

Jasart Byron Oil 12ML Paint Set

Jasco Pty Limited

Chemwatch Hazard Alert Code: 2

Chemwatch: 5381-71

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Safety Data Sheet according to WHS and ADG requirements

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SECTION 1 IDENTIFICATION OF THE SUBSTANCE / MIXTURE AND OF THE COMPANY / UNDERTAKING

Product Identifier

Product name	Jasart Byron Oil 12ML Paint Set
Synonyms	Not Available
Proper shipping name	ENVIRONMENTALLY HAZARDOUS SUBSTANCE, LIQUID, N.O.S. (contains C.I. Pigment Blue 1)
Other means of identification	Not Available

Relevant identified uses of the substance or mixture and uses advised against

Relevant identified uses	Use according to manufacturer's directions.
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Details of the supplier of the safety data sheet

Registered company name	Jasco Pty Limited
Address	1-5 Commercial Road Kingsgrove NSW 2208 Australia
Telephone	+61 2 9807 1555
Fax	Not Available
Website	www.jasco.com.au
Email	sales@jasco.com.au

Emergency telephone number

Association / Organisation	Australian Poisons Centre
Emergency telephone numbers	13 11 26 (24/7)
Other emergency telephone numbers	Not Available

SECTION 2 HAZARDS IDENTIFICATION

Classification of the substance or mixture

Poisons Schedule	Not Applicable
Classification [1]	Skin Corrosion/Irritation Category 2, Eye Irritation Category 2A, Specific target organ toxicity - single exposure Category 3 (respiratory tract irritation), Acute Aquatic Hazard Category 2, Chronic Aquatic Hazard Category 2
Legend:	1. Classified by Chemwatch; 2. Classification drawn from HCIS; 3. Classification drawn from Regulation (EU) No 1272/2008 - Annex VI

Label elements

Hazard pictogram(s)	
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SIGNAL WORD	WARNING
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Hazard statement(s)

Jasart Byron Oil 12ML Paint Set

H315	Causes skin irritation.
H319	Causes serious eye irritation.
H335	May cause respiratory irritation.
H411	Toxic to aquatic life with long lasting effects.

Precautionary statement(s) Prevention

P271	Use only outdoors or in a well-ventilated area.
P261	Avoid breathing mist/vapours/spray.
P273	Avoid release to the environment.
P280	Wear protective gloves/protective clothing/eye protection/face protection.

Precautionary statement(s) Response

P321	Specific treatment (see advice on this label).
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 easy to do. Continue rinsing.
P312	Call a POISON CENTER or doctor/physician if you feel unwell.
P337+P313	If eye irritation persists: Get medical advice/attention.
P391	Collect spillage.
P302+P352	IF ON SKIN: Wash with plenty of water.
P304+P340	IF INHALED: Remove victim to fresh air and keep at rest in a position comfortable for breathing.
P332+P313	If skin irritation occurs: Get medical advice/attention.

Precautionary statement(s) Storage

P405	Store locked up.
P403+P233	Store in a well-ventilated place. Keep container tightly closed.

Precautionary statement(s) Disposal

P501	Dispose of contents/container to authorised hazardous or special waste collection point in accordance with any local regulation.
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SECTION 3 COMPOSITION / INFORMATION ON INGREDIENTS

Substances

See section below for composition of Mixtures

Mixtures

CAS No	%[weight]	Name
471-34-1	30-50	<u>calcium carbonate</u>
8001-22-7	30-45	<u>soybean oil</u>
68409-66-5	0-15	<u>C.I. Pigment Blue 1</u>
Not Available	balance	Ingredients determined not to be hazardous

SECTION 4 FIRST AID MEASURES

Description of first aid measures

Eye Contact	<p>If this product comes in contact with the eyes:</p> <ul style="list-style-type: none"> ▶ Wash out immediately with fresh running water. ▶ Ensure complete irrigation of the eye by keeping eyelids apart and away from eye and moving the eyelids by occasionally lifting the upper and lower lids. ▶ Seek medical attention without delay; if pain persists or recurs seek medical attention. ▶ Removal of contact lenses after an eye injury should only be undertaken by skilled personnel.
Skin Contact	<p>If skin contact occurs:</p> <ul style="list-style-type: none"> ▶ Immediately remove all contaminated clothing, including footwear. ▶ Flush skin and hair with running water (and soap if available). ▶ Seek medical attention in event of irritation.

Inhalation	<ul style="list-style-type: none"> ▶ If fumes or combustion products are inhaled remove from contaminated area. ▶ Lay patient down. Keep warm and rested. ▶ Prostheses such as false teeth, which may block airway, should be removed, where possible, prior to initiating first aid procedures. ▶ Apply artificial respiration if not breathing, preferably with a demand valve resuscitator, bag-valve mask device, or pocket mask as trained. Perform CPR if necessary. ▶ Transport to hospital, or doctor, without delay.
Ingestion	<ul style="list-style-type: none"> ▶ If swallowed do NOT induce vomiting. ▶ If vomiting occurs, lean patient forward or place on left side (head-down position, if possible) to maintain open airway and prevent aspiration. ▶ Observe the patient carefully. ▶ Never give liquid to a person showing signs of being sleepy or with reduced awareness; i.e. becoming unconscious. ▶ Give water to rinse out mouth, then provide liquid slowly and as much as casualty can comfortably drink. ▶ Seek medical advice.

Indication of any immediate medical attention and special treatment needed

Treat symptomatically.

SECTION 5 FIREFIGHTING MEASURES

Extinguishing media

- ▶ There is no restriction on the type of extinguisher which may be used.
- ▶ Use extinguishing media suitable for surrounding area.

