GE Power & Water Water & Process Technologies

SAFETY DATA SHEET

FOODPRO* ST8021

1. Product and Company Identification

Material name FOODPRO ST8021

Version # 2.0

Revision date Apr-03-2015
Supersedes date Aug-06-2012
CAS # Mixture

Product application Corrosion inhibitor/Deposit control agent

Company/undertaking identification

GE Betz, Inc.

4636 Somerton Road Trevose, PA 19053

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Emergency telephone

(800) 877 1940

2. Hazards Identification

Emergency overview Causes severe skin burns and eye damage. Causes serious eye damage. Suspected of causing cancer.

May cause irritation to the respiratory system.

Potential health effects

Eyes Risk of serious damage to eyes.

Skin Causes severe skin burns.

Inhalation Prolonged inhalation may be harmful.

Ingestion May cause severe irritation or burning of the gastrointestinal tract.

3. Composition / Information on Ingredients

Hazardous components	CAS#	Percent
Complex organic phosphate ester, free acid	68130-47-2	2.5 - 10
Sodium molybdate	7631-95-0	2.5 - 10
Alkyldimethyl aminoxide	61788-90-7	1 - 2.5
Non-hazardous components	CAS#	
Water	7732-18-5	
2-PROPENOIC ACID POLYMER WITH 2-HYDROXY-3- (2-PROPENYLOXY)-1-PROPANE SULFONIC ACID,SODIUM SALT	78266-09-8	
2-Phosphonobutane-1,2,4-tricarboxylic acid, potassium salt	93858-78-7	
Dipotassium hydrogenorthophosphate	7758-11-4	
Potassium dihydrogen orthophosphate	7778-77-0	

Composition comments

Information for specific product ingredients as required by the U.S. OSHA HAZARD COMMUNICATION STANDARD is listed. Refer to additional sections of this MSDS for our assessment of the potential hazards of this formulation.

4. First Aid Measures

First aid procedures

Inhalation Remove victim to fresh air and keep at rest in a position comfortable for breathing. Call a POISON

CENTER or doctor/physician if you feel unwell.

Skin contactTake off immediately all contaminated clothing. Rinse skin with water/shower. Call a physician or poison

control center immediately. Chemical burns must be treated by a physician. Wash contaminated

clothing before reuse.

Eye contact Immediately flush eyes with plenty of water for at least 15 minutes. Remove contact lenses, if present

and easy to do. Continue rinsing. Call a physician or poison control center immediately.

Ingestion Call a physician or poison control center immediately. Rinse mouth. Do not induce vomiting. If vomiting

occurs, keep head low so that stomach content doesn't get into the lungs.

5. Fire Fighting Measures

Extinguishing media

Suitable extinguishing media Water fog. Foam. Dry chemical powder. Carbon dioxide (CO2).

Unsuitable extinguishing Do not use water jet as an extinguisher, as this will spread the fire.

media

Protection of firefighters

Protective equipment and precautions for firefighters

Fire fighting equipment/instructions

Wear full protective clothing, including helmet, self-contained positive pressure or pressure demand breathing apparatus, protective clothing and face mask.

In case of fire and/or explosion do not breathe fumes. Use standard firefighting procedures and consider the hazards of other involved materials. Cool containers / tanks with water spray. Move containers from fire area if you can do so without risk.

6. Accidental Release Measures

Personal precautions Keep unnecessary personnel away. Keep people away from and upwind of spill/leak. Keep out of low

areas. Wear appropriate protective equipment and clothing during clean-up. Do not breathe mist or vapor. Do not touch damaged containers or spilled material unless wearing appropriate protective clothing. Ensure adequate ventilation. Local authorities should be advised if significant spillages cannot

be contained. For personal protection, see section 8 of the MSDS.

Environmental precautions

Methods for containment

Methods for cleaning up

Avoid discharge into drains, water courses or onto the ground.

Stop the flow of material, if this is without risk. Dike the spilled material, where this is possible.

Ventilate the contaminated area. Wear appropriate protective equipment and clothing during clean-up.

Large Spills: Stop the flow of material, if this is without risk. Dike the spilled material, where this is possible. Cover with plastic sheet to prevent spreading. Absorb in vermiculite, dry sand or earth and place into containers. Following product recovery, flush area with water.

Small Spills: Wipe up with absorbent material (e.g. cloth, fleece). Clean surface thoroughly to remove residual contamination.

Never return spills to original containers for re-use. For waste disposal, see section 13 of the MSDS.

7. Handling and Storage

Handling Obtain special instructions before use. Do not handle until all safety precautions have been read and

understood. Do not breathe mist or vapor. Do not get in eyes, on skin, or on clothing. Avoid prolonged exposure. Should be handled in closed systems, if possible. Provide adequate ventilation. Wear

appropriate personal protective equipment. Observe good industrial hygiene practices.

