



SAFETY DATA SHEET HD FOOD PROCESS & OVEN CLEANER

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

1.1. Product identifier

Product name HD FOOD PROCESS & OVEN CLEANER

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

Identified uses Cleaning agent. Detergent.

Uses advised against Do not use for personal cleansing.

1.3. Details of the supplier of the safety data sheet

Supplier Orca Hygiene
Blackhouse Circle,
Blackhouse Industrial Estate,
Peterhead, AB42 1BN
+44 (0)1779 871945
technical@orcahygiene.com

Contact person For content of safety data sheet: technical@orcahygiene.com

Manufacturer Orca Hygiene
Blackhouse Circle,
Blackhouse Industrial Estate,
Peterhead, AB42 1BN
+44 (0)1779 871945
technical@orcahygiene.com

1.4. Emergency telephone number

Emergency telephone +44 (0)1779 871945

National emergency telephone number For the emergency services - the ambulance, police and fire services - Tel: 999 /
When you need medical advice or treatment but it is not an emergency - Tel: 111

SECTION 2: Hazards identification

2.1. Classification of the substance or mixture

Classification (EC 1272/2008)

Physical hazards Not Classified

Health hazards Skin Corr. 1A - H314 Eye Dam. 1 - H318

Environmental hazards Not Classified

2.2. Label elements

Hazard pictograms



HD FOOD PROCESS & OVEN CLEANER

Signal word	Danger
Hazard statements	H314 Causes severe skin burns and eye damage.
Precautionary statements	P102 Keep out of reach of children. P264 Wash contaminated skin thoroughly after handling. P280 Wear protective clothing, gloves, eye and face protection. P301+P330+P331 IF SWALLOWED: Rinse mouth. Do NOT induce vomiting. P303+P361+P353 IF ON SKIN (or hair): Take off immediately all contaminated clothing. Rinse skin with water or shower. P305+P351+P338 IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. P315 Get immediate medical advice/ attention. P405 Store locked up. P501 Dispose of contents/ container in accordance with local regulations.
Contains	sodium hydroxide, POTASSIUM HYDROXIDE

2.3. Other hazards

Other hazards	None known
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SECTION 3: Composition/information on ingredients

3.2. Mixtures

sodium hydroxide	10-25%
CAS number: 1310-73-2	EC number: 215-185-5
Classification Skin Corr. 1A - H314 Eye Dam. 1 - H318	

The full text for all hazard statements is displayed in Section 16.

SECTION 4: First aid measures

4.1. Description of first aid measures

Inhalation	Move affected person to fresh air at once. Rinse nose and mouth with water. Get medical attention if any discomfort continues.
Ingestion	Never give anything by mouth to an unconscious person. Do not induce vomiting. Rinse mouth thoroughly with water. Get medical attention if any discomfort continues.
Skin contact	Rinse immediately with plenty of water. Remove contaminated clothing. Get medical attention if irritation persists after washing.
Eye contact	Rinse immediately with plenty of water. Remove any contact lenses and open eyelids wide apart. Continue to rinse for at least 15 minutes. Get medical attention if irritation persists after washing. Show this Safety Data Sheet to the medical personnel.

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

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Skin contact Causes burns.

Eye contact Causes serious eye damage.

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

Notes for the doctor No specific recommendations.

SECTION 5: Firefighting measures

5.1. Extinguishing media

Suitable extinguishing media The product is not flammable. Use fire-extinguishing media suitable for the surrounding fire. Foam, carbon dioxide or dry powder.

5.2. Special hazards arising from the substance or mixture

Hazardous combustion products Thermal decomposition or combustion products may include the following substances: Oxides of carbon. Toxic gases or vapours.

5.3. Advice for firefighters

Protective actions during firefighting Control run-off water by containing and keeping it out of sewers and watercourses.

Special protective equipment for firefighters Wear positive-pressure self-contained breathing apparatus (SCBA) and appropriate protective clothing.

SECTION 6: Accidental release measures

6.1. Personal precautions, protective equipment and emergency procedures

Personal precautions For personal protection, see Section 8. Contaminated surfaces will be extremely slippery.

6.2. Environmental precautions

Environmental precautions Collect and dispose of spillage as indicated in Section 13. Do not discharge into drains or watercourses or onto the ground.

6.3. Methods and material for containment and cleaning up

Methods for cleaning up Stop leak if safe to do so. Absorb in vermiculite, dry sand or earth and place into containers. Flush contaminated area with plenty of water. Avoid the spillage or runoff entering drains, sewers or watercourses.