Special hazards arising from the substrate or mixture

Fire Incompatibility	▶ Avoid contamination with oxidising agents i.e. nitrates, oxidising acids, chlorine bleaches, pool chlorine etc. as ignition may result
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Advice for firefighters

Fire Fighting	<ul style="list-style-type: none"> ▶ Alert Fire Brigade and tell them location and nature of hazard. ▶ Wear breathing apparatus plus protective gloves in the event of a fire. ▶ Prevent, by any means available, spillage from entering drains or water courses. ▶ Use fire fighting procedures suitable for surrounding area. ▶ DO NOT approach containers suspected to be hot. ▶ Cool fire exposed containers with water spray from a protected location. ▶ If safe to do so, remove containers from path of fire. ▶ Equipment should be thoroughly decontaminated after use.
Fire/Explosion Hazard	<ul style="list-style-type: none"> ▶ The material is not readily combustible under normal conditions. ▶ However, it will break down under fire conditions and the organic component may burn. ▶ Not considered to be a significant fire risk. ▶ Heat may cause expansion or decomposition with violent rupture of containers. ▶ Decomposes on heating and may produce toxic fumes of carbon monoxide (CO). ▶ May emit acrid smoke. <p>Combustion products include: carbon dioxide (CO₂) acrolein nitrogen oxides (NO_x) phosphorus oxides (PO_x) metal oxides other pyrolysis products typical of burning organic material. May emit poisonous fumes. May emit corrosive fumes.</p>
HAZCHEM	•3Z

SECTION 6 ACCIDENTAL RELEASE MEASURES

Personal precautions, protective equipment and emergency procedures

See section 8

Environmental precautions

See section 12

Methods and material for containment and cleaning up

Minor Spills	<ul style="list-style-type: none"> ▶ Clean up all spills immediately. ▶ Avoid contact with skin and eyes.
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	<ul style="list-style-type: none"> ▶ Wear impervious gloves and safety goggles. ▶ Trowel up/scrape up. ▶ Place spilled material in clean, dry, sealed container. ▶ Flush spill area with water.
Major Spills	<ul style="list-style-type: none"> ▶ Clear area of personnel and move upwind. ▶ Alert Fire Brigade and tell them location and nature of hazard. ▶ Wear breathing apparatus plus protective gloves. ▶ Prevent, by any means available, spillage from entering drains or water course. ▶ Stop leak if safe to do so. ▶ Contain spill with sand, earth or vermiculite. ▶ Collect recoverable product into labelled containers for recycling. ▶ Neutralise/decontaminate residue (see Section 13 for specific agent). ▶ Collect solid residues and seal in labelled drums for disposal. ▶ Wash area and prevent runoff into drains. ▶ After clean up operations, decontaminate and launder all protective clothing and equipment before storing and re-using. ▶ If contamination of drains or waterways occurs, advise emergency services.

Personal Protective Equipment advice is contained in Section 8 of the SDS.

SECTION 7 HANDLING AND STORAGE

Precautions for safe handling

Safe handling	<ul style="list-style-type: none"> ▶ Limit all unnecessary personal contact. ▶ Wear protective clothing when risk of exposure occurs. ▶ Use in a well-ventilated area. ▶ Avoid contact with incompatible materials. ▶ When handling, DO NOT eat, drink or smoke. ▶ Keep containers securely sealed when not in use. ▶ Avoid physical damage to containers. ▶ Always wash hands with soap and water after handling. ▶ Work clothes should be laundered separately. ▶ Use good occupational work practice. ▶ Observe manufacturer's storage and handling recommendations contained within this SDS. ▶ Atmosphere should be regularly checked against established exposure standards to ensure safe working conditions are maintained.
Other information	<ul style="list-style-type: none"> ▶ Store in original containers. ▶ Keep containers securely sealed. ▶ Store in a cool, dry, well ventilated area. ▶ DO NOT allow to freeze. ▶ Store away from incompatible materials. ▶ Protect containers against physical damage and check regularly for leaks. ▶ Observe manufacturer's storage and handling recommendations contained within this SDS.

Conditions for safe storage, including any incompatibilities

Suitable container	<ul style="list-style-type: none"> ▶ DO NOT use aluminium or galvanised containers ▶ Polyethylene or polypropylene container. ▶ Packing as recommended by manufacturer. ▶ Check all containers are clearly labelled and free from leaks.
Storage incompatibility	None known

SECTION 8 EXPOSURE CONTROLS / PERSONAL PROTECTION

Control parameters

OCCUPATIONAL EXPOSURE LIMITS (OEL)

INGREDIENT DATA

Source	Ingredient	Material name	TWA	STEL	Peak	Notes
Australia Exposure Standards	calcium carbonate	Calcium carbonate	10 mg/m3	Not Available	Not Available	(a) This value is for inhalable dust containing no asbestos and < 1% crystalline silica.

EMERGENCY LIMITS

Ingredient	Material name	TEEL-1	TEEL-2	TEEL-3
calcium carbonate	Carbonic acid, calcium salt	45 mg/m3	210 mg/m3	1,300 mg/m3

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Ingredient	Original IDLH	Revised IDLH
calcium carbonate	Not Available	Not Available
soybean oil	Not Available	Not Available
C.I. Pigment Blue 1	Not Available	Not Available

OCCUPATIONAL EXPOSURE BANDING

Ingredient	Occupational Exposure Band Rating	Occupational Exposure Band Limit
soybean oil	E	≤ 0.1 ppm
C.I. Pigment Blue 1	E	≤ 0.01 mg/m ³

Notes:

Occupational exposure banding is a process of assigning chemicals into specific categories or bands based on a chemical's potency and the adverse health outcomes associated with exposure. The output of this process is an occupational exposure band (OEB), which corresponds to a range of exposure concentrations that are expected to protect worker health.

