



## SAFETY DATA SHEET

### 5 L CATERERS KITCHEN PURPLE BEERLINE CLEANER

Commission Regulation (EU) No 2015/830 of 28 May 2015.

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

##### 1.1. Product identifier

**Product name** 5 L CATERERS KITCHEN PURPLE BEERLINE CLEANER

**Product number** 800-232-1306

**Container size** 5 litres

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

**Identified uses** Beer dispensing equipment cleaning.

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

**Supplier** COVENTRY CHEMICALS LTD  
WOODHAMS RD  
SISKIN DRIVE  
COVENTRY  
CV3 4FX  
Tel: +44 (0) 02476639739  
Fax: +44 (0) 02476639717  
Email: sales@coventrychemicals.com

**Contact person** For content of safety data sheet, sds@coventrychemicals.com

##### 1.4. Emergency telephone number

**Emergency telephone** +44 (0) 1865407333 (Strictly for emergencies only: incidents involving damage to human health and/or the environment)

**National emergency telephone number** In case of a medical emergency following exposure to a chemical call NHS Direct in England or Wales 0845 46 47 or NHS 24 in Scotland 08454 24 24 24

#### SECTION 2: Hazards identification

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

###### Classification (EC 1272/2008)

**Physical hazards** Not Classified

**Health hazards** Skin Corr. 1B - H314 Eye Dam. 1 - H318

**Environmental hazards** Not Classified

**Classification (67/548/EEC or 1999/45/EC)** C;R34.

##### 2.2. Label elements

## 5 L CATERERS KITCHEN PURPLE BEERLINE CLEANER

### Pictogram



### Signal word

Danger

### Hazard statements

H314 Causes severe skin burns and eye damage.

### Precautionary statements

P280 Wear protective gloves/ protective clothing/ eye protection/ 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/ 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.

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

P501 Dispose of contents/ container in accordance with local regulations.

### Contains

POTASSIUM HYDROXIDE, SODIUM HYPOCHLORITE

### Detergent labelling

< 5% chlorine-based bleaching agents, < 5% phosphates

### 2.3. Other hazards

This product does not contain any substances classified as PBT or vPvB.

## SECTION 3: Composition/information on ingredients

### 3.2. Mixtures

<b>POTASSIUM HYDROXIDE</b>			<b>1-5%</b>
CAS number: 1310-58-3	EC number: 215-181-3	REACH registration number: 01-2119487136-33-XXXX	
<b>Classification</b>	<b>Classification (67/548/EEC or 1999/45/EC)</b>		
Acute Tox. 4 - H302	C;R35 Xn;R22		
Skin Corr. 1A - H314			
Eye Dam. 1 - H318			
<b>SODIUM HYPOCHLORITE</b>			<b>1-5%</b>
CAS number: 7681-52-9	EC number: 231-668-3	REACH registration number: 01-2119488154-34-XXXX	
M factor (Acute) = 10	M factor (Chronic) = 1		
<b>Classification</b>	<b>Classification (67/548/EEC or 1999/45/EC)</b>		
Met. Corr. 1 - H290	C;R34 R31 N;R50		
Skin Corr. 1B - H314			
Aquatic Acute 1 - H400			
Aquatic Chronic 1 - H410			

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<b>TETRAPOTASSIUM PYROPHOSPHATE</b>			<b>1-5%</b>
CAS number: 7320-34-5	EC number: 230-785-7	REACH registration number: 01-2119489369-18-XXXX	
<b>Classification</b>			
Eye Irrit. 2 - H319			
<b>POTASSIUM PERMANGANATE</b>			<b>&lt;1%</b>
CAS number: 7722-64-7	EC number: 231-760-3	REACH registration number: 01-2119480139-34-XXXX	
M factor (Acute) = 10	M factor (Chronic) = 10		
<b>Classification</b>		<b>Classification (67/548/EEC or 1999/45/EC)</b>	
Ox. Sol. 2 - H272		O;R8 Xn;R22 N;R50/53	
Acute Tox. 4 - H302			
Skin Corr. 1C - H314			
Eye Dam. 1 - H318			
Aquatic Acute 1 - H400			
Aquatic Chronic 1 - H410			

The Full Text for all R-Phrases and Hazard Statements are Displayed in Section 16.

