



## SAFETY DATA SHEET

### K968 White Food Machinery grease

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

##### 1.1. Product identifier

**Product name** K968 White Food Machinery grease  
**Product number** 7968  
**Internal identification** GHS22049

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

**Identified uses** Lubricating grease.

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

**Supplier** Morris Lubricants  
Castle Foregate  
Shrewsbury  
Shropshire  
SY1 2EL  
+44 (0) 1743 232200  
+44 (0) 1743 353584  
sds@morris-lubricants.co.uk

##### 1.4. Emergency telephone number

**Emergency telephone** +44(0)1743 232200 (08.45 - 17.00 GMT)

#### SECTION 2: Hazards identification

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

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

**Physical hazards** Not Classified  
**Health hazards** Not Classified  
**Environmental hazards** Not Classified

**Classification (67/548/EEC or -  
1999/45/EC)**

##### 2.2. Label elements

**Hazard statements** NC Not Classified  
**Supplemental label  
information** EUH210 Safety data sheet available on request.

##### 2.3. Other hazards

#### SECTION 3: Composition/information on ingredients

##### 3.2. Mixtures

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|  |               |
|--|---------------|
| <b>Highly Refined Base Oils (Viscosity &lt;20c ct at 40)</b> | <b>30-60%</b> |
| CAS number: —  |               |
| <b>Classification</b>  |               |
| Asp. Tox. 1 - H304   |               |

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

**Composition comments**            The data shown are in accordance with the latest EC Directives.

### SECTION 4: First aid measures

#### 4.1. Description of first aid measures

|                            |   |
|----------------------------|---|
| <b>General information</b> | Get medical attention if any discomfort continues.  |
| <b>Ingestion</b>           | Do not induce vomiting. Get medical attention if any discomfort continues.  |
| <b>Skin contact</b>        | Remove contaminated clothing immediately and wash skin with soap and water.   |
| <b>Eye contact</b>         | Rinse immediately with plenty of water. Remove any contact lenses and open eyelids wide apart. Continue to rinse for at least 15 minutes. Get medical attention promptly if symptoms occur after washing. |

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

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

### SECTION 5: Firefighting measures

#### 5.1. Extinguishing media

**Suitable extinguishing media**    Extinguish with foam, carbon dioxide, dry powder or water fog.

#### 5.2. Special hazards arising from the substance or mixture

#### 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 self-contained breathing apparatus.

### SECTION 6: Accidental release measures

#### 6.1. Personal precautions, protective equipment and emergency procedures

**Personal precautions**                                    For personal protection, see Section 8. In case of spills, beware of slippery floors and surfaces.

#### 6.2. Environmental precautions

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

**Methods for cleaning up**                                Collect spillage for reclamation or disposal in sealed containers via a licensed waste contractor. Avoid water contacting spilled material or leaking containers.

#### 6.4. Reference to other sections

### SECTION 7: Handling and storage

#### 7.1. Precautions for safe handling

**Usage precautions**                                        Always remove oil with soap and water or skin cleaning agent, never use organic solvents. Do not use oil-contaminated clothing or shoes, and do not put rags moistened with oil into pockets. Avoid spilling, skin and eye contact.

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

**Storage precautions** Store in tightly-closed, original container in a dry, cool and well-ventilated place.

**Storage class** Miscellaneous hazardous material storage.

### 7.3. Specific end use(s)

#### SECTION 8: Exposure controls/Personal protection

##### 8.1. Control parameters

###### Occupational exposure limits

###### 2,6-di-tert.-butyl-p-cresol

Long-term exposure limit (8-hour TWA): 10 mg/m<sup>3</sup>

##### 8.2. Exposure controls

###### Protective equipment



**Eye/face protection** The following protection should be worn: Chemical splash goggles or face shield.

**Hand protection** It is recommended that gloves are made of the following material: Polyvinyl chloride (PVC).

**Hygiene measures** Wash promptly with soap and water if skin becomes contaminated.

**Respiratory protection** No specific recommendations. Respiratory protection must be used if the airborne contamination exceeds the recommended occupational exposure limit.