MATERIAL DATA

Exposure controls

Appropriate engineering controls	General exhaust is adequate under normal operating conditions.
Personal protection	
Eye and face protection	<ul style="list-style-type: none"> ▶ Safety glasses with side shields. ▶ Chemical goggles. ▶ Contact lenses may pose a special hazard; soft contact lenses may absorb and concentrate irritants. A written policy document, describing the wearing of lenses or restrictions on use, should be created for each workplace or task. This should include a review of lens absorption and adsorption for the class of chemicals in use and an account of injury experience. Medical and first-aid personnel should be trained in their removal and suitable equipment should be readily available. In the event of chemical exposure, begin eye irrigation immediately and remove contact lens as soon as practicable. Lens should be removed at the first signs of eye redness or irritation - lens should be removed in a clean environment only after workers have washed hands thoroughly. [CDC NIOSH Current Intelligence Bulletin 59], [AS/NZS 1336 or national equivalent]
Skin protection	See Hand protection below
Hands/feet protection	<ul style="list-style-type: none"> ▶ Wear chemical protective gloves, e.g. PVC. ▶ Wear safety footwear or safety gumboots, e.g. Rubber
Body protection	See Other protection below
Other protection	<ul style="list-style-type: none"> ▶ Overalls. ▶ P.V.C. apron. ▶ Barrier cream. ▶ Skin cleansing cream. ▶ Eye wash unit.

Respiratory protection

Type A-P Filter of sufficient capacity. (AS/NZS 1716 & 1715, EN 143:2000 & 149:2001, ANSI Z88 or national equivalent)

Where the concentration of gas/particulates in the breathing zone, approaches or exceeds the "Exposure Standard" (or ES), respiratory protection is required. Degree of protection varies with both face-piece and Class of filter; the nature of protection varies with Type of filter.

Required Minimum Protection Factor	Half-Face Respirator	Full-Face Respirator	Powered Air Respirator
up to 10 x ES	A-AUS P2	-	A-PAPR-AUS / Class 1 P2
up to 50 x ES	-	A-AUS / Class 1 P2	-
up to 100 x ES	-	A-2 P2	A-PAPR-2 P2 ^

^ - Full-face

A(All classes) = Organic vapours, B AUS or B1 = Acid gasses, B2 = Acid gas or hydrogen cyanide(HCN), B3 = Acid gas or hydrogen cyanide(HCN), E = Sulfur dioxide(SO₂), G = Agricultural chemicals, K = Ammonia(NH₃), Hg = Mercury, NO = Oxides of nitrogen, MB = Methyl bromide, AX = Low boiling point organic compounds(below 65 degC)

- ▶ Cartridge respirators should never be used for emergency ingress or in areas of unknown vapour concentrations or oxygen content.
- ▶ The wearer must be warned to leave the contaminated area immediately on detecting any odours through the respirator. The odour may indicate that the mask is not functioning properly, that the vapour concentration is too high, or that the mask is not properly fitted. Because of these limitations, only restricted use of cartridge respirators is considered appropriate.
- ▶ Cartridge performance is affected by humidity. Cartridges should be changed after 2 hr of continuous use unless it is determined that the humidity is less than 75%, in which case, cartridges can be used for 4 hr. Used cartridges should be discarded daily, regardless of the length of time used

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SECTION 9 PHYSICAL AND CHEMICAL PROPERTIES

Information on basic physical and chemical properties

Appearance	Various color ointments.		
Physical state	Non Slump Paste	Relative density (Water = 1)	Not Applicable
Odour	Not Available	Partition coefficient n-octanol / water	Not Available
Odour threshold	Not Available	Auto-ignition temperature (°C)	Not Applicable
pH (as supplied)	9-10	Decomposition temperature	Not Applicable
Melting point / freezing point (°C)	Not Applicable	Viscosity (cSt)	Not Applicable
Initial boiling point and boiling range (°C)	Not Applicable	Molecular weight (g/mol)	Not Applicable
Flash point (°C)	Not Applicable	Taste	Not Available
Evaporation rate	Not Applicable	Explosive properties	Not Available
Flammability	Not Applicable	Oxidising properties	Not Available
Upper Explosive Limit (%)	Not Applicable	Surface Tension (dyn/cm or mN/m)	Not Available
Lower Explosive Limit (%)	Not Applicable	Volatile Component (%vol)	Not Applicable
Vapour pressure (kPa)	Not Applicable	Gas group	Not Available
Solubility in water	Not Applicable	pH as a solution (1%)	Not Applicable
Vapour density (Air = 1)	Not Applicable	VOC g/L	Not Applicable

SECTION 10 STABILITY AND REACTIVITY

Reactivity	See section 7
Chemical stability	Product is considered stable and hazardous polymerisation will not occur.
Possibility of hazardous reactions	See section 7
Conditions to avoid	See section 7
Incompatible materials	See section 7
Hazardous decomposition products	See section 5