### SECTION 4: First aid measures

#### 4.1. Description of first aid measures

<b>General information</b>	Get medical attention immediately. Provide eyewash station and safety shower.
<b>Inhalation</b>	Remove affected person from source of contamination. Keep affected person warm and at rest. Get medical attention immediately. For breathing difficulties, oxygen may be necessary.
<b>Ingestion</b>	Never give anything by mouth to an unconscious person. Rinse mouth thoroughly with water. Give plenty of water to drink. Do not induce vomiting. Get medical attention immediately. Show this Safety Data Sheet to the medical personnel.
<b>Skin contact</b>	Remove affected person from source of contamination. Remove contaminated clothing. Wash skin thoroughly with soap and water. Get medical attention promptly if symptoms occur after washing.
<b>Eye contact</b>	Remove affected person from source of contamination. Remove any contact lenses and open eyelids wide apart. Continue to rinse for at least 15 minutes. Get medical attention immediately. Continue to rinse.
<b>Protection of first aiders</b>	First aid personnel should wear appropriate protective equipment during any rescue.

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

<b>General information</b>	The severity of the symptoms described will vary dependent on the concentration and the length of exposure. Chemical burns must be treated by a physician. Get medical attention immediately.
<b>Inhalation</b>	Severe irritation of nose and throat. May cause an asthma-like shortness of breath.
<b>Ingestion</b>	This product is corrosive. Small amounts may cause serious damage. May cause chemical burns in mouth, oesophagus and stomach.
<b>Skin contact</b>	May cause serious chemical burns to the skin.

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**Eye contact** This product is corrosive. A single exposure may cause the following adverse effects: Severe irritation, burning, tearing and blurred vision. Prolonged contact causes serious eye and tissue damage. Corneal damage.

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

**Notes for the doctor** Treat symptomatically. Remove contaminated clothing immediately and wash skin with soap and water.

## 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

**Specific hazards** Contact with some metals eg. aluminium, zinc can produce flammable hydrogen gas.

**Hazardous combustion products** Fire creates: Chlorine. Hydrogen chloride (HCl). Oxides of: Chlorine. Carbon.

### 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** Wear protective clothing as described in Section 8 of this safety data sheet.

### 6.2. Environmental precautions

**Environmental precautions** Avoid or minimise the creation of any environmental contamination. Spillages or uncontrolled discharges into watercourses must be reported immediately to the Environmental Agency or other appropriate regulatory body.

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

**Methods for cleaning up** Do not touch or walk into spilled material. Stop leak if safe to do so. Small Spillages: Flush away spillage with plenty of water. Large Spillages: Absorb in vermiculite, dry sand or earth and place into containers. Flush contaminated area with plenty of water. Collect and place in suitable waste disposal containers and seal securely.

### 6.4. Reference to other sections

**Reference to other sections** For waste disposal, see Section 13. See Section 11 for additional information on health hazards. See Section 1 for emergency contact information.

## SECTION 7: Handling and storage

### 7.1. Precautions for safe handling

**Usage precautions** Avoid spilling. Avoid contact with skin and eyes. Avoid the formation of mists. Provide adequate ventilation. Read and follow manufacturer's recommendations. Wear protective clothing as described in Section 8 of this safety data sheet. Never add water directly to this product as it may cause a vigorous reaction or boiling. Always dilute by carefully pouring the product into water.

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### Advice on general occupational hygiene

Good personal hygiene procedures should be implemented. Do not eat, drink or smoke when using this product. Wash hands thoroughly after handling. Eye wash facilities and emergency shower must be available when handling this product. Wash promptly with soap and water if skin becomes contaminated. Take off immediately all contaminated clothing and wash it before reuse.

