Organic Farming Systems

(Sustainable Ventures Pty Ltd ACN 076 001 100)

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Material Safety Data Sheet Issue Date: 9/02/15 **Product Name: Citran 1- fruit & vegetable sanitiser** Not classified as hazardous according to criteria of NOHSC

1. IDENTIFICATION

Product Name	Citran 1- fruit and vegetable sanitiser
Product Use	Botanical extract based sanitiser
Chemical Name	Based on bioflavonoids and organic acids

2. COMPOSITION/ INGREDIENTS

Ingredients:

Name Bitter orange extract Octanoic Acid Lactic acid Water

R36/38 Irritating to eyes

S2 Keep out of reach of children S25 Avoid contact with eyes

May dry skin on prolonged contact

Non hazardous. Non dangerous goods.

CAS 72968-50-4 124-07-2 50-21-5 NA

Not classified as hazardous according to the criteria of NOHSC and not

classified as a dangerous good according to the ADG code.

Proportion 8-12% 2-4% 2-4% Remainder

3. HAZARDS IDENTIFICATION

Risk phrases: Safety phrases:

Hazard category: Symptoms & Effects: Other hazard information:

4. FIRST AID MEASURES

Nil

Inhalation:	Remove victim to fresh air. Investigate possible misuse of material. Seek medical attention.
Ingestion:	Rinse mouth with water. Give water to drink. Never give anything by mouth to an unconscious person.
Eye:	Remove contact lenses. Immediately irrigate with copious amount of water for at least 15 minutes. Eyelids to be held open. Seek medical advice.
Skin:	Wash affected areas with water.
First Aid Facilities:	Normal washroom facility.
Advice to Doctor:	Treat symptomatically.

5. FIRE FIGHTING MEASURES

Extinguishing Media: Specific Hazards: Precautions in connection with fire: Use extinguishing media suitable for surrounding fire situation. Nil.

Firefighters should wear self-contained breathing apparatus and full protective clothing to minimize exposure. Promptly isolate the scene by removing all persons from the vicinity if there is a fire. If safe to do so, remove undamaged

containers from fire area.

6. ACCIDENTAL RELEASE MEASURES

Spills & Disposal:	Contain and collect using absorbent material. Small spills may be flushed to sewer. Dispose of to landfill.

7. HANDLING AND STORAGE

Handling:	Repeated or prolonged exposure to the concentrate without personal protection should be avoided in order to lessen the possibility of disorders. It is essential that all who come into contact with this material maintain good standards of personal hygiene ie washing hands prior to eating, drinking or going to the toilet. Keep container closed and bung in place.
Storage:	Keep containers closed when not in use and securely sealed and protected against physical damage. Inspect regularly for deficiencies such as damage or leaks.

8. EXPOSURE CONTROLS, PERSONAL PROTECTION

Exposure Limits:

Respiratory Protection: Eye Protection: Hand Protection: Body Protection: Engineering Controls: Other information: No value assigned for this specific material by the National Occupational Health and Safety Commission. However as with all chemicals exposure to concentrate should be kept to the least possible level. Not necessary for the diluted product or when handling the concentrate. Safety glasses. Incidental skin contact is not harmful. N/A N/A No biological limit value allocated.

9. PHYSICAL AND CHEMICAL PROPERTIES

Appearance: Odour: Boiling Point: pH: Solubility in Water: Specific Gravity: Physical State: Flash Point: Flammability: Flammability limits LEL: Flammability limits UEL: Clear deep red/brown free flowing liquid Slight vinegar. 105 deg C 3.1 Infinitely soluble in water. 1.045 Liquid. Not flammable. Not flammable. Not flammable. Not flammable.

10. STABILITY AND REACTIVITY

Stability: Hazardous polymerization:	Stable under normal conditions of storage and handling. Will not occur.
Materials to avoid: Hazardous decomposition products:	Strong oxidizing agents. None known.
Hazardous reaction:	Not a fire hazard.

11. TOXICOLOGICAL INFORMATION

Toxicology Information: Inhalation:	Not available. Ingredients considered non hazardous when used as directed.
Ingestion:	Not a likely source of exposure, however moderate quantities of concentrate may cause irritation. Potential symptoms included nausea, diarrhea, abdominal pain and vomiting.
Skin:	May cause skin irritation by prolonged contact with the concentrate, which can
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result in redness in some people. No known effects through continual exposure
to dilute solutions.Eye:The concentrate may be a possible eye irritant. May cause eye soreness.Chronic Effects:No known adverse effects.

12. ECOLOGICAL INFORMATION

Environ Protection: Mobility: Persistence: Degradability: Bioaccumulation: Ecotoxicity: Harmful to aquatic life in concentrated form. Not harmful to birdlife. No data available on this product. No data available on this product. Fully biodegradable. No data available on this product. No data available on this product.

13. DISPOSAL CONSIDERATIONS

Dispose of waste according to federal, EPA , state and local regulations. Assure conformity with all applicable regulations.

14. TRANSPORT INFORMATION

Un number: Proper Shipping Name: DG Class: Hazchem Code: Packing Group: EPG Number: IERG Number:

None allocated. None allocated. None allocated. None allocated. None allocated. None allocated. None allocated.

15. REGULATORY INFORMATION

Safety Phrase:	S2 Keep out of reach of children. S25 Avoid contact with eyes.
Poisons Schedule: AICS (Australia)	Not Scheduled. All ingredients are listed in the Australian Inventory of Chemical Substances (AICS).

16.OTHER INFORMATION

The data and recommendations presented herein are based upon research of others believed to be accurate. However, no warranty is expressed or implied regarding this data or the results to be obtained from use thereof. Organic Farming Systems assumes no responsibility for the injury to customers or third party proximity caused by the material if reasonable safety procedures are not adhered to as stipulated in this data sheet.

Contact point

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