

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

**1.1. Product identifier**

**Product name:** BIOHYGIENE KITCHEN SANITISER CONCENTRATE

**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 Dam. 1: H318; Skin Irrit. 2: H315

**Most important adverse effects:** Causes skin irritation. Causes serious eye damage.

**2.2. Label elements**

**Label elements:**

**Hazard statements:** H315: Causes skin irritation.

H318: Causes serious eye damage.

**Hazard pictograms:** GHS05: Corrosion



**Signal words:** Danger

**Precautionary statements:** P280: Wear protective gloves and eye protection when handling product concentrate.

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.

P313: Get medical advice/attention.

# SAFETY DATA SHEET

BIOHYGIENE KITCHEN SANITISER CONCENTRATE

Page: 2

## 2.3. Other hazards

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

## 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	10-30%

ALCOHOLS,C10-16,ETHOXYLATED (1-2,5 EO) SULFATES, SODIUM SALTS

500-234-8	68585-34-2	-	Skin Irrit. 2: H315; Eye Irrit. 2: H319	1-10%
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**Contains:** LACTIC ACID

## Section 4: First aid measures

### 4.1. Description of first aid measures

**Skin contact:** Wash immediately with plenty of soap and water. If irritation develops seek medical advice.

**Eye contact:** IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. Get immediate medical attention.

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

**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 pain and redness. The eyes may water profusely. There may be severe pain. The vision may become blurred. May cause permanent damage.

**Ingestion:** There may be soreness and redness of the mouth and throat. Nausea and stomach pain may occur.

**Inhalation:** No data available.

**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:** Treat symptomatically.

## 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.

[cont...]

# SAFETY DATA SHEET

BIOHYGIENE KITCHEN SANITISER CONCENTRATE

Page: 3

## 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

### 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:** Ensure there is sufficient ventilation of the area.

### 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 when in contact with product concentrate.

**Eye protection:** Wear glasses when preparing ready to use mixtures.

**Skin protection:** Not applicable.

## Section 9: Physical and chemical properties

[cont...]

# SAFETY DATA SHEET

BIOHYGIENE KITCHEN SANITISER CONCENTRATE

Page: 4

## 9.1. Information on basic physical and chemical properties

<b>State:</b>	Liquid	
<b>Colour:</b>	Colourless	
<b>Odour:</b>	Odourless	
<b>Evaporation rate:</b>	No data available.	
<b>Oxidising:</b>	No data available.	
<b>Solubility in water:</b>	Soluble	
<b>Viscosity:</b>	No data available.	
<b>Boiling point/range°C:</b>	>100	<b>Melting point/range°C:</b> >0
<b>Flammability limits %: lower:</b>	No data available.	<b>upper:</b> No data available.
<b>Flash point°C:</b>	No data available.	<b>Part.coeff. n-octanol/water:</b> No data available.
<b>Autoflammability°C:</b>	No data available.	<b>Vapour pressure:</b> No data available.
<b>Relative density:</b>	1.03 g/cm <sup>3</sup>	<b>pH:</b> 3
<b>VOC g/l:</b>	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. Strong acids.

### 10.6. Hazardous decomposition products

**Haz. decomp. products:** No data available.

## Section 11: Toxicological information

### 11.1. Information on toxicological effects

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# SAFETY DATA SHEET

BIOHYGIENE KITCHEN SANITISER CONCENTRATE

Page: 5

## Relevant hazards for product:

Hazard	Route	Basis
Skin corrosion/irritation	DRM	Hazardous: calculated
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 pain and redness. The eyes may water profusely. There may be severe pain. The vision may become blurred. May cause permanent damage.

**Ingestion:** There may be soreness and redness of the mouth and throat. Nausea and stomach pain may occur.

**Inhalation:** No data available.

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

## 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.

**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.

[cont...]

**SAFETY DATA SHEET**  
BIOHYGIENE KITCHEN SANITISER CONCENTRATE

Page: 6

**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 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.