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

**Storage precautions** Store in tightly-closed, original container in a well-ventilated place. Store away from the following materials: Acids. Oxidising materials.

**Storage class** Corrosive storage.

### 7.3. Specific end use(s)

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

## SECTION 8: Exposure Controls/personal protection

### 8.1. Control parameters

#### Occupational exposure limits

#### POTASSIUM HYDROXIDE

Short-term exposure limit (15-minute): WEL 2 mg/m<sup>3</sup>

#### SODIUM HYPOCHLORITE

Short-term exposure limit (15-minute): WEL 0.5 ppm 1.5 mg/m<sup>3</sup>

WEL = Workplace Exposure Limit

#### POTASSIUM HYDROXIDE (CAS: 1310-58-3)

**DNEL** Workers - Inhalation; Long term local effects: 1 mg/m<sup>3</sup>  
General population - Inhalation; Long term local effects: 1 mg/m<sup>3</sup>

#### SODIUM HYPOCHLORITE (CAS: 7681-52-9)

**DNEL** Industry - Inhalation; Long term local effects: 1.55 mg/m<sup>3</sup>  
Industry - Inhalation; Long term systemic effects: 1.55 mg/m<sup>3</sup>  
Industry - Inhalation; Short term local effects: 3.1 mg/m<sup>3</sup>  
Industry - Inhalation; Short term systemic effects: 3.1 mg/m<sup>3</sup>  
Consumer - Inhalation; Long term local effects: 1.55 mg/m<sup>3</sup>  
Consumer - Inhalation; Long term systemic effects: 1.55 mg/m<sup>3</sup>  
Consumer - Inhalation; Short term local effects: 3.1 mg/m<sup>3</sup>  
Consumer - Inhalation; Short term systemic effects: 3.1 mg/m<sup>3</sup>  
Consumer - Oral; Long term systemic effects: 0.26 mg/kg/day

**PNEC** - Fresh water; 0.00021 mg/l  
- Marine water; 0.000042 mg/l  
- Intermittent release; 0.00026 mg/l  
- STP; 4.69 mg/l  
- ;

#### TETRAPOTASSIUM PYROPHOSPHATE (CAS: 7320-34-5)

**DNEL** Workers - Inhalation; Long term systemic effects: 44.08 mg/m<sup>3</sup>  
General population - Inhalation; Long term systemic effects: 10.87 mg/m<sup>3</sup>

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<b>PNEC</b>	- Fresh water; 0.05 mg/l
	- Marine water; 0.005 mg/l
	- Intermittent release; 0.5 mg/l
	- STP; 50 mg/l

### POTASSIUM PERMANGANATE (CAS: 7722-64-7)

<b>DNEL</b>	Industry - Inhalation; Long term systemic effects: 0.218 mg/m <sup>3</sup>
	Consumer - Inhalation; Long term systemic effects: 0.0389 mg/m <sup>3</sup>
	Consumer - Oral; Long term systemic effects: 0.01111 mg/kg/day

<b>PNEC</b>	- STP; 1.64 mg/l
	- Fresh water; 0.00006 mg/l
	- Water; 0.0006 mg/l

### 8.2. Exposure controls

#### Protective equipment



#### Appropriate engineering controls

Provide adequate ventilation. Avoid inhalation of vapours. Observe any occupational exposure limits for the product or ingredients.

#### Eye/face protection

Wear tight-fitting, chemical splash goggles or face shield.

#### Hand protection

Wear protective gloves. Neoprene. Nitrile rubber. Polyethylene. Polyvinyl chloride (PVC).

#### Other skin and body protection

Wear appropriate clothing to prevent any possibility of skin contact.

#### Hygiene measures

Provide eyewash station and safety shower. Wash at the end of each work shift and before eating, smoking and using the toilet. Wash promptly if skin becomes contaminated. Promptly remove any clothing that becomes contaminated.

#### Respiratory protection

No specific recommendations. Respiratory protection must be used if the airborne contamination exceeds the recommended occupational exposure limit. Particulate filter, type P2. Particulate filters should comply with European Standard EN143.