6.4. Reference to other sections

Reference to other sections For personal protection, see Section 8. See Section 11 for additional information on health hazards. For waste disposal, see Section 13.

SECTION 7: Handling and storage

7.1. Precautions for safe handling

Usage precautions Provide adequate ventilation. Avoid contact with skin and eyes.

Advice on general occupational hygiene No specific hygiene procedures recommended but good personal hygiene practices should always be observed when working with chemical products. Wash at the end of each work shift and before eating, smoking and using the toilet.

7.2. Conditions for safe storage, including any incompatibilities

Storage precautions Store in tightly-closed, original container in a dry, cool and well-ventilated place.

7.3. Specific end use(s)

Specific end use(s) The identified uses for this product are detailed in Section 1.2.

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SECTION 8: Exposure controls/Personal protection

8.1. Control parameters

Occupational exposure limits

This product does not contain any hazardous materials with occupational exposure limits established by the region specific regulatory bodies.

sodium hydroxide

Short-term exposure limit (15-minute): WEL 2 mg/m³

8.2. Exposure controls

Protective equipment



Appropriate engineering controls

Provide adequate ventilation.

Eye/face protection

Chemical splash goggles or face shield.

Hand protection

Chemical resistant protective gloves (EN374)

Other skin and body protection

Wear appropriate clothing to prevent repeated or prolonged skin contact.

Hygiene measures

When using do not eat, drink or smoke. Good personal hygiene procedures should be implemented. Wash hands and any other contaminated areas of the body with soap and water before leaving the work site. Use appropriate skin cream to prevent drying of skin.

Respiratory protection

Respiratory protection not required.

SECTION 9: Physical and chemical properties

9.1. Information on basic physical and chemical properties

Appearance	Liquid.
Colour	Pale amber.
Odour	Odourless.
pH	pH (concentrated solution): 13.5
Relative density	1.36 @ 20°C
Solubility(ies)	Soluble in water.
Explosive properties	Not applicable.
Comments	Information given is applicable to the product as supplied.

9.2. Other information

Other information	Not applicable.
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SECTION 10: Stability and reactivity

10.1. Reactivity

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Reactivity There are no known reactivity hazards associated with this product.

10.2. Chemical stability

Stability Stable at normal ambient temperatures and when used as recommended.

10.3. Possibility of hazardous reactions

Possibility of hazardous reactions Not applicable.

10.4. Conditions to avoid

Conditions to avoid Avoid exposure to high temperatures or direct sunlight.

10.5. Incompatible materials

Materials to avoid No specific material or group of materials is likely to react with the product to produce a hazardous situation.

10.6. Hazardous decomposition products

Hazardous decomposition products Does not decompose when used and stored as recommended.

SECTION 11: Toxicological information

11.1. Information on toxicological effects

Toxicological effects Information given is based on data of the components and of similar products.

Acute toxicity - oral

Notes (oral LD₅₀) Based on available data the classification criteria are not met.

ATE oral (mg/kg) 10,000.0

Acute toxicity - dermal

Notes (dermal LD₅₀) Based on available data the classification criteria are not met.

Acute toxicity - inhalation

Notes (inhalation LC₅₀) Based on available data the classification criteria are not met.

Skin corrosion/irritation

Skin corrosion/irritation Not classified. Based on available data the classification criteria are not met.

Serious eye damage/irritation

Serious eye damage/irritation Based on available data the classification criteria are not met.

Respiratory sensitisation

Respiratory sensitisation Not sensitising. Based on available data the classification criteria are not met.

Skin sensitisation

Skin sensitisation Not classified. Based on available data the classification criteria are not met.

Germ cell mutagenicity

Genotoxicity - in vitro Does not contain any substances known to be mutagenic.

Carcinogenicity

Carcinogenicity Does not contain any substances known to be carcinogenic.

Reproductive toxicity

Reproductive toxicity - fertility Does not contain any substances known to be toxic to reproduction.

Specific target organ toxicity - single exposure

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STOT - single exposure Not classified as a specific target organ toxicant after a single exposure.

Specific target organ toxicity - repeated exposure

STOT - repeated exposure Not classified as a specific target organ toxicant after repeated exposure.

General information This product has low toxicity.

Inhalation No specific health hazards known.

Ingestion May cause irritation. Symptoms following overexposure may include the following: Stomach pain. Nausea, vomiting. Diarrhoea.

