



**SAFETY DATA SHEET**  
CATERING SANITISER

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Compilation date: 14/08/2014

Revision date: 01/12/2017

Revision No: 4.1

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

**1.1. Product identifier**

**Product name:** CATERING SANITISER

**Product code:** 2W71457

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

**Use of substance / mixture:** PC8: Biocidal products (e.g. Disinfectants, pest control).

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

**Company name:** Vow Europe Ltd  
K House  
Sheffield Business Park  
Europa Link  
Sheffield  
S9 1XU  
UK  
**Tel:** 0844 980 8000

**Email:** WWW.VOWEUROPE.COM

**1.4. Emergency telephone number**

**Emergency tel:** NHS 111

NHS Direct Wales 08454647

ROI 01 809 2166

**Section 2: Hazards identification**

**2.1. Classification of the substance or mixture**

**Classification under CLP:** Aquatic Acute 1: H400; Aquatic Chronic 1: H410; Skin Corr. 1B: H314

**Most important adverse effects:** Causes severe skin burns and eye damage. Very toxic to aquatic life. Very toxic to aquatic life with long lasting effects.

**2.2. Label elements**

**Label elements:**

**Hazard statements:** H314: Causes severe skin burns and eye damage.

H400: Very toxic to aquatic life.

H410: Very toxic to aquatic life with long lasting effects.

[cont...]

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**Hazard pictograms:** GHS05: Corrosion

GHS09: Environmental



**Signal words:** Danger

**Precautionary statements:** P102: Keep out of reach of children.

P264: Wash hands thoroughly after handling.

P280: Wear protective gloves.

P305+351+338: IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing.

P303+361+353: IF ON SKIN (or hair): Take off immediately all contaminated clothing. Rinse skin with water/shower.

P337+313: If eye irritation persists: Get medical attention.

P332+313: If skin irritation occurs: Get medical attention.

P273: Avoid release to the environment.

### 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:

##### C9-11 ALCOHOL ETHOXYLATE

| EINECS | CAS        | PBT / WEL | CLP Classification                   | Percent |
|--------|------------|-----------|--------------------------------------|---------|
| -      | 68439-46-3 | -         | Eye Dam. 1: H318; Acute Tox. 4: H302 | 1-10%   |

##### QUATERNARY AMMONIUM COMPOUNDS, BENZYL (C12-C16)ALKYL DIMETHYL CHLORIDES

|           |            |   |   |       |
|-----------|------------|---|---|-------|
| 270-325-2 | 68424-85-1 | - | Met. Corr. 1: H290; Skin Corr. 1B: H314; Eye Dam. 1: H318; Aquatic Acute 1: H400; Acute Tox. 4: H302; Aquatic Chronic 1: H410 | 1-10% |
|-----------|------------|---|---|-------|

##### DIDECYLDIMETHYLAMMONIUM CHLORIDE

|           |           |   |   |       |
|-----------|-----------|---|---|-------|
| 230-525-2 | 7173-51-5 | - | Acute Tox. 4: H302; Skin Corr. 1B: H314 | 1-10% |
|-----------|-----------|---|---|-------|

##### C9/11 A, >3-6 EO PREDOMINANTLY LINEAR (DID 21)

|         |             |   |                  |       |
|---------|-------------|---|------------------|-------|
| POLYMER | 160875-66-1 | - | Eye Dam. 1: H318 | 1-10% |
|---------|-------------|---|------------------|-------|

[cont...]

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ALCOHOLS, C12-C14, ETHOXYLATED

|         |            |   |   |     |
|---------|------------|---|---|-----|
| POLYMER | 68439-50-9 | - | Aquatic Acute 1: H400; Eye Dam. 1: H318 | <1% |
|---------|------------|---|---|-----|

**Contains:** Quaternary ammonium compounds, benzyl (C12-C16) alkyl dimethyl, chlorides (2.967 %w/w) Didecyldimethylammonium chloride (2.967 %w/w)

#### Section 4: First aid measures

##### 4.1. Description of first aid measures

**Skin contact:** Remove all contaminated clothes and footwear immediately unless stuck to skin. Rinse skin with water. Transfer to hospital if there are burns or symptoms of poisoning.

