

MATERIAL SAFETY DATA SHEET GASTRO KC 313

MSDS NO: F.313

PRINTING DATE:12.12.2017 REVISION: 00

according to (EC) No 96/335/EC & 76/768/EEC

1. IDENTIFICATION OF THE SUBSTANCE / PREPARATION AND OF THE COMPANY / UNDERTAKING

PRODUCT NAME
GASTRO KC 313
INTENDED USE
Cleaning Product
MANUFACTURER / SUPPLIER NAME AND ADDRESS;

<u>COMPANY NAME</u> LABOORY KİMYA TEMİZLİK MADDELERİ PLASTİK SAN. VE TİC. LTD. ŞTİ.

İkitelli OSB Mah. Metal İş Sanayi Sitesi 18. Blok No:10/10

Başakşehir / İstanbul.

Web e-mail: <u>www.laboory.com</u>

PRODUCTION COMPANY;

<u>COMPANY NAME</u> ENDEKS KİMYA A.Ş.

Adnan Kahveci Mah. Davutpaşa Cad. No:17 Beylikdüzü/İSTANBUL E-posta: info@endekskimya.com, Web: www.endekskimya.com

Web e-mail:

Phone: +90 212 856 13 66

EMERGENCY INFORMATION (UZEM): 114

Information for the Product about Person: Lokman Çolak

Information for the MSDS about Person msds writer Sinem Yazıcı

e-mail adress: lokmancolak@endekskimya.com, laboratuar@endekskimya.com

2. HAZARDS IDENTIFICATION

Classification of the product;

H319 Causes serious eye irritation.

Label elements

Pictogram:



GHS07

Signal Word: Warning

WARNINGS AND PRECAUTIONS: You must read the operating instructions. Wear gloves while using. Keep away from children. Do not mix with another product or substance. Keep away from food stuffs. In case of poisoning, call the National Poison Information Center (UZEM) phone number 114 or the Emergency Health Services phone number 112.



MATERIAL SAFETY DATA SHEET GASTRO KC 313

MSDS NO: F.313

PRINTING DATE:12.12.2017 REVISION: 00

according to (EC) No 96/335/EC & 76/768/EEC

- *P210 Keep away from heat/sparks/open flames/hot surfaces. No smoking.
- * P102 Keep out of reach of children.
- * P305 + P351 + P338: IF IN EYES: Rinse cautiously with water for several minutes. Remove the contact lenses from the attached and made-up coles. Keep rubbing.
- *P261 Avoid breathing dust/fume/gas/mist/vapours/spray.

2.3 Other Losses: None

3. COMPOSITION / INFORMATION ON INGREDIENTS

Chemical Name	EC No.	CAS No	Content(%)	SEA Class, H Phares*
Aluminum oxide	215-691-6	1344-28-1	%20-%40	-
Ethyl alcohol	200-578-6	64-17-5	%5	H225
Citric Acid Monohydrate	201-069-1	5949-29-1	<%10	H319
Alcohols, C9-11 ethoxylated	-	68439-46-3	%5	-
Allergen; D-Limonene				

^{*}For full text of the H-Phrases indicated by codes see section 16 'Other Information'.

4. FIRST AID MEASURES

General advice Show this safety data sheet to the doctor in attendance.

Ingestion: Do NOT induce vomiting unless directed to do so by medical personnel.

Never give anything by mouth to an unconscious person. If symptoms persist or recur, seek medical attention.

Eye Contact: Rinse immediately with plenty of water, also under the eyelids, for at least 15 minutes. Obtain

medical attention.

Skin: Wash off immediately with soap and plenty of water removing all contaminated clothes and shoes.

Obtain medical attention.

Inhalation: Move to fresh air. If symptoms persist, call a physician.

Protection of first-aiders Wear impervious gloves and tightly fitting safety goggles.

Avoid contact with skin and eyes.

5. FIRE FIGHTING MEASURES

5.1. Extinguishing media

Suitable extinguishing media: carbon dioxide (CO2), Alcohol – resistant foam, dry chemical.

Avoid to discharge extinguishing waters to aquatic environment.

Unsuitable extinguishing media: No unsuitable extinguishing media known.



MATERIAL SAFETY DATA SHEET GASTRO KC 313

MSDS NO: F.313

PRINTING DATE:12.12.2017 REVISION: 00

according to (EC) No 96/335/EC & 76/768/EEC

5.2. Special hazards arising from the substance or mixture

Advice for firefighters

Precautionary measures fire: Exposure to fire/heat: keep upwind. Exposure to fire/heat: consider evacuation. Exposure to fire/heat: seal off low-lying areas. Exposure to fire/heat: have neighbourhood close doors and windows.

Firefighting instructions : Cool tanks/drums with water spray/remove them into safety. Dilute toxic gases with water spray. Take account of toxic fire-fighting water. Use water moderately and if possible collect or contain it.

Protection during firefighting: Heat/fire exposure: compressed air/oxygen apparatus

Flammable Properties: Upper Flammable Limit: N/A

Lower Flammable Limit: N/A

Explosive Limits: UEL: N/A LEL: N/A

6.ACCIDENTAL RELEASE MEASURES

6.1. Personal precautions, protective equipment and emergency procedures

Gloves. Protective goggles. Protective clothing. Large spills/in enclosed spaces:

6.1.1. For non-emergency personnel

Protective equipment :

compressed air apparatus. See "Material-Handling" to select protective clothing. **Emergency procedures:** Keep upwind. Mark the danger area. Consider evacuation. Seal off low-lying areas. Close doors and windows of adjacent premises. Stop engines and no smoking. No naked flames or sparks. Spark- and explosion-proof appliances and lighting equipment. Keep containers closed. Wash contaminated clothes.