SECTION 11 TOXICOLOGICAL INFORMATION

Information on toxicological effects

Inhaled	Evidence shows, or practical experience predicts, that the material produces irritation of the respiratory system, in a substantial number of individuals, following inhalation. In contrast to most organs, the lung is able to respond to a chemical insult by first removing or neutralising the irritant and then repairing the damage. The repair process, which initially evolved to protect mammalian lungs from foreign matter and antigens, may however, produce further lung damage resulting in the impairment of gas exchange, the primary function of the lungs. Respiratory tract irritation often results in an inflammatory response involving the recruitment and activation of many cell types, mainly derived from the vascular system. Inhalation hazard is increased at higher temperatures. Not normally a hazard due to non-volatile nature of product
Ingestion	Accidental ingestion of the material may be damaging to the health of the individual.
Skin Contact	The material produces moderate skin irritation; evidence exists, or practical experience predicts, that the material either <ul style="list-style-type: none"> ▸ produces moderate inflammation of the skin in a substantial number of individuals following direct contact, and/or ▸ produces significant, but moderate, inflammation when applied to the healthy intact skin of animals (for up to four hours), such inflammation being present twenty-four hours or more after the end of the exposure period. Skin irritation may also be present after prolonged or repeated exposure; this may result in a form of contact dermatitis (nonallergic). The dermatitis is often characterised by skin redness (erythema) and swelling (oedema) which may progress to blistering (vesiculation), scaling and thickening of the epidermis. At the microscopic level there may be intercellular oedema of the spongy layer of the skin (spongiosis) and intracellular oedema of the epidermis. Open cuts, abraded or irritated skin should not be exposed to this material Entry into the blood-stream through, for example, cuts, abrasions, puncture wounds or lesions, may produce systemic injury with harmful effects. Examine the skin prior to the use of the material and ensure that any external damage is suitably protected.

Eye	Evidence exists, or practical experience predicts, that the material may cause eye irritation in a substantial number of individuals and/or may produce significant ocular lesions which are present twenty-four hours or more after instillation into the eye(s) of experimental animals. Repeated or prolonged eye contact may cause inflammation characterised by temporary redness (similar to windburn) of the conjunctiva (conjunctivitis); temporary impairment of vision and/or other transient eye damage/ulceration may occur.	
Chronic	Long-term exposure to respiratory irritants may result in disease of the airways involving difficult breathing and related systemic problems. Limited evidence suggests that repeated or long-term occupational exposure may produce cumulative health effects involving organs or biochemical systems.	
Jasart Byron Oil 12ML Paint Set	TOXICITY Not Available	IRRITATION Not Available
calcium carbonate	TOXICITY dermal (rat) LD50: >2000 mg/kg ^[1] Oral (rat) LD50: >2000 mg/kg ^[1]	IRRITATION Eye (rabbit): 0.75 mg/24h - SEVERE Eye: no adverse effect observed (not irritating) ^[1] Skin (rabbit): 500 mg/24h-moderate Skin: no adverse effect observed (not irritating) ^[1]
soybean oil	TOXICITY Not Available	IRRITATION Not Available
C.I. Pigment Blue 1	TOXICITY Oral (rat) LD50: >5000 mg/kg ^[2]	IRRITATION Not Available
Legend:	1. Value obtained from Europe ECHA Registered Substances - Acute toxicity 2.* Value obtained from manufacturer's SDS. Unless otherwise specified data extracted from RTECS - Register of Toxic Effect of chemical Substances	

CALCIUM CARBONATE	No evidence of carcinogenic properties. No evidence of mutagenic or teratogenic effects. The material may produce severe irritation to the eye causing pronounced inflammation. Repeated or prolonged exposure to irritants may produce conjunctivitis.
SOYBEAN OIL	551omega6 551liper No significant acute toxicological data identified in literature search. Epoxidation of double bonds is a common bioactivation pathway for alkenes. The allylic epoxides, so formed, were found to possess sensitising capacity in vivo and in vitro and to chemically reactive towards a common hexapeptide containing the most common nucleophilic amino acids. Further-more, a SAR study of potentially prohaptenic alkenes demonstrated that conjugated dienes in or in conjunction with a six-membered ring are prohaptens, whereas related alkenes containing isolated double bonds or an acyclic conjugated diene were weak or nonsensitizing compounds. This difference in sensitizing capacity of conjugated dienes as compared to alkenes with isolated double bonds was found to be due to the high reactivity and sensitizing capacity of the allylic epoxides metabolically formed from conjugated dienes. Allergic Contact Dermatitis—Formation, Structural Requirements, and Reactivity of Skin Sensitizers. Ann-Therese Karlberg et al: Chem. Res. Toxicol. 2008, 21, pp 53–69 http://ftp.cdc.gov/pub/Documents/OEL/06.%20Dotson/References/Karlberg_2008.pdf For Group E aliphatic esters (polyol esters): According to a classification scheme described by the American Chemistry Council' Aliphatic Esters Panel, Group E substances are esters of monoacids, mainly common fatty acids, and trihydroxy or polyhydroxyalcohols or polyols, such as pentaerythritol (PE), 2-ethyl-2-(hydroxymethyl)- 1,3-propanediol or trimethylolpropane (TMP), and dipentaerythritol (diPE). The Group E substances often are referred to as "polyol esters" The polyol esters are unique in their chemical characteristics since they lack beta-tertiary hydrogen atoms, thus leading to stability against oxidation and elimination. The fatty acids often range from C5-C10 to as high as C18 (e.g., oleic, stearic, isostearic, tall oil fatty acids) in carbon number and generally are derived from naturally occurring sources. Group E esters may have multiple ester linkages and may include mixed esters derived from different carbon-length fatty acid mixtures. The lack of beta-tertiary hydrogen atoms in the structure of the polyol esters makes them characteristically and chemically stable against oxidation and elimination in comparison to other ester classes or groups. For these reasons, trimethylolpropane (TMP) and pentaerythritol (PE) esters with fatty acids of C5 to C10 carbon-chain length have applications as synthetic lubricants for passenger car motor oil and military and civilian jet engines. TMP and PE esters of C18 acids (e.g., isostearic and oleic acids) also have found use in synthetic lubricant applications, including refrigeration lubricants and hydraulic fluids. Because of their higher thermal stability characteristics, they also find use in a variety of high temperature applications such as industrial oven chain oils, high temperature greases, fire resistant transformer coolants and turbine engines Polyol esters that are extensively esterified also have greater polarity, less volatility and enhanced lubricity characteristics. Acute toxicity: Depending on the degree of esterification, the polyol esters can be resistant or slow towards chemical or enzymatic hydrolysis (i.e., esterase or lipases) as a result of steric hindrance. PE and diPE esters that are capable of being enzymatically hydrolyzed will generate pentaerythritol or dipentaerythritol, and the corresponding fatty acids which, for most of the Group E esters, are comprised mainly of oleic, linoleic and stearic acids as well as the fatty acids in the C5-10 carbon-length. Similarly, TMP esters can undergo metabolism to yield trimethylolpropane (2-ethyl-2-hydroxymethyl-1,3-propanediol) and fatty acid constituents. Pentaerythritol and trimethylolpropane have been reported to have a low order of toxicity The acute oral LD50 for these substances was greater than 2000 mg/kg indicating a relatively low order of toxicity. The similarity in the low order of