#### Environmental exposure controls

Avoid releasing into the environment. Residues and empty containers should be taken care of as hazardous waste according to local and national provisions.

## SECTION 9: Physical and Chemical Properties

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

<b>Appearance</b>	Liquid.
<b>Colour</b>	Purple.
<b>Odour</b>	Faintly of chlorine.
<b>pH</b>	pH (concentrated solution): 13.5 TYPICALLY
<b>Relative density</b>	1.080 TYPICALLY @ 20°C
<b>Solubility(ies)</b>	Soluble in water.
<b>Explosive under the influence of a flame</b>	Not considered to be explosive.
<b>Comments</b>	Information given is applicable to the product as supplied.

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### 9.2. Other information

Other information Not relevant.

### SECTION 10: Stability and reactivity

#### 10.1. Reactivity

**Reactivity** Reactions with the following materials may generate heat: Water. Strong acids. In contact with some metals can generate hydrogen gas, which can form explosive mixtures with air. Avoid contact with the following materials: Aluminium. Zinc. Tin.

#### 10.2. Chemical stability

**Stability** Stable at normal ambient temperatures.

#### 10.3. Possibility of hazardous reactions

**Possibility of hazardous reactions** The following materials may react violently with the product: Chlorohydrocarbons. Acids. Reactions with the following materials may generate heat: Water.

#### 10.4. Conditions to avoid

**Conditions to avoid** Avoid excessive heat for prolonged periods of time.

#### 10.5. Incompatible materials

**Materials to avoid** Acids. Ammonia. Chlorinated hydrocarbons. Aluminium. Tin. Zinc.

#### 10.6. Hazardous decomposition products

**Hazardous decomposition products** Hydrogen.

### SECTION 11: Toxicological information

#### 11.1. Information on toxicological effects

**Toxicological effects** No information available.

**Other health effects** There is no evidence that the product can cause cancer.

#### Acute toxicity - oral

**Notes (oral LD<sub>50</sub>)** Estimated value. Calculated from ingredient data.

**ATE oral (mg/kg)** 10,046.76

**General information** Corrosive to skin and eyes.

**Inhalation** Spray/mists may cause respiratory tract irritation. A single exposure may cause the following adverse effects: Coughing. Difficulty in breathing. May cause damage to mucous membranes in nose, throat, lungs and bronchial system.

**Ingestion** May cause burns in mucous membranes, throat, oesophagus and stomach.

**Skin contact** May cause serious chemical burns to the skin. Repeated exposure may cause skin dryness or cracking.

**Eye contact** Causes burns. A single exposure may cause the following adverse effects: Corneal damage. Contact with concentrated chemical may very rapidly cause severe eye damage, possibly loss of sight.

#### Toxicological information on ingredients.

### POTASSIUM HYDROXIDE

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### Acute toxicity - oral

Acute toxicity oral (LD<sub>50</sub> mg/kg) 333.0

Species Rat

ATE oral (mg/kg) 333.0

### SODIUM HYPOCHLORITE

### Acute toxicity - oral

Acute toxicity oral (LD<sub>50</sub> mg/kg) 2,900.0

Species Mouse

ATE oral (mg/kg) 2,900.0

### Acute toxicity - dermal

Acute toxicity dermal (LD<sub>50</sub> mg/kg) 2,001.0

Species Rabbit

ATE dermal (mg/kg) 2,001.0

### Skin corrosion/irritation

Animal data Corrosive to skin.

### Serious eye damage/irritation

Serious eye damage/irritation Corrosivity to eyes is assumed.

### Respiratory sensitisation

Respiratory sensitisation Not sensitising.

### Skin sensitisation

Skin sensitisation Not sensitising.

### Carcinogenicity

Carcinogenicity Based on available data the classification criteria are not met.