Storage Do not freeze. Store locked up. Store in original tightly closed container. Store away from incompatible

materials (see Section 10 of the MSDS).

8. Exposure Controls / Personal Protection

Occupational exposure limits

US. ACGIH Threshold Limit Values

Components	Туре	Value	Form
Sodium molybdate (CAS	TWA	0.5 mg/m3	Respirable fraction.
7631-95-0)			

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US. OSHA Table Z-1 Limits for Air Contaminants (29 CFR 1910.1000)

Components Value Sodium molybdate (CAS PEL 5 mg/m3 7631-95-0)

Biological limit values No biological exposure limits noted for the ingredient(s).

Engineering controls Good general ventilation (typically 10 air changes per hour) should be used. Ventilation rates should be

matched to conditions. If applicable, use process enclosures, local exhaust ventilation, or other engineering controls to maintain airborne levels below recommended exposure limits. If exposure limits have not been established, maintain airborne levels to an acceptable level. Eye wash facilities and

emergency shower must be available when handling this product.

Personal protective equipment

Chemical goggles and face shield are recommended. Eye / face protection

Wear appropriate chemical resistant clothing. Use of an impervious apron is recommended. Skin protection

Chemical respirator with organic vapor cartridge and full facepiece. A RESPIRATORY PROTECTION Respiratory protection

PROGRAM THAT MEETS OSHA'S 29 CFR 1910.134 AND ANSI Z88.2 REQUIREMENTS MUST BE FOLLOWED

WHENEVER WORKPLACE CONDITIONS WARRANT A RESPIRATOR'S USE.

Wear appropriate chemical resistant gloves. The choice of an appropriate glove does not only depend Hand protection

on its material but also on other quality features and is different from one producer to the other. Glove

selection must take into account any solvents and other hazards present.

General hygiene Always observe good personal hygiene measures, such as washing after handling the material and considerations

before eating, drinking, and/or smoking. Routinely wash work clothing and protective equipment to

remove contaminants.

9. Physical & Chemical Properties

Appearance

Physical state Liquid

Color Colorless to yellow

Odor Sliaht

Not available. Odor threshold

69 pH (concentrated product)

18 mm Hg Vapor pressure Vapor pressure temp. 70 °F (21 °C) < 1 (Air = 1)Vapor density 215 °F (102 °C) **Boiling point** 25 °F (-4 °C) Melting point/Freezing point 100 % Solubility (water)

Specific gravity (70°F, 21°C) 1.17

> 200 °F (> 93 °C) P-M(CC) Flash point

Flammability limits in air, upper,

% by volume

Not available.

Flammability limits in air, lower,

% by volume

Not available.

Not available. Auto-ignition temperature < 1 (Ether = 1)**Evaporation rate**

10 cps Viscosity 70 °F (21 °C) Viscosity temperature Percent volatile 0 (Calculated) 30 °F (-1 °C) Pour point

10. Chemical Stability & Reactivity Information

Reactivity The product is stable and non-reactive under normal conditions of use, storage and transport.

Material is stable under normal conditions. Chemical stability

Conditions to avoid Protect from freezing Strong oxidizing agents. Incompatible materials

Material name: FOODPRO* ST8021 Page: 3 / 6 Hazardous decomposition

products

Oxides of carbon, nitrogen, phosphorus, and sulphur evolved in fire.

Possibility of hazardous reactions

Hazardous polymerization does not occur.

11. Toxicological Information

Toxicological data

Components	Species	Test Results
Sodium molybdate (CAS 76	31-95-0)	
Acute		
Dermal		
LD50	Rabbit	> 2000 mg/kg
Inhl		
LC50	Rat	> 2.08 mg/l/4h
Oral		

Carcinogenicity

ACGIH Carcinogens

LD50

Sodium molybdate (CAS 7631-95-0)

A3 Confirmed animal carcinogen with unknown relevance to humans.

4000 mg/kg

OSHA Specifically Regulated Substances (29 CFR 1910.1001-1050)

Rat

Not listed.

12. Ecological Information

Ecotoxicity

Product		Species	Test Results	
FOODPRO ST8021 (CAS Mixture)				
	LC50	Fathead Minnow	215 mg/L, Static Acute Bioassay, 96 hour	
	NOEL	Fathead Minnow	115 mg/L, Static Acute Bioassay, 96 hour	
Aquatic				
Crustacea	5% Mortality	Daphnia magna	37 mg/L, Static Acute Bioassay, 48 hour	
	LC50	Daphnia magna	104 mg/L, Static Acute Bioassay, 48 hour	

13. Disposal Considerations

Waste codesThe waste code should be assigned in discussion between the user, the producer and the waste disposal

company.