toxicity for these substances is consistent with their similar chemical structure and physicochemical properties.

Metabolic studies of polyglyceryl esters indicated that these esters are hydrolyzed in the gastrointestinal (GI) tract, and utilization and digestibility studies supported the assumption that the fatty acid moiety is metabolized in the normal manner. Analytical studies have produced no evidence of accumulation of the polyglyceryl moiety in body tissues.

In an acute dermal toxicity study in rats, the LD50 of 1,2,3-propanetriol, homopolymer, diisooctadecanoate was >5000 mg/kg. Low toxicity was reported in acute oral studies. In rats, the LD50 >2000 mg/kg for polyglyceryl-3 caprate, polyglyceryl-3 caprylate, polyglyceryl-4 caprate, diisostearoyl polyglyceryl-3 dimer dilinoleate, and the LD50 was >5000 mg/kg for polyglyceryl-3 iso-stearate, polyglyceryl-3-oleate, polyglyceryl-2 diisostearate and polyglyceryl-3 diisostearate.

The ability to enhance skin penetration was examined for several of the polyglyceryl fatty acid esters.

Repeat dose toxicity: Polyol esters are generally well tolerated by rats in 28-day oral toxicity studies. NOAEL for these substances was 1000 mg/kg/day in Sprague-Dawley rats. The TMP ester of heptanoic and octanoic acid did not produce signs of overt systemic toxicity at any dose levels tested (i.e., 100, 300, and 1000 mg/kg/day). There were no treatment-related clinical in-life, functional observation battery, or gross postmortem findings. There were no treatment related mortality, and no adverse effects on body weight, food consumption, clinical laboratory parameters, or organ weights. However, there were increased numbers of hyaline droplets in the proximal cortical tubular epithelium of the 300 and 1000 mg/kg/day in male rats. Based on these findings (hyaline droplets), the NOAEL for this polyol ester

was established at 100 mg/kg/day for male rats. Hyaline droplet formation observed in the male kidneys is believed to be a sex/species condition specific to only male rats, which has little relevance to humans.

The results from these repeated dose dermal toxicity studies suggest that polyol esters exhibit a low order of toxicity following repeated application. This may be attributable to similarities in their chemical structures, physicochemical properties, and common metabolic pathways (i.e., esters can be enzymatically hydrolyzed to the corresponding polyalcohol and the corresponding fatty acids). The polyol, hexanedioic acid, mixed esters with decanoic acid, heptanoic acid, octanoic acid and PE, was applied to the skin of groups of 10 (male and female) rats for five days a week for four (4) weeks at dose levels of 0, 125, 500 and 2000 mg/kg/day. Treated animals exhibited no signs indicative of systemic toxicity. No visible signs of irritation were observed at treatment sites. Microscopically, treated skin (viz., greater than or equal to 500 mg/kg/day) exhibited a dose-related increased incidence and severity of hyperplasia and hyperkeratosis of the epidermis and sebaceous gland hyperplasia. These effects were reversible. None of the minor changes in haematology and serum chemistry parameters were considered biologically significant. High dose females (2000 mg/kg/day) exhibited a significant increase in relative adrenal and brain weights when compared to the controls. These differences were attributed to the lower final body weight of the female animals. The NOAEL in this study for systemic toxicity was established as 500 mg/kg/day and 125 mg/kg/day for skin irritation.

Two 28-day study conducted with fatty acids, C5-10, esters with pentaerythritol (CAS RN: 68424-31-7) and dipentaerythritol ester of n-C5/iso-C9 acids (CAS RN: 647028-25-9) showed no signs of overt toxicity. The 90-day study pentaerythritol ester of pentanoic acids and isononanoic acid (CAS RN: 146289-36-3) did not show any signs of overt toxicity. However, increased kidney and liver weights in the male animals was observed. In conclusion, since the effects observed are not considered to be systemic and relevant for humans, the NOAEL was found to exceed 1000 mg/kg bw for all substances based on the result from the 28 and 90-day studies.

Reproductive and developmental toxicity: Since metabolism of the polyol esters can occur, leading to the generation of the corresponding fatty acids and the polyol alcohol (such as pentaerythritol, trimethylolpropane, and dipentaerythritol), the issue of whether these metabolites may pose any potential reproductive/developmental toxicity concerns is important. However, the polyol alcohols such as pentaerythritol, trimethylolpropane, and dipentaerythritol, would be expected to undergo further metabolism, conjugation and excretion in the urine. Available evidence indicates that these ester hydrolyses (i.e., hydrolysis products), primarily fatty acids (e.g., heptanoic, octanoic, and decanoic acids) and secondarily the polyol alcohols should exhibit a low order of reproductive toxicity. It can be concluded that this group of high molecular weight polyol esters should not produce profound reproductive effects in rodents.