#### SECTION 9: Physical and chemical properties

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

|                                  |                                   |
|----------------------------------|-----------------------------------|
| <b>Colour</b>                    | White. Off-white.                 |
| <b>Odour</b>                     | Odourless.                        |
| <b>Melting point</b>             | >140°C                            |
| <b>Flash point</b>               | >150°C Pensky-Martens closed cup. |
| <b>Relative density</b>          | 0.85 @ 15°C                       |
| <b>Auto-ignition temperature</b> | >200°C                            |

##### 9.2. Other information

#### SECTION 10: Stability and reactivity

##### 10.1. Reactivity

##### 10.2. Chemical stability

**Stability** Stable at normal ambient temperatures and when used as recommended.

##### 10.3. Possibility of hazardous reactions

##### 10.4. Conditions to avoid

**Conditions to avoid** Avoid heat, flames and other sources of ignition.

##### 10.5. Incompatible materials

**Materials to avoid** Strong oxidising agents.

##### 10.6. Hazardous decomposition products

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**Hazardous decomposition products**      Oxides of carbon.

### SECTION 11: Toxicological information

#### 11.1. Information on toxicological effects

**General information**      This product has low toxicity. Only large quantities are likely to have adverse effects on human health.

**Ingestion**      No harmful effects expected from quantities likely to be ingested by accident.

**Skin contact**      Skin irritation should not occur when used as recommended.

**Eye contact**      May cause temporary eye irritation.

### SECTION 12: Ecological information

#### 12.1. Toxicity

#### 12.2. Persistence and degradability

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

#### 12.3. Bioaccumulative potential

**Bioaccumulative potential**      Bioaccumulation is unlikely to be significant because of the low water-solubility of this product.

#### 12.4. Mobility in soil

**Mobility**      The product is non-volatile. The product contains substances which are insoluble in water and which sediment in water systems.

#### 12.5. Results of PBT and vPvB assessment

#### 12.6. Other adverse effects

### SECTION 13: Disposal considerations

#### 13.1. Waste treatment methods

**General information**      This material and its container must be disposed of as hazardous waste. Dispose of waste via a licensed waste disposal contractor.

**Disposal methods**      Dispose of waste to licensed waste disposal site in accordance with the requirements of the local Waste Disposal Authority.

**Waste class**      European Waste Catalogue (EWC) number = 13 08 99\* (waste not otherwise specified)

### SECTION 14: Transport information

**General**      The product is not covered by international regulations on the transport of dangerous goods (IMDG, IATA, ADR/RID).

#### 14.1. UN number

#### 14.2. UN proper shipping name

#### 14.3. Transport hazard class(es)

#### 14.4. Packing group

#### 14.5. Environmental hazards

#### 14.6. Special precautions for user

#### 14.7. Transport in bulk according to Annex II of MARPOL and the IBC Code

### SECTION 15: Regulatory information

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

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|                             |  |
|-----------------------------|--|
| <b>National regulations</b> | Health and Safety at Work etc. Act 1974 (as amended).<br>Control of Substances Hazardous to Health Regulations 2002 (as amended).  |
| <b>EU legislation</b>       | 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).<br>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). |
| <b>Guidance</b>             | Workplace Exposure Limits EH40.<br>Safety Data Sheets for Substances and Preparations.   |

### 15.2. Chemical safety assessment

No chemical safety assessment has been carried out.

### SECTION 16: Other information

|                                  |  |
|----------------------------------|--|
| <b>Revision comments</b>         | NOTE: Lines within the margin indicate significant changes from the previous revision. |
| <b>Issued by</b>                 | Regulatory Affairs   |
| <b>Revision date</b>             | 14/02/2019   |
| <b>Revision</b>                  | 2  |
| <b>Supersedes date</b>           | 28/10/2015   |
| <b>SDS number</b>                | 22049  |
| <b>Hazard statements in full</b> | H304 May be fatal if swallowed and enters airways.                                     |

This information relates only to the specific material designated and may not be valid for such material used in combination with any other materials or in any process. Such information is, to the best of the company's knowledge and belief, accurate and reliable as of the date indicated. However, no warranty, guarantee or representation is made to its accuracy, reliability or completeness. It is the user's responsibility to satisfy himself as to the suitability of such information for his own particular use.