

Safety Data Sheet (SDS)

OSHA HazCom Standard 29 CFR 1910.1200(g) and GHS Rev 03.

Issue date 10/07/2022

Reviewed on 10/07/2022

1 Identification

· **Product Identifier**

· **Trade name:** Tomato & Vegetable Plant Food 8-8-8

· **Relevant identified uses of the substance or mixture and uses advised against:**

No further relevant information

· **Product Description** Plant Food Product

· **Details of the Supplier of the Safety Data Sheet:**

· **Manufacturer/Supplier:**

Purely Organic Products, LLC

1 New Hampshire Avenue, Suite 125

Portsmouth, NH 03801 USA

603.570.4877

www.purelyorganicproducts.com

· **Emergency telephone number:**

For Chemical Emergency Spill, Leak, Fire, Exposure, or Accident

Call CHEMTREC Day or Night

Within USA and Canada: 1-800-424-9300 or Outside USA and Canada: +1 703-527-3887 (collect calls accepted)

2 Hazard(s) Identification

· **Classification of the substance or mixture:**



GHS07

Skin Irrit. 2 H315 Causes skin irritation.

Eye Irrit. 2B H320 Causes eye irritation.

· **Label elements:**

· **GHS label elements**

The product is classified and labeled according to the Globally Harmonized System (GHS).

· **Hazard pictograms:**



GHS07

· **Signal word:** Warning

· **Hazard statements:**

H315+H320 Causes skin and eye irritation.

· **Precautionary statements:**

P280 Wear protective gloves.

P264 Wash thoroughly after handling.

P305+P351+P338 If in eyes: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing.

P321 Specific treatment (see supplementary first aid instructions on this Safety Data Sheet).

P332+P313 If skin irritation occurs: Get medical advice/attention.

P337+P313 If eye irritation persists: Get medical advice/attention.

P302+P352 IF ON SKIN: Wash with plenty of water.

P362+P364 Take off contaminated clothing and wash it before reuse.

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- **Unknown acute toxicity:**
31.1 % of the mixture consists of component(s) of unknown toxicity.
- **Classification system:**
- **NFPA ratings (scale 0 - 4)**



- **HMIS-ratings (scale 0 - 4)**



- **Hazard(s) not otherwise classified (HNOC):** None known

* 3 Composition/Information on Ingredients

- **Non-hazardous components:**

NA638	Feather Meal	15-35%
90989-74-5	Blood Meal	15-35%
7757-93-9	Calcium Phosphate, dibasic	5-10%
7447-40-7	Potassium Chloride	5-10%
8001-22-7	Soybean oil	1-5%
68513-95-1	Soybean flour	5-15%

- **Chemical characterization: Mixtures**
- **Description:** Mixture: consisting of the following components.

- **Dangerous Components:**

66071-96-3	Corn Gluten Meal	Combustible Dust	0.5-5%
68308-36-1	Soybean Meal	⚠ Skin Irrit. 2, H315; Eye Irrit. 2B, H320; Combustible Dust	15-35%

4 First-Aid Measures

- **Description of first aid measures:**
- **After inhalation:** Supply fresh air; consult doctor in case of complaints.
- **After skin contact:** If skin irritation occurs, consult a doctor.
- **After eye contact:**
Rinse opened eye for at least 15 minutes under running water. If symptoms persist, consult a doctor.
- **After swallowing:** If swallowed and symptoms occur, consult a doctor.
- **Information for doctor:**
- **Most important symptoms and effects, both acute and delayed:** No further relevant information available.
- **Indication of any immediate medical attention and special treatment needed:**
No further relevant information available.

5 Fire-Fighting Measures

- **Extinguishing media:**
- **Suitable extinguishing agents:**
CO₂, extinguishing powder or water spray. Fight larger fires with water spray or alcohol resistant foam.
- **Special hazards arising from the substance or mixture:** No further relevant information available.

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· **Advice for firefighters:**

· **Protective equipment:**

As in any fire, wear self-contained breathing apparatus pressure-demand (NIOSH approved or equivalent) and full protective gear to prevent contact with skin and eyes.

6 Accidental Release Measures

· **Personal precautions, protective equipment and emergency procedures:** Not required.

· **Environmental precautions:** Do not allow to enter sewers/surface or ground water.

· **Methods and material for containment and cleaning up:**

Dispose of the collected material according to regulations.

· **Reference to other sections:**

See Section 7 for information on safe handling.

See Section 8 for information on personal protection equipment.

See Section 13 for disposal information.

7 Handling and Storage

· **Handling**

· **Precautions for safe handling:** No special precautions are necessary if used correctly.

· **Information about protection against explosions and fires:** No special measures required.

