

SAFETY DATA SHEET



Product: Oven and Grill NC

SECTION 1 – STATEMENT OF CHEMICAL PRODUCT AND COMPANY IDENTIFICATION

Trade Name:	OVEN AND GRILL NC		
SUPPLIER:	Polo Citrus Australia Pty Ltd		
ADDRESS:	30 Spencer Street Sunshine West VIC 3020		
TELEPHONE:	+61 3 93649700	FAX:	+61 3 93647500
AH EMERGENCY TELEPHONE:	13 1126 in Australia	ABN:	18 064 601 332
Substance:	Liquid	Product Use:	Heavy Duty Degreaser
Creation Date:	March 2019	Revision Date:	March 2024
Product Code:			

SECTION 2 – HAZARDS IDENTIFICATION

Classification of the substance or mixture

- This product is classified as **HAZARDOUS** according to criteria of Safe Work Australia.
- The product is **NOT a DANGEROUS GOOD** according to the Australian Dangerous Goods (ADG) Code.
- The product is classified as **DANGEROUS** according to GHS.

GHS - GLOBALLY HARMONISED SYSTEM

GHS Classification	Skin Irritation – Category 2 Serious Eye Damage/Irritation - Category 1 Skin Sensitisation – Category 2
GHS Pictogram	
GHS Signal Word	DANGER

Hazard statement(s)

H317	May cause an allergic skin reaction
H315	Causes skin irritation
H318	Causes serious eye damage

Precautionary statement(s): General

P101	If medical advice is needed, have product container or label at hand.
P102	Keep out of reach of children.

SAFETY DATA SHEET



Product: Oven and Grill NC

P103	Read label before use.
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Precautionary statement(s): Prevention

P261 + P272	Avoid breathing dust. Contaminated work clothing should not be allowed out of the workplace
P264 + P280	Wash hands thoroughly after use. Wear protective gloves.
P280	Wear protective gloves/protective clothing/eye protection/face protection.

Precautionary statement(s): Response

P304 + P340	IF INHALED: remove victim to fresh air & keep at rest in a position comfortable for breathing.
P302 + P352	IF ON SKIN: Wash with plenty of soap and water.
P321	Specific treatment (see First Aid on safety data sheet).
P332 + P313	If skin irritation occurs: get medical advice/attention.
P362	Take off contaminated clothing and wash before reuse.
P305 + P351 + P338	IF IN EYES: rinse cautiously with water for several minutes. Remove contact lenses if present and if easy to do.
P363	Wash contaminated clothing before use.
P310	Immediately call a POISON CENTER or doctor/physician.

Precautionary statement(s): Storage

P403 + P233 + P405	Store in a well ventilated place. Keep container tightly closed. Store locked up.
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Precautionary statement(s): Disposal

P501	Dispose of contents/container in accordance with local regulations.
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ADG CODE DANGEROUS GOODS

UN Number	none allocated	ADG Classification	none allocated
Shipping Name	none allocated	ADG Subsidiary Risk	none allocated
Hazchem Code	none allocated	Packing Group	none allocated

POISON SCHEDULES

SUSMP Classification	N/A
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EMERGENCY OVERVIEW

SAFETY DATA SHEET



Product: Oven and Grill NC

Colour	Orange	Odour	Citrus
Physical Description	Liquid	Viscosity	Not relevant
Major Health Hazards	None known		
Note			
IMPORTANT	<p>This SDS and the Hazard Classifications contained therein, only apply to the product in its concentrated form, as supplied.</p> <p>When diluted to 1:3 or greater they no longer apply.</p> <p>However, good hygiene and housekeeping practices should be adhered to.</p>		

SECTION 3 – COMPOSITION AND INFORMATION ON INGREDIENTS

Ingredients:	CAS Number:	Proportion:
Natural Orange Oil	8028-48-6	< 10% w/w
Sodium dodecylbenzene sulphonate	25155-30-0	< 10 %
Sodium Hydroxide	1310-73-2	<1 %
Ingredients determined to be non-hazardous (nonionic surfactants, chelators, dye)	various	Balance

NOTE:	Ingredients determined not to be hazardous are present in concentrations that do not exceed the relevant cut-off concentrations as found from NOHSC publication "List of Designated Hazardous Substances" or have been found NOT to meet the criteria of a hazardous substance as defined in the NOHSC publication "Approved Criteria for Classifying Hazardous Substances", or have been found NOT to meet the criteria of a dangerous substance as defined in the GLOBALLY HARMONIZED SYSTEM OF CLASSIFICATION AND LABELLING OF CHEMICALS (GHS), 4th edition United Nations 2011.
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SECTION 4 – FIRST AID MEASURES

Scheduled Poisons	Poisons Information Centre in each Australian State capital city or in Christchurch, New Zealand can provide additional assistance for scheduled poisons. (Phone Australia 131126 or New Zealand 0800 764 766).
First Aid Facilities Required	Ensure there is access to eye washes and safety showers.