6.1.2. For emergency responders Protective equipment : Equip cleanup crew

with proper protection. Do not breathe gas, fumes, vapor or spray.

Emergency procedures : Stop leak if safe to do so. Ventilate area. If a major spill occurs, all personnel should be immediately evacuated and the area ventilated.

6.2. Environmental precautions Prevent spreading in sewers.

6.3. Methods and material for containment and cleaning up

For small amounts: Pick up with suitable absorbent material.

For large amounts: Dike spillage. Pump off product.

Dispose of absorbed material in accordance with regulations.

6.4. Reference to other sections



MATERIAL SAFETY DATA SHEET GASTRO KC 313

MSDS NO: F.313

PRINTING DATE:12.12.2017 REVISION: 00

according to (EC) No 96/335/EC & 76/768/EEC

See Heading 8. Exposure controls and personal protection.

7.HANDLING AND STORAGE

Handling requirements: Avoid direct contact with the substance. Ensure there is sufficient ventilation of the area. Avoid the formation or spread of mists in the air.

Storage conditions: Store in cool, well ventilated area. Keep container tightly closed.

8.EXPOSURE CONTROLS/PERSONAL PROTECTION

8.1. Control parameters

Hazardous ingredients: N/d

8.2. Exposure controls

Engineering measures: Ensure there is sufficient ventilation of the area.

Respiratory protection: Protective mask. **Hand protection:** Protective gloves.

Eye protection: Safety glasses. Ensure eye bath is to hand.

Skin protection: Protective clothing.

9.PHYSICAL AND CHEMICAL PROPERTIES

Appearance (color, physical form, shape): Opaque Liquid

Odor: characteristic

Solubility in Water: Soluble in water. **Specific Gravity/Density:** 1,0-1,1(20°C)

pH: 2,5-4,0 Flash point; N/D

10.STABILITY AND REACTIVITY

10.1. Reactivity

Stable under normal conditions.

10.2. Chemical stability

Stable under normal conditions.

10.3. Possibility of hazardous reactions

May react violently with oxidants.

10.4. Conditions to avoid

<u>Direct sunlight. High temperature. Incompatible materials. Open flame.</u>

Sparks.

10.5. Incompatible materials



MATERIAL SAFETY DATA SHEET GASTRO KC 313

MSDS NO: F.313

PRINTING DATE:12.12.2017 REVISION: 00

according to (EC) No 96/335/EC & 76/768/EEC

Ammonia. Strong acids. Strong oxidizers. Reactive metals (e.g. sodium, calcium, zinc etc.).

10.6. Hazardous decomposition products

Carbon dioxide. Carbon monoxide.

11.TOXICOLOGICAL INFORMATION

11.1. Information on toxicological effects

Hazardous Ingredients:

Alumina; (CAS No: 1344-28-1);

EC50> 100 mg / I (Algae - Selenastrum capricornutum 72 hours)

EC50 & gt; 100 mg / I (Daphnia-Daphnia magna 48 hours)

EC50 & gt; 100 mg / I (Fish - Salmo trutta 96 hours)

Routes of exposure: Refer to section 4 of SDS for routes of exposure and corresponding symptoms.

12.ECOLOGICAL INFORMATION

Mobility: No data available.

Persistence and degradability: No data available. Bioaccumulative potential: No data available. Other adverse effects: Negligible ecotoxicity.

Ecology - general : Classification concerning the environment: not applicable.

Hazardous Ingredients:

Aquatic toxicity (acute): Ethanol (CAS No: 64-17-5):

Algae (Chlorella vulgaris): EC50 (3d): 275 mg/l

Rainbow trout (Salmo gairdneri): LC50 (24h): 11200 mg/l

Daphnia magna: EC50 (48h): 12340 mg/l

13.DISPOSAL CONSIDERATIONS

NB: The user's attention is drawn to the possible existence of regional or national regulations regarding disposal.

14.TRANSPORT INFORMATION

DOT Not classifiedIATA Not classifiedIMDG Not classified



MATERIAL SAFETY DATA SHEET GASTRO KC 313

MSDS NO: F.313

PRINTING DATE:12.12.2017 REVISION: 00

according to (EC) No 96/335/EC & 76/768/EEC

Transport in bulk according to Annex II of MARPOL 73/78 and the IBC Code Remarks no data available 15.REGULATORY INFORMATION

No data available

16.OTHER INFORMATION

*N/A. - Not Applicable *N/K. - Not Known *N.D.A.-No Data Available

Risk Phrases

Flammable Liquids Category 2; H225; Highly flammable liquid and vapour. Serious eye damage/eye irritation Category 2/2A;H319: Causes serious eye irritation

Caution Phrase

- *P210 Keep away from heat/sparks/open flames/hot surfaces. No smoking.
- * P102 Keep out of reach of children.
- * P305 + P351 + P338: IF IN EYES: Rinse cautiously with water for several minutes. Remove the contact lenses from the attached and made-up coles. Keep rubbing.
- *P261 Avoid breathing dust/fume/gas/mist/vapours/spray.

DISCLAIMER: This information is based on our current level of knowledge and relates to the product in the state in which it is delivered. It is intended to describe our products from the point of view of safety requirements and is not intended to guarantee any particular properties.