· **Conditions for safe storage, including any incompatibilities:**

· **Storage**

· **Requirements to be met by storerooms and receptacles:** No special requirements.

· **Information about storage in one common storage facility:** Not required.

· **Further information about storage conditions:** Keep receptacle tightly sealed.

· **Specific end use(s):** No further relevant information available.

* 8 Exposure Controls/Personal Protection

· **Additional information about design of technical systems:** No further data; see section 7.

· **Control parameters:**

· **Components with occupational exposure limits:**

The following constituent is the only constituent of the product which has a PEL, TLV or other recommended exposure limit.

At this time, the remaining constituent has no known exposure limits.

66071-96-3 Corn Gluten Meal

ACGIH TLV Ceiling limit value: 10 mg/m³

OSHA PEL Ceiling limit value: 15 mg/m³

· **Additional information:** The lists that were valid during the creation of this SDS were used as basis.

· **Exposure controls:**

· **Personal protective equipment:**

· **General protective and hygienic measures:**

Keep away from foodstuffs, beverages and feed.

Immediately remove all soiled and contaminated clothing and wash before reuse.

Wash hands before breaks and at the end of work.

Avoid contact with the eyes and skin.

· **Breathing equipment:** Not required.

· **Protection of hands:** Not required.

· **Eye protection:** Not required.

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9 Physical and Chemical Properties

· **Information on basic physical and chemical properties**

· **General Information**

· **Appearance:**

Form:	Granulate
Color:	Dark brown
Odor:	Nutty
Odor threshold:	Not determined.
pH-value:	Not applicable.

· **Change in condition**

Melting point/Melting range:	Not determined.
Boiling point/Boiling range:	Not determined.

Flash point:	None
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Flammability (solid, gaseous):	Not determined.
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Ignition temperature:	Not determined.
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Decomposition temperature:	Not determined.
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Auto igniting:	Product is not self-igniting.
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Danger of explosion:	Dry or powdered ingredients are combustible. Dispersal of finely divided dust from products into air may form mixtures that are ignitable and/or explosive. Minimize airborne dust generation and eliminate sources of ignition.
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· **Explosion limits:**

Lower:	Not determined.
Upper:	Not determined.

Vapor pressure:	Not applicable.
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· **Density:**

Relative density:	Not determined.
Vapor density:	Not applicable.
Evaporation rate:	Not applicable.

· **Solubility in / Miscibility with:**

Water:	Soluble.
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Partition coefficient (n-octanol/water):	Not determined.
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· **Viscosity:**

Dynamic:	Not applicable.
Kinematic:	Not applicable.

· **Solvent content:**

Organic solvents:	0.0 %
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Solids content:	35.7 %
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Other information:	No further relevant information available.
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10 Stability and Reactivity

Reactivity:	No further relevant information available.
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- **Chemical stability:** Stable under normal conditions.
- **Thermal decomposition / conditions to be avoided:** No decomposition if used according to specifications.
- **Possibility of hazardous reactions:** No dangerous reactions known.
- **Conditions to avoid:** No further relevant information available.
- **Incompatible materials:** No further relevant information available.
- **Hazardous decomposition products:** No dangerous decomposition products known.

11 Toxicological Information

- **Information on toxicological effects:**
- **Acute toxicity:**
- **Primary irritant effect:**
- **On the skin:** No irritating effect.
- **On the eye:** Irritating effect.
- **Additional toxicological information:**
The product shows the following dangers according to internally approved calculation methods for preparations:
Irritant

- **Carcinogenic categories:**

- **IARC (International Agency for Research on Cancer):**

None of the ingredients are listed.

- **NTP (National Toxicology Program):**

None of the ingredients are listed.

- **OSHA-Ca (Occupational Safety & Health Administration):**

None of the ingredients are listed.

12 Ecological Information

- **Toxicity:**
- **Aquatic toxicity:** No further relevant information available.
- **Persistence and degradability:** No further relevant information available.
- **Behavior in environmental systems:**
- **Bioaccumulative potential:** No further relevant information available.
- **Mobility in soil:** No further relevant information available.
- **Additional ecological information:**
- **General notes:**
Do not allow undiluted product or product that has not been neutralized to reach ground water, water course or sewage system.
- **Results of PBT and vPvB assessment:**
- **PBT:** Not applicable.
- **vPvB:** Not applicable.
- **Other adverse effects:** No further relevant information available.

13 Disposal Considerations

- **Waste treatment methods:**
- **Recommendation:**
Observe all federal, state and local environmental regulations when disposing of this material.
- **Uncleaned packagings**
- **Recommendation:** Disposal must be made according to official regulations.

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- **Recommended cleansing agent:** Water, if necessary with cleansing agents.

