According regulation (EC) No. 1907/2006

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Compilation date: 04.07.2011

**Revision date:** 04.05.2016

Revision No: 6.3

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

### 1.1. Product identifier

Product name: CARE-TAB for RATIONAL SelfCookingCenter®, Art.-No. 56.00.560, 56.00.562

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

Use of substance / mixture: Care-Tab for SelfCooking Center for professional users

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

Company name: Rational AG

Iglinger Strasse 62 D - 86899 Landsberg

Germany

**Tel:** +49 (0)8191 - 3270 **Fax:** +49 (0)8191 - 21735

Email: reinigung@rational-online.de



## 1.4. Emergency telephone number

Emergency tel: +49 (0)89 - 19240 NPIS: 0870 600 62666

(24 hours Giftnotruf München) National poison information service (UK)

# Section 2: Hazards identification

## 2.1. Classification of the substance or mixture

Classification under CLP: Eye Irrit. 2: H319; Skin Irrit. 2: H315

Most important adverse effects: Causes skin irritation. Causes serious eye irritation.

#### \*2.2. Label elements

Label elements under CLP:

Hazard statements: H315: Causes skin irritation.

H319: Causes serious eye irritation.

Signal words: Warning

Hazard pictograms: GHS07: Exclamation mark



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

P101: If medical advice is needed, have product container or label at hand.

P280: Wear protective gloves.

P302+352: IF ON SKIN: Wash with plenty of soap and water.

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>20%

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

Eye Irrit. 2: H319; Skin Irrit. 2: H315

P308+313: IF exposed or concerned: Get medical advice/attention.

## 2.3. Other hazards

PBT: This substance is not identified as a PBT substance.

# Section 3: Composition/information on ingredients

### \*3.2. Mixtures

### Hazardous ingredients:

210-514-9

CITRIC ACID - REACH registered number(s): 01-2119457026-42-0000

EINECS	CAS		CLP Classification	Percent		
201-069-1	77-92-9		Eye Irrit. 2: H319	>20%		
MALIC ACID - REACH registered number(s): 02-2119752657-27-0000						

ADIPIC ACID - REACH registered number(s): 01-2119457561-38-0000

204-673-3	124-04-9	Eye Irrit. 2: H319	1-5%

#### Section 4: First aid measures

617-48-1

# 4.1. Description of first aid measures

Skin contact: Wash immediately with plenty of soap and water.

**Eye contact:** Bathe the eye with running water for 15 minutes. Transfer to hospital for specialist

examination.

Ingestion: Wash out mouth with water. Do not induce vomiting. 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. The eyes may water profusely. The vision may become

blurred.

Ingestion: There may be soreness and redness of the mouth and throat. Nausea and stomach pain

may occur.

Inhalation: Not applicable.

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

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

Immediate / special treatment: Not applicable.

## Section 5: Fire-fighting measures

### 5.1. Extinguishing media

Extinguishing media: Suitable extinguishing media for the surrounding fire should be used.

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# 5.2. Special hazards arising from the substance or mixture

Exposure hazards: Not applicable.

## 5.3. Advice for fire-fighters

Advice for fire-fighters: Not applicable.

### 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.

#### 6.2. Environmental precautions

**Environmental precautions:** Contain the spillage using bunding.

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

Clean-up procedures: Wash the spillage site with large amounts of water. Refer to section 13 of SDS for suitable

method of disposal.

### 6.4. Reference to other sections

Reference to other sections: Refer to section 8 of SDS.

## Section 7: Handling and storage

# 7.1. Precautions for safe handling

Handling requirements: Avoid direct contact with the substance.

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

Storage conditions: Store in cool, well ventilated area. Avoid contact with water or humidity.

Suitable packaging: Must only be kept in original packaging.

### \*7.3. Specific end use(s)

Specific end use(s): No data available.

# Section 8: Exposure controls/personal protection

# 8.1. Control parameters

Workplace exposure limits: No data available.