Genotoxicity: Polyols tested for genetic activity in the Salmonella assay, have been found to be inactive. Several polyol esters have been adequately tested for chromosomal mutation in the in vitro mammalian chromosome aberration assay, and all were inactive. Two TMP esters were also tested for in vivo chromosomal aberration in rats, and both demonstrated no activity. Thus, it is unlikely that these substances are chromosomal mutagens.

Carcinogenicity: In a 2-yr study, 28 male and 28 female rats were fed 5% polyglyceryl ester in the diet. No adverse effects on body weight, feed consumption, haematology values, or survival rate were noted. Liver function tests and renal function tests performed at 59 and 104 wks of the study were comparable between the test group and a control group fed 5% ground nut oil. The carcass fat contained no polyglycerol, and the levels of free fatty acid, unsaponifiable residue and fatty acid composition of carcass fat were not different from the controls. Organ weights, tumour incidence and tumour distribution were similar in control and test groups. A complete histological examination of major organs showed nothing remarkable.

For polyunsaturated fatty acids and oils (triglycerides)

Studies on animals have shown a link between polyunsaturated fat and the incidence of tumours. In some of these studies the incidence of tumours increased with increasing intake of polyunsaturated fat, up to about 5% of total energy, near to the middle of the current dietary intake in humans.

The propensity for polyunsaturated fats to oxidise is another possible risk factor. This leads to the generation of free radicals and eventually to rancidity.

Research evidence suggests that consuming high amounts of polyunsaturated fat may increase the risk of cancer spreading.

Researchers found that linoleic acid in polyunsaturated fats produced increasing membrane phase separation, and thereby increased adherence of circulating tumour cells to blood vessel walls and remote organs.

At least one study in mice has shown that consuming high amounts of polyunsaturated fat (but not monounsaturated fat) may increase the risk of metastasis in cancer.

Lipid peroxides with complex components can damage macromolecules, such as DNA, proteins, and membrane lipids. Some components of lipid peroxides, for example, 4,5(E)-epoxy-2(E)-heptenal (EH) can react with L-lysine and damage proteins. 4,5-epoxy-2-alkenals can react with phenylalanine and cause strecker-type degradation of amino acids. Autoxidized methyl linoleate can decrease DNA synthesis in thymocytes. Animals consuming oxidized lipids suffered a wide array of biological consequences, such as decreased feed utilization and performance, oxidative stress and tissue lipid oxidation and, most strikingly, adverse effects on redox indices and shelf life of meat. This manifested in malondialdehyde (MDA) content reduced activities of antioxidant enzymes and elevated transcript levels of oxidative stress-responsive genes.

The intestinal mucosa is directly exposed to oxidized fatty acids of dietary origin and this tissue readily experiences redox imbalances and oxidative stress after the ingestion of large amounts of oxidized fat. As the first line of defense, the intestines with abundant gut-associated lymphoid tissues (GALTs) and lymphocytes play an important role in immune defense. The immune response in the intestinal tract is complex and is impaired by any damage to the mucosal barrier. When oxidative stress of the intestines caused by oxidized fat occurs, its immune competence and responsiveness may be compromised by the peroxides they contain.

When body insulin levels are low, fatty acids flow from the fat cells into the bloodstream and are taken up by various cells and metabolised in a process called beta-oxidation. The end result of beta-oxidation is a molecule called acetyl-coA, and as more fatty acids are released and metabolised, acetyl-coA levels in the cells rise. Liver cells shunt excess acetyl-coA into "ketogenesis", or the making of ketone bodies. When the rate of synthesis of ketone bodies exceeds the rate of utilisation, their concentration in blood increases; this is known as ketonaemia. This is followed by ketonuria – excretion of ketone bodies in urine. The overall picture of ketonaemia and ketonuria is commonly referred to as ketosis. Smell of acetone in breath is a common feature in ketosis.

For polyunsaturated fatty acids and oils (triglycerides), products of heating and recycling.*

Culinary oils, when heated, undergo important chemical reactions involving self-sustaining, free radical-mediated oxidative deterioration of polyunsaturated fatty acids (PUFAs). Such by-products may be cytotoxic, mutagenic, reproductive toxins and may produce chronic disease.

Saturated fatty acid (SFA)-rich fats also undergo such reactions but to a substantially lower degree.

Samples of repeatedly used oils collected from fast-food retail outlets and restaurants have confirmed the production of aldehydic lipid oxidation products (LOPs, active aldehydes) at levels exceeding 10×10^{-2} moles per kilogram (mol/kg) during "on-site" frying episodes. Volatile emissions from heated culinary oils used in Chinese-style cooking are mutagenic; exposure to such indoor air pollution may render humans more susceptible to contracting lung or further cancers, together with rhinitis and diminished lung function. The high temperatures used in standard (especially Chinese) frying result in fumes that are rich in volatile LOPs, including acrolein.