**Eye contact:** Bathe the eye with running water for 15 minutes. Consult a doctor.

**Ingestion:** Do not induce vomiting. Wash out mouth with water. If conscious, give half a litre of water to drink immediately. Consult a doctor.

**Inhalation:** Not applicable.

##### 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 pain.

**Ingestion:** There may be soreness and redness of the mouth and throat.

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

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

#### Section 5: Fire-fighting measures

##### 5.1. Extinguishing media

**Extinguishing media:** Water.

##### 5.2. Special hazards arising from the substance or mixture

**Exposure hazards:** In combustion emits toxic fumes of carbon dioxide / carbon monoxide.

##### 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. Mark out the contaminated area with signs and prevent access to unauthorised personnel. Turn leaking containers leak-side up to prevent the escape of liquid.

##### 6.2. Environmental precautions

**Environmental precautions:** Do not discharge into drains or rivers.

[cont...]

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## 6.3. Methods and material for containment and cleaning up

**Clean-up procedures:** Transfer to a suitable container.

## 6.4. Reference to other sections

## Section 7: Handling and storage

### 7.1. Precautions for safe handling

**Handling requirements:** Avoid the formation or spread of mists in the air.

### 7.2. Conditions for safe storage, including any incompatibilities

**Storage conditions:** Keep container tightly closed.

**Suitable packaging:** Polyethylene.

### 7.3. Specific end use(s)

## 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.

**Hand protection:** Protective gloves. Nitrile gloves.

**Eye protection:** Safety glasses.

## Section 9: Physical and chemical properties

### 9.1. Information on basic physical and chemical properties

**State:** Liquid

**Colour:** Yellow

**Odour:** Barely perceptible odour

**Evaporation rate:** Not applicable.

**Oxidising:** Non-oxidising (by EC criteria)

**Solubility in water:** Soluble

**Viscosity:** Non-viscous

**Boiling point/range°C:** 100

**Flammability limits %: lower:** Not applicable.

**Part.coeff. n-octanol/water:** Not applicable.

**Vapour pressure:** Not applicable.

**pH:** 11

**Melting point/range°C:** 0

**upper:** Not applicable.

**Autoflammability°C:** Not applicable.

**Relative density:** 1.003

**VOC g/l:** 0

[cont...]

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## 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.

### 10.4. Conditions to avoid

### 10.5. Incompatible materials

### 10.6. Hazardous decomposition products

Haz. decomp. products: In combustion emits toxic fumes of carbon dioxide / carbon monoxide.

## Section 11: Toxicological information

### 11.1. Information on toxicological effects

#### Hazardous ingredients:

#### QUATERNARY AMMONIUM COMPOUNDS, BENZYL (C12-C16)ALKYL DIMETHYL CHLORIDES

|      |     |      |     |       |
|------|-----|------|-----|-------|
| ORAL | RAT | LD50 | 795 | mg/kg |
|------|-----|------|-----|-------|

#### DIDECYLDIMETHYLAMMONIUM CHLORIDE

|        |     |      |       |       |
|--------|-----|------|-------|-------|
| DERMAL | RAT | LD50 | >2000 | mg/kg |
| ORAL   | RAT | LD50 | 658   | mg/kg |

#### C9/11 A, >3-6 EO PREDOMINANTLY LINEAR (DID 21)

|     |     |      |       |       |
|-----|-----|------|-------|-------|
| ORL | RAT | LD50 | >2000 | mg/kg |
|-----|-----|------|-------|-------|

#### ALCOHOLS, C12-C14, ETHOXYLATED

|     |     |      |       |       |
|-----|-----|------|-------|-------|
| ORL | RAT | LD50 | >5000 | mg/kg |
|-----|-----|------|-------|-------|

#### Relevant hazards for product:

| Hazard                    | Route | Basis                 |
|---------------------------|-------|-----------------------|
| Skin corrosion/irritation | DRM   | Hazardous: calculated |

[cont...]