14 Transport Information

- **UN-Number:**
- **DOT, ADR/ADN, ADN, IMDG, IATA** Non-Regulated Material
- **UN proper shipping name:**
- **DOT, ADR/ADN, ADN, IMDG, IATA** Non-Regulated Material
- **Transport hazard class(es):**
- **DOT, ADR/ADN, ADN, IMDG, IATA**
- **Class:** Non-Regulated Material
- **Packing group:**
- **DOT, ADR/ADN, IMDG, IATA** Non-Regulated Material
- **Environmental hazards:** Not applicable.
- **Special precautions for user:** Not applicable.
- **Transport in bulk according to Annex II of MARPOL73/78 and the IBC Code:** Not applicable.
- **UN "Model Regulation":** Non-Regulated Material

15 Regulatory Information

- **Safety, health and environmental regulations/legislation specific for the substance or mixture:**
- **SARA (Superfund Amendments and Reauthorization):**

- **Section 355 (extremely hazardous substances):**

None of the ingredients are listed.

- **Section 313 (Specific toxic chemical listings):**

None of the ingredients are listed.

- **TSCA (Toxic Substances Control Act):**

NA638 Feather Meal

66071-96-3 Corn Gluten Meal

68308-36-1 Soybean Meal

7757-93-9 Calcium Phosphate, dibasic

7447-40-7 Potassium Chloride

- **California Proposition 65:**

- **Chemicals known to cause cancer:**

None of the ingredients are listed.

- **Chemicals known to cause reproductive toxicity for females:**

None of the ingredients are listed.

- **Chemicals known to cause reproductive toxicity for males:**

None of the ingredients are listed.

- **Chemicals known to cause developmental toxicity:**

None of the ingredients are listed.

- **Carcinogenic categories:**

- **EPA (Environmental Protection Agency):**

None of the ingredients are listed.

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· **TLV (Threshold Limit Value established by ACGIH):**

None of the ingredients are listed.

· **NIOSH-Ca (National Institute for Occupational Safety and Health):**

None of the ingredients are listed.

· **GHS label elements**

The product is classified and labeled according to the Globally Harmonized System (GHS).

· **Hazard pictograms:**



GHS07

· **Signal word:** Warning

· **Hazard statements:**

H315+H320 Causes skin and eye irritation.

· **Precautionary statements:**

P280 Wear protective gloves.

P264 Wash thoroughly after handling.

P305+P351+P338 If in eyes: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing.

P321 Specific treatment (see supplementary first aid instructions on this Safety Data Sheet).

P332+P313 If skin irritation occurs: Get medical advice/attention.

P337+P313 If eye irritation persists: Get medical advice/attention.

P302+P352 IF ON SKIN: Wash with plenty of water.

P362+P364 Take off contaminated clothing and wash it before reuse.

· **National regulations:**

The product is subject to be classified according with the latest version of the regulations on hazardous substances.

· **Chemical safety assessment:** A Chemical Safety Assessment has not been carried out.

16 Other Information

The information and recommendations in this safety data sheet are, to the best of our knowledge, accurate as of the date of issue. Nothing herein shall be deemed to create warranty, expressed or implied, and shall not establish a legally valid contractual relationship. It is the responsibility of the user to determine applicability of this information and the suitability of the material or product for any particular purpose.

· **Date of preparation / last revision:** 02/08/2017 / 1

· **Abbreviations and acronyms:**

ADR: The European Agreement concerning the International Carriage of Dangerous Goods by Road

ADN: The European Agreement concerning the International Carriage of Dangerous Goods by Inland Waterways

IMDG: International Maritime Code for Dangerous Goods

DOT: US Department of Transportation

IATA: International Air Transport Association

ACGIH: American Conference of Governmental Industrial Hygienists

EINECS: European Inventory of Existing Commercial Chemical Substances

ELINCS: European List of Notified Chemical Substances

CAS: Chemical Abstracts Service (division of the American Chemical Society)

NFPA: National Fire Protection Association (USA)

HMIS: Hazardous Materials Identification System (USA)

PBT: Persistent, Bioaccumulative and Toxic

vPvB: very Persistent and very Bioaccumulative

NIOSH: National Institute for Occupational Safety and Health

OSHA: Occupational Safety & Health Administration

TLV: Threshold Limit Value

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PEL: Permissible Exposure Limit

REL: Recommended Exposure Limit

Skin Irrit. 2: Skin corrosion/irritation – Category 2

Eye Irrit. 2B: Serious eye damage/eye irritation – Category 2B

*** Data compared to the previous version altered.**

SDS created by MSDS Authoring Services www.msdsauthoring.com +1-877-204-9106