Teratogenic actions. In principle, if aldehydic LOPs induce DNA and chromosomal damage during embryo development, foetal malformations may arise. A study was conducted to investigate the ability of the chain-breaking antioxidant α -tocopherol (α -TOH, vitamin E) to prevent the teratogenic effects of uncontrolled diabetes mellitus in rats (a study based on the hypothesis that diabetic animals have an elevated level of oxidative stress and therefore in vivo lipid peroxidation when expressed relative to that of healthy controls). It found that a PUFA-rich culinary oil (which served as a vehicle for oral administration of α -TOH) increased the rate of malformations and reabsorptions in both normal and diabetic pregnancies. Further investigations revealed that safflower oil subjected to thermal stressing episodes (according to standard frying practices for a period of 20 minutes) markedly enhanced its teratogenic effects. That is, the evidence indicates that the LOPs therein are primarily responsible for these actions. Further adverse health effects of dietary LOPs. Further documented health effects of LOPs include their pro-inflammatory and gastropathic properties (for the latter, oral administration of the LOP, 4-hydroxy-trans-2-nonenal -HNE- to rats at a dose level of only $0.26 \mu\text{mol}\cdot\text{dm}^{-3}$, a level similar to that of healthy human blood plasma, induced peptic ulcers), and also a significant elevation in systolic blood pressure and an impaired vasorelaxation observed in rats fed pre-heated soy oil.

Oxidative degradation process involving culinary oils, can generate extremely toxic conjugated lipid hydroperoxydienes (CHPDs). These are unstable at standard frying temperatures (ca. 180 degrees C) and are degraded to a broad range of secondary products, particularly saturated and unsaturated aldehydes, together with di- and epoxyaldehydes. Such aldehydic fragments also have toxicological properties in humans owing to their high reactivity with critical biomolecules in vivo (proteins such as low-density lipoprotein, amino acids, thiols such as glutathione, DNA, etc.). Despite their reactivities, high levels of CHPDs can remain in PUFA-rich oils which have been subjected to routine frying practices.

Thermally stressed PUFA-containing culinary oils contain high levels of α,β -unsaturated aldehydes (including trans-2-alkenals, and cis,trans- and trans,trans-alka-2,4-dienals, the latter including the mutagen trans,trans-2,4-decadienal), and n-alkanals, together with their CHPD and hydroxydiene precursors.

Toxicological and pathogenic properties of dietary LOPS

Potential influence of dietary LOPS on metabolic pathways. As a consequence of their absorption from the gut into the systemic circulation, LOPs may penetrate cellular membranes, allowing their entry into particular intracellular sites/organelles where many critical metabolic processes occur. Literature evidence indicates that feeding thermally stressed or repeatedly used culinary oils to experimental animals induces significant modifications to key liver microsomal pathways and to the mitochondrial respiratory chain, for example. These effects are likely to occur via reactions of LOPs with key enzymes (and more especially their active sites), for example, the oxidation of active methioninyl and cysteinyl residues by CHPDs, or alteration of critical side-chain amino acid amine or thiol groups with aldehydes via Schiff base or Michael addition reactions.

Atherosclerosis. Investigations have revealed that dietary derived LOPs can accelerate all three stages of the development of atherosclerosis (i.e., endothelial injury, accumulation of plaque, and thrombosis). Animal studies have shown that diets containing thermally stressed, PUFA-laden (and hence LOP-rich) oils exhibit a greater atherogenicity than those containing unheated ones. Because cytotoxic aldehydes can be absorbed, they have the capacity to attack and structurally alter the apolipoprotein B component of low density lipoproteins (LDLs). This mechanism can engender uptake of lipid-loaded LDLs by macrophages, which, in turn, transforms them to foam cells, the accumulation of which is responsible for the development of aortic fatty streaks, a hallmark of the aetiology of atherosclerosis and its pathological sequelae. More recently, our co-investigators found that aldehydic LOPs elevated the expression of the CD36 scavenger receptor of macrophages, a phenomenon that also promotes this process.

Mutagenic and carcinogenic properties. Since they are powerful electrophilic alkylating agents, α,β -unsaturated aldehydes can covalently modify DNA base units via a mechanistically complex process that may involve their prior epoxidation in vivo. Such chemically altered bases may therefore be of mutagenic potential. Additionally, these LOPs can inactivate DNA replicating systems, a process that can, at least in principle, elevate the extent of DNA damage. Hence, following cellular uptake, such aldehydes have the potential to cause both DNA and chromosomal damage.

Malondialdehyde (MDA) is also generated by thermally stressing culinary oils, although at concentrations much lower than those of the more reactive α,β -unsaturated aldehydes. MDA and other aldehydes arising from lipid peroxidation (especially acrolein) present a serious carcinogenic hazard. Indeed, adenomas and carcinomas of the thyroid gland, together with adenomas of the pancreatic islet cells, were induced in rats by MDA in a prolonged gavage study; nasal and laryngeal cancers arose in rats and hamsters, respectively, during long-term acetaldehyde inhalation experiments. Hence, both these aldehydes

satisfied the NIOSH criteria for classification as carcinogens, and therefore it has set exacting limits for their occupational exposure.

The most obvious solution to the generation of LOPs in culinary oils during frying is to avoid consuming foods fried in PUFA-rich oils as much as possible. Indeed, consumers, together with those involved in the fast-food sector, could employ culinary oils of only a low PUFA content, or mono-unsaturated fatty acids (MUFA) such as canola (a variety of rape seed oil), olive oil, (both oils are rich in oleic acid) selected palm oils (rich in palmitic acid), or coconut oils (an SFA alternative rich in lauric and myristic acids) - for frying MUFAs such as oleoylglycerol adducts are much more resistant to peroxidative degradation than are PUFAs, and hence markedly lower levels of only selected classes of aldehydes are generated during frying.