SAFETY DATA SHEET



Product: Oven and Grill NC

Inhalation	Remove victim to fresh air away from exposure. Obtain medical attention if symptoms occur.
Skin contact	Wash skin with plenty of water. Seek medical advice (e.g. doctor) if irritation, burning or redness develops. Seek medical advice (e.g. doctor).
Eye contact	Immediately irrigate with copious quantities of water for at least 20 minutes. Eyelids to be held open. Seek urgent medical advice (e.g. ophthalmologist) if symptoms persist.
Ingestion	Do NOT induce vomiting. Do NOT attempt to give anything by mouth to an unconscious person. Rinse mouth thoroughly with water immediately. Give water to drink. If vomiting occurs, give further water to achieve effective dilution. Seek urgent medical advice (e.g. doctor).
Advice to Doctor	Treat symptomatically. All treatments should be based on observed signs and symptoms of distress of the patient. Poisons Information Centre in each Australian State capital city or in Christchurch, New Zealand can provide additional assistance for scheduled poisons.

SECTION 5 – FIRE FIGHTING MEASURES

Fire and Explosion Hazards	Non flammable.
Extinguishing Media	Use an extinguishing media suitable for surrounding fires.
Fire Fighting	Keep containers exposed to extreme heat cool with water spray. Fire fighters to wear self-contained breathing apparatus if risk of exposure to products of combustion or decomposition.
Flash Point	Non combustible

SECTION 6 – ACCIDENTAL RELEASE MEASURES

Emergency Procedures	<ul style="list-style-type: none">● Shut off engine and electrical equipment and leave off.● Move people from immediate area; keep upwind.● Stop leak if safe to do so.● Send messenger to notify fire brigade and police.● Tell them location, material quantity, emergency contact.
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SAFETY DATA SHEET



Product: Oven and Grill NC

	<ul style="list-style-type: none">• Indicate condition of vehicle and damage or injuries observed.• Warn other traffic.
Occupational Release	Minor spills do not normally need any special clean-up measures. In the event of a major spill, prevent spillage from entering drains or water courses. Wear appropriate protective equipment as in section 8 below to prevent skin and eye contamination. Spilt material may result in a slip hazard and should be absorbed into dry, inert material (e.g. sand, earth or vermiculite), which then can be put into appropriately labelled drums for disposal by an approved agent according to local conditions. Residual deposits will remain slippery. Wash area down with excess water. If required, neutralize with citric acid or acetic acid. If contamination of sewers or waterways has occurred advise the local emergency services. In the event of a large spillage notify the local environment protection authority or emergency services.

SECTION 7 – HANDLING AND STORAGE

Handling	As with any chemical, avoid excessive personal contact. Wear protective clothing when risk of exposure occurs. Avoid contact with incompatible materials. When handling, DO NOT eat, drink or smoke. Keep containers closed at all times. Avoid physical damage to containers. Always wash hands with water after handling. Work clothes should be laundered. Launder contaminated clothing before re-use.
Storage	Store in a cool, dry, place with good ventilation. Avoid storing in aluminium and light alloy containers. Store away from acids. Keep containers closed at all times – check regularly for leaks

SECTION 8 – EXPOSURE CONTROLS AND PERSONAL PROTECTION

Control parameters	
Occupational Exposure Limits	No exposure standards have been established for the mixture. However, over-exposure to some chemicals may result in enhancement of pre-existing adverse medical conditions and/or allergic reactions and should be kept to the least possible levels.

Control parameters	
Biological Limits	No biological limits allocated.

PERSONAL PROTECTION PPE

SAFETY DATA SHEET



Product: Oven and Grill NC

Ventilation

Use only in a well-ventilated area. Ensure ventilation is adequate to maintain air concentrations below exposure standards.

Personal Protective Equipment

Use good occupational work practice.
The use of protective clothing and equipment depends upon the degree and nature of exposure.
Final choice of appropriate protection will vary according to individual circumstances i.e. methods of handling or engineering controls and according to risk assessments undertaken.
The following protective equipment should be available;

Eye Protection



The use of safety glasses with side shield protection, goggles or face shield is recommended to handle in quantity, cleaning up spills, decanting, etc. Contact lenses pose a special hazard; soft lenses may absorb irritants and all lenses concentrate them.