Disposal instructionsCollect and reclaim or dispose in sealed containers at licensed waste disposal site. Dispose of

contents/container in accordance with local/regional/national/international regulations.

Waste from residues / unused

products

Dispose of in accordance with local regulations. Empty containers or liners may retain some product

residues. This material and its container must be disposed of in a safe manner (see: Disposal

instructions).

Contaminated packaging Empty containers should be taken to an approved waste handling site for recycling or disposal. Since

emptied containers may retain product residue, follow label warnings even after container is emptied.

14. Transport Information

DOT

Not regulated as dangerous goods.

Some containers may be DOT exempt, please check BOL for exact container classification.

IATA

Not regulated as dangerous goods.

IMDG

Not regulated as dangerous goods.

TDG

Not regulated as a dangerous good.

15. Regulatory Information

US federal regulations All components of this product are included on or are in compliance with the U.S. TSCA regulations.

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US EPCRA (SARA Title III) Section 313 - Toxic Chemical: Listed substance

None listed.

TSCA Section 12(b) Export Notification (40 CFR 707, Subpt. D)

Not regulated.

CERCLA (Superfund) reportable quantity, lbs

None listed.

Superfund Amendments and Reauthorization Act of 1986 (SARA)

Hazard categories Immediate Hazard - Yes

Delayed Hazard - No Fire Hazard - No Pressure Hazard - No Reactivity Hazard - No

SARA 302 Extremely hazardous substance

Not listed.

SARA 311/312 Hazardous

Yes

chemical

Inventory status

Country(s) or region Inventory name On inventory (yes/no)*

Yes

United States & Puerto Rico Toxic Substances Control Act (TSCA) Inventory

*A "Yes" indicates that all components of this product comply with the inventory requirements administered by the governing country(s)

A "No" indicates that one or more components of the product are not listed or exempt from listing on the inventory administered by the governing country(s)

NSF Registered and/or meets

Registration No. - 141067

USDA (according to 1998

Category Code(s):

quidelines):

G5 Cooling and retort water treatment products

G7 Boiler, steam line treatment products - nonfood contact

State regulations

US - California Proposition 65 - CRT: Listed date/Carcinogenic substance

1,4-DIOXANE (CAS 123-91-1) Listed: January 1, 1988 Carcinogenic. Ethylene oxide (oxirane) (CAS 75-21-8) Listed: July 1, 1987 Carcinogenic.

US - California Proposition 65 - CRT: Listed date/Developmental toxin

Ethylene oxide (oxirane) (CAS 75-21-8) Listed: August 7, 2009 Developmental toxin.

US - California Proposition 65 - CRT: Listed date/Female reproductive toxin

Ethylene oxide (oxirane) (CAS 75-21-8) Listed: February 27, 1987 Female reproductive toxin.

US - California Proposition 65 - CRT: Listed date/Male reproductive toxin

Ethylene oxide (oxirane) (CAS 75-21-8) Listed: August 7, 2009 Male reproductive toxin.

US - Massachusetts RTK - Substance List

Not regulated.

US - Pennsylvania RTK - Hazardous Substances

Not regulated.

US - Rhode Island RTK

Not regulated.

US. New Jersey Worker and Community Right-to-Know Act

Not listed

US. Pennsylvania Worker and Community Right-to-Know Law

Not listed.

16. Other Information

List of abbreviations

CAS: Chemical Abstract Service Registration Number

TSRN indicates a Trade Secret Registry Number is used in place of the CAS number.

ACGIH: American Conference of Governmental Industrial Hygienists

NOEL: No Observed Effect Level STEL: Short Term Exposure Limit LC50: Lethal Concentration, 50% TWA: Time Weighted Average BOD: Biochemical Oxygen Demand COD: Chemical Oxygen Demand TOC: Total Organic Carbon

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IATA: International Air Transport Association

IMDG: International Maritime Dangerous Goods Code

LD50: Lethal Dose, 50%

NFPA: National Fire Protection Association

HMIS® ratings Health: 1

Flammability: 0 Physical hazard: 0 Personal protection: B

NFPA ratings Health: 1

Flammability: 0 Instability: 0

Special hazards: NONE

Disclaimer The information provided in this Safety Data Sheet is correct to the best of our knowledge, information

and belief at the date of its publication. The information given is designed only as a guidance for safe handling, use, processing, storage, transportation, disposal and release and is not to be considered a warranty or quality specification. The 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,

unless specified in the text.

This data sheet contains changes

from the previous version in

section(s):

Product and Company Identification: Physical States Toxicological Information: Toxicological Data

HazReg Data: North America

GHS: Classification

Prepared byThis MSDS has been prepared by GE Water & Process Technologies Regulatory Department

(1-215-355-3300).

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