Skin contact Skin irritation should not occur when used as recommended. Repeated exposure may cause skin dryness or cracking.

Eye contact May cause temporary eye irritation.

SECTION 12: Ecological information

12.1. Toxicity

Toxicity Not considered toxic to fish

12.2. Persistence and degradability

Persistence and degradability There are no data on the degradability of this product. The surfactant(s) contained in this product complies(comply) with the biodegradability criteria as laid down in Regulation (EC) No. 648/2004 on detergents. Data to support this assertion are held at the disposal of the competent authorities of the Member States and will be made available to them at their direct request, or at the request of a detergent manufacturer.

12.3. Bioaccumulative potential

Bioaccumulative potential No data available on bioaccumulation.

12.4. Mobility in soil

Mobility The product is water-soluble and may spread in water systems.

12.5. Results of PBT and vPvB assessment

Results of PBT and vPvB assessment This product does not contain any substances classified as PBT or vPvB.

12.6. Other adverse effects

Other adverse effects None known.

SECTION 13: Disposal considerations

13.1. Waste treatment methods

General information The generation of waste should be minimised or avoided wherever possible.

Disposal methods The packaging must be empty (drop-free when inverted). Waste packaging should be collected for reuse or recycling. Dispose of waste to licensed waste disposal site in accordance with the requirements of the local Waste Disposal Authority.

SECTION 14: Transport information

14.1. UN number

UN No. (ADR/RID) 1760

UN No. (IMDG) 1760

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UN No. (ICAO) 1760

UN No. (ADN) 1760

14.2. UN proper shipping name

Proper shipping name (ADR/RID) CORROSIVE LIQUID, N.O.S. (CONTAINS SODIUM HYDROXIDE, POTASSIUM HYDROXIDE)

Proper shipping name (IMDG) CORROSIVE LIQUID, N.O.S. (CONTAINS SODIUM HYDROXIDE, POTASSIUM HYDROXIDE)

Proper shipping name (ICAO) CORROSIVE LIQUID, N.O.S. (CONTAINS SODIUM HYDROXIDE, POTASSIUM HYDROXIDE)

Proper shipping name (ADN) CORROSIVE LIQUID, N.O.S. (CONTAINS SODIUM HYDROXIDE, POTASSIUM HYDROXIDE)

14.3. Transport hazard class(es)

ADR/RID class 8

ADR/RID classification code C5

ADR/RID label 8

IMDG class 8

ICAO class/division 8

ADN class 8

Transport labels



14.4. Packing group

ADR/RID packing group II

IMDG packing group II

ICAO packing group II

ADN packing group II

14.5. Environmental hazards

Environmentally hazardous substance/marine pollutant

No.

14.6. Special precautions for user

EmS F-A, S-B

ADR transport category 2

Emergency Action Code 2R

Hazard Identification Number (ADR/RID) 80

Tunnel restriction code (E)

14.7. Transport in bulk according to Annex II of MARPOL and the IBC Code

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Transport in bulk according to Annex II of MARPOL 73/78 and the IBC Code Not applicable.

SECTION 15: Regulatory information

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

National regulations	Control of Substances Hazardous to Health Regulations 2002 (as amended). EH40/2005 Workplace exposure limits.
EU legislation	Commission Regulation (EU) No 2015/830 of 28 May 2015. Regulation (EC) No 1272/2008 of the European Parliament and of the Council of 16 December 2008 on classification, labelling and packaging of substances and mixtures (as amended). Regulation (EC) No 1907/2006 of the European Parliament and of the Council of 18 December 2006 concerning the Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH) (as amended). Commission Directive 2000/39/EC of 8 June 2000 establishing a first list of indicative occupational exposure limit values in implementation of Council Directive 98/24/EC on the protection of the health and safety of workers from the risks related to chemical agents at work (as amended). Regulation (EC) No 648/2004 of the European Parliament and of the Council of 31 March 2004 on detergents (as amended).

15.2. Chemical safety assessment

No chemical safety assessment has been carried out.

SECTION 16: Other information

Abbreviations and acronyms used in the safety data sheet	PBT: Persistent, Bioaccumulative and Toxic substance. vPvB: Very Persistent and Very Bioaccumulative.
Revision	1
SDS number	24313
Hazard statements in full	H302 Harmful if swallowed. H314 Causes severe skin burns and eye damage. H318 Causes serious eye damage.