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|                               |     |                       |
|-------------------------------|-----|-----------------------|
| 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 pain.

**Ingestion:** There may be soreness and redness of the mouth and throat.

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

### Section 12: Ecological information

#### 12.1. Toxicity

##### Hazardous ingredients:

##### C9-11 ALCOHOL ETHOXYLATE

|      |          |      |      |
|------|----------|------|------|
| FISH | 96H LC50 | 1-10 | mg/l |
|------|----------|------|------|

##### QUATERNARY AMMONIUM COMPOUNDS, BENZYL (C12-C16)ALKYL DIMETHYL CHLORIDES

|  |           |      |      |
|--|-----------|------|------|
| Daphnia magna                          | 48H EC50  | .016 | mg/l |
| GREEN ALGA (Selenastrum capricornutum) | 72H ErC50 | .026 | mg/l |
| RAINBOW TROUT (Oncorhynchus mykiss)    | 96H LC50  | .85  | mg/l |

##### DIDECYLDIMETHYLAMMONIUM CHLORIDE

|  |          |      |      |
|--|----------|------|------|
| Daphnia magna                          | 48H EC50 | 0.06 | mg/l |
| GREEN ALGA (Selenastrum capricornutum) | 96H LC50 | 0.12 | mg/l |
| ZEBRAFISH (Brachydanio rerio)          | 96H LC50 | 0.97 | mg/l |

##### C9/11 A, >3-6 EO PREDOMINANTLY LINEAR (DID 21)

|             |          |          |      |
|-------------|----------|----------|------|
| Scenedesmus | 48H EC50 | 10 - 100 | mg/l |
|-------------|----------|----------|------|

##### ALCOHOLS, C12-C14, ETHOXYLATED

|   |          |         |      |
|---|----------|---------|------|
| - | 48H EC50 | >1-<=10 | mg/l |
| - | 48H EC50 | >100    | mg/l |
| - | 96H LC50 | >1-<=10 | mg/l |
| - | 96H LC50 | >1-<=10 | mg/l |

#### 12.2. Persistence and degradability

**Persistence and degradability:** Biodegradable. The surfactants contained in this preparation comply with the biodegradability criteria as laid down in regulation (EC) No.648/2004 on detergents.

#### 12.3. Bioaccumulative potential

**Bioaccumulative potential:** No bioaccumulation potential.

[cont...]

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## 12.4. Mobility in soil

**Mobility:** Soluble in water.

## 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

## Section 13: Disposal considerations

### 13.1. Waste treatment methods

**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

### 14.1. UN number

**UN number:** UN3082

### 14.2. UN proper shipping name

**Shipping name:** ENVIRONMENTALLY HAZARDOUS SUBSTANCE, LIQUID, N.O.S.

(alkyldimethylbenzylammoniumchloride, didecyldimethylammoniumchloride)

### 14.3. Transport hazard class(es)

**Transport class:** 9

### 14.4. Packing group

**Packing group:** III

### 14.5. Environmental hazards

**Environmentally hazardous:** Yes

**Marine pollutant:** Yes

### 14.6. Special precautions for user

**Tunnel code:** E

**Transport category:** 3

## Section 15: Regulatory information

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

**Specific regulations:** . . . . .

### 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

[cont...]

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2015/830.

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

**Phrases used in s.2 and s.3:** H290: May be corrosive to metals.

H302: Harmful if swallowed.

H314: Causes severe skin burns and eye damage.

H318: Causes serious eye damage.

H400: Very toxic to aquatic life.

H410: Very 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.