# 8.2. Exposure controls

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

Respiratory protection: Respiratory protection not required.

Hand protection: Protective gloves. Suitable material: NR (natural rubber), CR (polychloroprene) or

NBR (nitrile rubber), category III according to EN 374.

**Eye protection:** Safety glasses. **Skin protection:** Not applicable.

**Environmental:** No special requirement.

### Section 9: Physical and chemical properties

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# 9.1. Information on basic physical and chemical properties

State: Solid
Colour: White

Odour: Characteristic odour

Evaporation rate: Not applicable.

Oxidising: Non-oxidising (by EC criteria)

Solubility in water: Soluble

Viscosity: No data available.

Boiling point/range°C: Not applicable. Melting point/range°C: Not applicable.

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

Flash point°C: Not applicable. Part.coeff. n-octanol/water: No data available.

Autoflammability°C: Not applicable. Vapour pressure: Not applicable.

Relative density: 800 g/l pH: 2.5 (1%ig)

VOC g/I: <3%

#### 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.

Decomposition may occur on exposure to conditions or materials listed below.

### 10.4. Conditions to avoid

Conditions to avoid: Humidity.

# 10.5. Incompatible materials

Materials to avoid: Not applicable.

# 10.6. Hazardous decomposition products

Haz. decomp. products: Not applicable.

# **Section 11: Toxicological information**

# 11.1. Information on toxicological effects

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## **Hazardous ingredients:**

### CITRIC ACID

ORL	PAT	LD50	5790	ma/ka
ONL	KAI	LD30	3130	mg/kg

### **MALIC ACID**

ODI	DAT	1.050	0000	4
ORL	RAT	LD50	3200	mg/kg

### **ADIPIC ACID**

ORL	PAT	LD50	5560	ma/ka
OKL	KAI	LDSU	3300	ilig/kg

Toxicity values: No data available.

# 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. The eyes may water profusely. The vision may become

blurred.

Ingestion: There may be soreness and redness of the mouth and throat. Nausea and stomach pain

may occur.

Inhalation: Not applicable.

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

# **Section 12: Ecological information**

## 12.1. Toxicity

## **Hazardous ingredients:**

### **CITRIC ACID**

Daphnia magna	72H EC50	~120	mg/l
Leuciscus idus	96H LC50	440-706	mg/l

## **ADIPIC ACID**

Daphnia magna	48H LC50	46	mg/l
Pimephales promelas	96H LC50	88-97	mg/l

# 12.2. Persistence and degradability

Persistence and degradability: Biodegradable.

# 12.3. Bioaccumulative potential

Bioaccumulative potential: No data available.

## 12.4. Mobility in soil

Mobility: Soluble in water.

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### 12.5. Results of PBT and vPvB assessment

PBT identification: This substance is not identified as a PBT substance.

### 12.6. Other adverse effects

Other adverse effects: Negligible ecotoxicity.

### Section 13: Disposal considerations

## 13.1. Waste treatment methods

**Disposal operations:** Transfer to a suitable container and arrange for collection by specialised disposal company.

**Disposal of packaging:** May be reused following decontamination.

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

regarding disposal.

### **Section 14: Transport information**

**Transport class:** This product does not require a classification for transport.

## **Section 15: Regulatory information**

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

**Specific regulations:** Not applicable.

## 15.2. Chemical Safety Assessment

Chemical safety assessment: A chemical safety assessment has not been carried out for the substance or the mixture by

the supplier.

### **Section 16: Other information**

### Other information

Other information: This safety data sheet is prepared in accordance with Commission Regulation (EU) No.

1907/2006.

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

Data references: Safety data sheets from our raw material suppliers

Classification for mixtures and used evaluation method according to Article 9 of

regulation (EC) 1272/2008 [CLP]:

Calculation method

Phrases used in s.2 and 3: H315: Causes skin irritation.

H319: Causes serious eye irritation.

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.