Skin Protection



Wear gloves. Overalls, apron, work boots and elbow length gloves are recommended for handling the concentrated product (as per AS/NZS 2161, or as recommended by supplier) to handle in quantity, cleaning up spills, decanting, etc.

Protective Material Types

Material suitable for mild detergent contact – Butyl rubber, Natural Latex, Neoprene, PVC, and Nitrile.

Respirator



Not required for normal cleaning operations with adequate ventilation.
If engineering controls are not effective in controlling airborne exposure then an approved respirator with a replaceable dust/particulate filter should be used. Refer to relevant regulations for further information concerning respiratory protective requirements. Reference should be made to Australian Standards AS/NZS 1715, Selection, Use and Maintenance of Respiratory Protective Devices; and AS/NZS 1716, Respiratory Protective Devices, in order to make any necessary changes for individual circumstances.

SECTION 9 – PHYSICAL AND CHEMICAL PROPERTIES

SAFETY DATA SHEET



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Physical State	Liquid	Colour	Orange
Odour	Faint	Specific Gravity	~ 1.1 @ 25 °C
Boiling Point	Not relevant	Freezing Point	Not relevant
Vapour Pressure	Not available	Vapour Density	Not available
Flash Point	Not flammable	Flammable Limits	None
Water Solubility	Miscible in all proportions	pH	~ 12 @ 25 °C (1% w/w water)
Volatile Organic Compounds (VOC)	0 % v/v	Coefficient of Water/Oil Distribution	Not available
Viscosity	Not available	Odour Threshold	Not available
Evaporation Rate	Not available	Per Cent Volatile	Not available

SECTION 10 – STABILITY AND REACTIVITY

Reactivity	Stable at normal temperatures and pressure.
Chemical stability	Stable under normal ambient and anticipated storage and handling conditions of temperature and pressure.
Conditions to avoid	Avoid contact with heat or heat sources. Acids.
Incompatible materials	ACIDS: reaction can occur, yielding heat and pressure which can burst an enclosed container. Attacks many reactive metals (aluminium/magnesium/zinc alloys) releasing highly flammable gas (hydrogen) which generates fire or explosion hazards. Reacts slowly with ambient air (particularly carbon dioxide) which may cause certain insoluble salts to form in solutions.
Hazardous decomposition products	Product can decompose on combustion to form Carbon Monoxide, Carbon Dioxide, and other possibly toxic gases and vapours. Acids (especially hydrochloric acid); will generate toxic gas.
Hazardous Reactions	None known.

SECTION 11 – TOXICOLOGICAL INFORMATION

POTENTIAL HEALTH EFFECTS

No adverse health effects expected if the product is handled in accordance with this Safety Data Sheet and the product label. Symptoms or effects that may arise if the product is mishandled and overexposure occurs are:

Inhaled	Inhalation over exposure may result in mucous membrane irritation of the respiratory tract and coughing.
Ingestion	Ingestion may result in irritation to the mouth and throat, nausea, vomiting.

SAFETY DATA SHEET



Product: Oven and Grill NC

Skin Contact	Skin contact may result in irritation, redness, pain, rash, dermatitis. Severity depends on the concentration and duration of exposure.
Eye	Contact may result in irritation, lacrimation, pain, redness, conjunctivitis and corneal burns with possible permanent damage.
Chronic	No known effects.

OVEN AND GRILL NC	TOXICITY LD50 calculated >10,000mg/kg not toxic	IRRITATION Mild irritation – skin. Severe irritation – eyes.
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SECTION 12 – ECOLOGICAL INFORMATION

General	No single ingredient (over 1%) recognised as environmental pollutant. Product miscible in all proportions with water. AS WITH ANY CHEMICAL PRODUCT, DO NOT DISCHARGE INTO DRAINS, WATERWAYS, SEWER OR ENVIRONMENT. Inform local authorities if this occurs.
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Aquatic Toxicity	
OVEN AND GRILL NC (as sold)	Acute Toxicity to fish (calculated from ingredients): LC50: 14 - 16 mg/L Acute Aquatic Toxicity Cat 3. Harmful to aquatic life. Biodegradable.
OVEN AND GRILL NC (at use dilution)	Acute Aquatic Toxicity (Calculated) LC50: 1436 - 1565 mg/L. Acute Aquatic Toxicity NOT HAZARDOUS – Not harmful to aquatic life. LC50 > 100mg/L.