### POTASSIUM PERMANGANATE

### Acute toxicity - oral

Acute toxicity oral (LD<sub>50</sub> mg/kg) 2,000.0

Species Rat

ATE oral (mg/kg) 2,000.0

### Acute toxicity - dermal

Acute toxicity dermal (LD<sub>50</sub> mg/kg) 2,000.1

Species Rat



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**ATE dermal (mg/kg)**                      2,000.1

**SECTION 12: Ecological Information**

**Ecotoxicity**                                      There are no data on the ecotoxicity of this product.

**12.1. Toxicity**

**Toxicity**                                              The product may affect the acidity (pH) of water which may have hazardous effects on aquatic organisms.

**Acute toxicity - aquatic plants**              May cause long lasting harmful effects to aquatic life.

**Acute toxicity - terrestrial**                      Can cause damage to vegetation.

**Ecological information on ingredients.**

**POTASSIUM HYDROXIDE**

**Acute toxicity - fish**                              LC<sub>50</sub>, 96 hours: 80 mg/l,

**Acute toxicity - aquatic invertebrates**              , : ,

**SODIUM HYPOCHLORITE**

**Acute aquatic toxicity**

**LE(C)<sub>50</sub>**                                              0.01 < L(E)C<sub>50</sub> ≤ 0.1

**M factor (Acute)**                                      10

**Acute toxicity - fish**                              EC<sub>50</sub>, 96 hours: 0.01-0.1 mg/l,

**Acute toxicity - aquatic invertebrates**              EC<sub>50</sub>, 48 hours: 0.01-0.1 mg/l, Daphnia magna

**Acute toxicity - microorganisms**              LOEC, : 0.375 mg/l, Activated sludge

**Chronic aquatic toxicity**

**NOEC**                                                      0.001 < NOEC ≤ 0.01

**Degradability**                                      Rapidly degradable

**M factor (Chronic)**                                      1

**POTASSIUM PERMANGANATE**

**Acute aquatic toxicity**

**LE(C)<sub>50</sub>**                                              0.01 < L(E)C<sub>50</sub> ≤ 0.1

**M factor (Acute)**                                      10

**Acute toxicity - fish**                              LC<sub>50</sub>, 96 hours: 0.47 mg/l, Poecilia reticulata (Guppy)

**Acute toxicity - aquatic invertebrates**              EC<sub>50</sub>, 48 hours: 0.06 mg/l, Daphnia magna

**Acute toxicity - microorganisms**              EC<sub>50</sub>, 3 hours: 164 mg/l, Activated sludge

**Chronic aquatic toxicity**

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<b>NOEC</b>	0.001 < NOEC ≤ 0.01
<b>Degradability</b>	Non-rapidly degradable
<b>M factor (Chronic)</b>	10

### 12.2. Persistence and degradability

**Persistence and degradability** Degrades very slowly in nature.

### Ecological information on ingredients.

#### SODIUM HYPOCHLORITE

**Biodegradation** The methods for determining the biological degradability are not applicable to inorganic substances.

#### POTASSIUM PERMANGANATE

**Persistence and degradability** The product is not readily biodegradable.

**Stability (hydrolysis)** - Half-life : 1 year @ 25°C

### 12.3. Bioaccumulative potential

**Bioaccumulative potential** The product is not bioaccumulating.

### Ecological information on ingredients.

#### SODIUM HYPOCHLORITE

**Bioaccumulative potential** Low potential for 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

## **SECTION 13: Disposal considerations**

### 13.1. Waste treatment methods

<b>General information</b>	Waste is classified as hazardous waste. Dispose of waste to licensed waste disposal site in accordance with the requirements of the local Waste Disposal Authority. When handling waste, the safety precautions applying to handling of the product should be considered.
<b>Disposal methods</b>	The packaging must be empty (drop-free when inverted). Wash with plenty of water. Dispose of waste via a licensed waste disposal contractor. Reuse or recycle products wherever possible.
<b>Waste class</b>	EWC Code: 06 02 04

