par chemin de fer (Regulations Concerning the International Transport of Dangerous Goods by Rail)
 IMDG - International Maritime Code for Dangerous Goods
 IATA - International Air Transport Association
 IATA-DGR - Dangerous Goods Regulations by the "International Air Transport Association" (IATA)
 ICAO-TI - Technical Instructions by the "International Civil Aviation Organization" (ICAO)
 GHS - Globally Harmonized System of Classification and Labelling of Chemicals
 EINECS - European Inventory of Existing Commercial Chemical Substances
 CAS - Chemical Abstracts Service (division of the American Chemical Society)
 GefStoffV - Gefahrstoffverordnung (Ordinance on Hazardous Substances, Germany)
 LOAEL - Lowest Observed Adverse Effect Level
 LOEL - Lowest Observed Effect Level
 NOAEL - No Observed Adverse Effect Level
 NOEC - No Observed Effect Concentration
 NOEL - No Observed Effect Level
 OECD - Organisation for Economic Cooperation and Development
 VOC - Volatile Organic Compounds
 Changes since the last version are highlighted in the margin (***). This version replaces all previous versions.

This safety datasheet only contains information relating to safety and does not replace any product information or product specification.

The information provided in this Safety Data Sheet is correct to the best of our knowledge, information and belief at the date of its publication. The information given is designed only as a guidance for safe handling, use, processing, storage, transportation, disposal and release and is not to be considered a warranty or quality specification.



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The information relates only to the specific material designated and may not be valid for such material used in combination with any other materials or in any process, unless specified in the text.
The information contained herein is based on the present state of our knowledge and does therefore not guarantee certain properties.