SECTION 13 – DISPOSAL CONSIDERATIONS

Product and Packaging Disposal	Dispose of contents/container to chemical landfill. Consult local or regional waste management authority for further details.
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SECTION 14 – TRANSPORT INFORMATION

Labels Required

ADG	None allocated
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SAFETY DATA SHEET



Product: Oven and Grill NC

Marine Pollutant	No
HAZCHEM	None allocated

Land Transport (ADG)

UN number	None allocated
Packing group	None allocated
UN proper shipping name	None allocated
Environmental hazard class(es)	None allocated
Transport hazard class(es)	None allocated
Special precautions for user	None allocated

Air transport (ICAO-IATA / DGR)

UN number	None allocated
Packing group	None allocated
UN proper shipping name	None allocated
Environmental hazard	None allocated
Transport hazard class(es)	None allocated

Sea transport (IMDG-Code / GGVSee)

UN number	None allocated				
Packing group	None allocated				
UN proper shipping name	None allocated				
Environmental hazard class(es)	None allocated				
Transport hazard class(es)	None allocated				
Special precautions for user	<table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 50%; border-right: 1px dashed black; border-bottom: 1px dashed black;">None allocated</td> <td style="border-bottom: 1px dashed black;"></td> </tr> <tr> <td style="border-right: 1px dashed black;">None allocated</td> <td></td> </tr> </table>	None allocated		None allocated	
None allocated					
None allocated					

SAFETY DATA SHEET



Product: Oven and Grill NC

SECTION 15 – REGULATORY INFORMATION

Labeling Details

GHS Classification	Skin Irritation – Category 2 Serious Eye Damage/Irritation - Category 1 Skin Sensitisation – Category 2
SUSMP	Nil
ADG Code	Nil
AICS	All ingredients present on AICS.

SECTION 16 – OTHER INFORMATION

Issue Date	10 March 2019
Version Number	V 1.1
Abbreviations and acronyms	ADG Code: Australian Code for the Transport of Dangerous Goods by Road and Rail. AICS: Australian Inventory of Chemical Substances. CAS Number: Chemical Abstracts Service Registry Number. GHS: Globally Harmonized System of Classification and Labelling of Chemicals HAZCHEM: An emergency action code of numbers and letters which gives information to emergency services. HSIS: Hazardous Substances Information System IARC: International Agency for Research on Cancer. NOHSC: National Occupational Health and Safety Commission. NTP: National Toxicology Program (USA). SDS: Safety Data Sheet STEL: Short Term Exposure Limit. SUSMP: Standard for the Uniform Scheduling of Medicines and Poisons. TWA: Time Weighted Average. UN Number: United Nations Number.

Literature references	Preparation of Safety Data Sheets for Hazardous Chemicals – Code of Practice (December 2011 – Safe Work Australia) GHS Hazardous Chemical Information List (September 2014 – Safe Work Australia) Guidance on the Classification of Hazardous Chemicals under the WHS Regulations. April 2012. Safe Work Australia. Global Harmonized System of Classification and Labelling of Chemicals (GHS). Fifth revised edition.
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SAFETY DATA SHEET



Product: Oven and Grill NC

	<p>“Australian Exposure Standards”</p> <p>List of Designated Hazardous Substances [NOHSC:10005(1999)]</p> <p>Australian Code For The Transport Of Dangerous Goods By Road And Rail – 7th Edition.</p> <p>Standard for the Uniform Scheduling of Medicines and Poisons 2015.</p> <p>Material Safety Data Sheets – individual raw materials – Suppliers.</p> <p>Approved Criteria for Classifying Hazardous Substances [NOHSC:1008(1999)]</p> <p>HSIS – Hazardous Substance Information System – National Worksafe Data Base.</p> <p>LABELLING OF WORKPLACE HAZARDOUS CHEMICALS, Code of Practice, DEC 2011</p> <p>IMPLEMENTATION OF THE GLOBALLY HARMONISED SYSTEM OF CLASSIFICATION AND LABELLING OF CHEMICALS (GHS) APRIL 2012</p>
Risk assessments	<p>This SDS is a tool to communicate hazards which can assist you in creating relevant risk assessments for your workplace. There are many variables in determining whether a particular hazard is a risk in your workplace. Keep in mind this may be influenced by such things as the amount used, frequency of use, engineering controls, effectiveness of safety training and many more considerations.</p>
Disclaimer	<p>This MSDS summarizes at the date of issue our best knowledge of the health and safety hazard information of this product, and in particular how to safely handle and use this product in the workplace. Since the supplier cannot anticipate or control the conditions under which the product may be used, each user must, prior to usage, review this MSDS in the context of how the user intends to handle and use the product in the workplace. If clarification or further information is needed to ensure that an appropriate assessment can be made, the user should contact this supplier.</p>
Note	<p>Safety Data Sheets are updated frequently.</p> <p>Please ensure that you have a current copy.</p>
Copyright	<p>This document is copyright.</p>
End of SDS	