## **SECTION 14: Transport information**

### 14.1. UN number

<b>UN No. (ADR/RID)</b>	1814
<b>UN No. (IMDG)</b>	1814

## 5 L CATERERS KITCHEN PURPLE BEERLINE CLEANER

UN No. (ICAO) 1814

UN No. (ADN) 1814

### 14.2. UN proper shipping name

Proper shipping name (ADR/RID) POTASSIUM HYDROXIDE, SOLUTION

Proper shipping name (IMDG) POTASSIUM HYDROXIDE, SOLUTION

Proper shipping name (ICAO) POTASSIUM HYDROXIDE, SOLUTION

Proper shipping name (ADN) POTASSIUM HYDROXIDE, SOLUTION

### 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

ADN packing group II

ICAO 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

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

Annex II of MARPOL 73/78 and the IBC Code

## 5 L CATERERS KITCHEN PURPLE BEERLINE CLEANER

### SECTION 15: Regulatory information

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

<b>National regulations</b>	<p>The Control of Substances Hazardous to Health Regulations 2002 (SI 2002 No. 2677) (as amended).</p> <p>Control of Pollution (Special Waste) Regulations 1980 (as amended).</p> <p>The Carriage of Dangerous Goods and Use of Transportable Pressure Equipment Regulations 2009 (SI 2009 No. 1348) (as amended) ["CDG 2009"].</p> <p>EH40/2005 Workplace exposure limits.</p> <p>The Hazardous Waste Regulations 2005.</p>
<b>EU legislation</b>	<p>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).</p> <p>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).</p> <p>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).</p> <p>Commission Regulation (EU) No 453/2010 of 20 May 2010.</p> <p>Commission Decision 2000/532/EC as amended by Decision 2001/118/EC establishing a list of wastes and hazardous waste pursuant to Council Directive 75/442/EEC on waste and Directive 91/689/EEC on hazardous waste with amendments.</p> <p>Commission Regulation (EU) No 2015/830 of 28 May 2015.</p>
<b>Guidance</b>	<p>COSHH Essentials.</p> <p>Technical Guidance WM2: Hazardous Waste.</p> <p>ECHA Guidance on the Application of the CLP Criteria.</p> <p>ECHA Guidance on the compilation of safety data sheets.</p> <p>Workplace Exposure Limits EH40.</p>

#### 15.2. Chemical safety assessment

No information available.

### SECTION 16: Other information

<b>Abbreviations and acronyms used in the safety data sheet</b>	<p>EWC European Waste Catalogue</p> <p>STOT RE = Specific target organ toxicity-repeated exposure</p> <p>PBT: Persistent, Bioaccumulative and Toxic substance.</p> <p>vPvB: Very Persistent and Very Bioaccumulative.</p> <p>PNEC: Predicted No Effect Concentration.</p> <p>DNEL: Derived No Effect Level.</p>
<b>General information</b>	<p>Only trained personnel should use this material.</p>
<b>Revision comments</b>	<p>New revision number applied to comply with 'Commission Regulation (EU) No 2015/830 Of 28 May 2015' NOTE: Lines within the margin indicate significant changes from the previous revision.</p>
<b>Revision date</b>	14/06/2017
<b>Revision</b>	2
<b>Supersedes date</b>	18/05/2015
<b>SDS number</b>	20655

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### Risk phrases in full

R22 Harmful if swallowed.  
R31 Contact with acids liberates toxic gas.  
R34 Causes burns.  
R35 Causes severe burns.  
R50 Very toxic to aquatic organisms.  
R50/53 Very toxic to aquatic organisms, may cause long-term adverse effects in the aquatic environment.  
R8 Contact with combustible material may cause fire.

### Hazard statements in full

H272 May intensify fire; oxidiser.  
H290 May be corrosive to metals.  
H302 Harmful if swallowed.  
H314 Causes severe skin burns and eye damage.  
H318 Causes serious eye damage.  
H319 Causes serious eye irritation.  
H400 Very toxic to aquatic life.  
H410 Very toxic to aquatic life with long lasting effects.