Previous studies that investigated the prospective health effects or benefits of dietary PUFAs (i.e., those involving feeding trials with humans or animals or, alternatively, related epidemiological ones) should be scrutinized. With hindsight, it seems to us that many of these experimental investigations were flawed since, in addition to some major design faults, they failed to take into account or even consider the nature and concentrations of any cytotoxic LOPs present in the oils or diets involved. Similarly, corresponding epidemiological (or meta-analysis-based) investigations incorporated only the (estimated) total dietary intake of selected PUFAs and further fatty acids, and ignored any LOPs derived or derivable from frying/cooking. Even if PUFA containing culinary oils are unheated, it is virtually impossible to rule out the presence of traces of LOPs within them (analysis of apparently pure PUFAs or their corresponding triglycerides obtained from reputable commercial sources has revealed that these materials contain traces of CHPDs and/or aldehydes

As expected, the levels of total aldehydes generated increase proportionately with oil PUFA content, and over half are the more highly cytotoxic alpha,beta-unsaturated classes, which include acrolein and 4-hydroxy-trans-2-nonenal (HNE), as well as 4-hydroperoxy-, 4-hydroxy-, and 4,5-epoxy-trans-2-alkenals. Total alpha,beta-unsaturated aldehyde concentrations in culinary oils (heated at 180 deg C for 30-90 minutes or longer) are often higher than 20 mmol/kg and can sometimes approach 50 mmol/kg. Furthermore, relatively low concentrations of detectable aldehydes and their CHPD precursors are even found in newly purchased unheated culinary oils.

Acrylamide (which can exert toxic effects on the nervous system and fertility, and may also be carcinogenic) can also arise from an acrolein source when asparagine-rich foods are deep-fried in PUFA-rich oils. The levels of acrylamide generated in foods during high-temperature cooking/frying processes are substantially lower than those recorded for aldehydes formed in PUFA-rich culinary oils during frying episodes (to date, the very highest reported levels are only ca. 4 ppm, equivalent to 56 umol/kg).

Acrolein is just one of the alpha,beta-unsaturated aldehydes generated in thermally stressed PUFA-rich oils: Many others generated in this manner have comparable toxicological properties. The foregoing considerations exclude possible toxicological properties of their isomeric CHPD precursors (also present in the high millimolar range in thermally stressed oils) in a typical fried food meal. Indeed, in one early investigation, a single intravenous dose of methyl linoleate hydroperoxide (20 mg/kg) administered to rats gave rise to a high mortality within 24 hours (animals dying from lung damage), although a higher dose given orally was without effect. This observation may reflect the limited in vivo absorption of these particular aldehyde precursors, in contrast to the known absorption of aldehydes.

Furthermore, with regard to the risk of inhalation of aldehydes volatilised during frying practices by humans, the maximum US Occupational Safety and Health (OSHA) permissible exposure limit (PEL) for acrolein, which is an (atmospheric) level of 0.1 ppm (equivalent to only 1.8 umol/kg in the fried food model) for a time-weighted long-term (8 hour) exposure, and 0.3 ppm (5.4 umol/kg) for a short-term (15 minute) one. This 15-minute exposure time can be considered to be less than the time taken to consume a typical fried meal

The concentrations of aldehydes generated in culinary oils during episodes of heating at 180 deg C represent only what remains in the oil: Owing to their low boiling points, many of the aldehydes generated are volatilized at standard frying temperatures.

These represent inhalation health hazards, in view of their inhalation by humans, especially workers in inadequately ventilated fast-food retail outlets.

The composition and content of hazardous LOPs available in fried foods depend on the identity of the frying/cooking oil and its PUFA content, the frying conditions employed, the length of the frying process, exposure of the frying medium to atmospheric oxygen, the reactivities of these agents with a range of other biomolecules (e.g., amino acids and proteins), and, to a limited extent, the antioxidant content of the frying matrix. Experiments have shown that shallow frying gives rise to much higher levels of LOPs than deep frying under the same conditions (reflecting the influence of the surface area of the frying medium, its exposure to atmospheric oxygen, and the subsequent dilution of LOPs generated into the bulk medium).

In vivo absorption of dietary LOPs

Except for direct damage to the gastrointestinal epithelium, the toxicological actions exerted by LOPs depend on their rate and extent of absorption from the gut into the systemic circulation where they may cause damage to essential organs, tissues, and cells. Experiments in rats have demonstrated that trans-2-alkenals, which are generated in PUFA-containing culinary oils during thermal stressing episodes, are absorbed. Following absorption, these cytotoxic agents are metabolized by a process involving the primary addition (Michael addition reaction) of glutathione across their electrophilic carbon-carbon double bonds and finally excreted in the urine as C-3 mercapturate derivatives.

* Martin Grootveld, Victor Ruiz Rodado, and Christopher J.L. Silwood

Detection, monitoring, and deleterious health effects of lipid oxidation products generated in culinary oils during thermal stressing episodes

American Oil Chemists' Society, 25 (10), pp. 614-624. November/December 2014

Refined grades are edible. Non irritant.

CALCIUM CARBONATE & SOYBEAN OIL

Asthma-like symptoms may continue for months or even years after exposure to the material ceases. This may be due to a non-allergenic condition known as reactive airways dysfunction syndrome (RADS) which can occur following exposure to high levels of highly irritating compound. Key criteria for the diagnosis of RADS include the absence of preceding respiratory disease, in a non-atopic individual, with abrupt onset of persistent asthma-like symptoms within minutes to hours of a documented exposure to the irritant. A reversible airflow pattern, on spirometry, with the presence of moderate to severe bronchial hyperreactivity on methacholine challenge testing and the lack of minimal lymphocytic inflammation, without eosinophilia, have also been included in the criteria for diagnosis of RADS. RADS (or asthma) following an irritating inhalation is an infrequent disorder with rates related to the concentration of and duration of exposure to the irritating substance. Industrial bronchitis, on the other hand, is a disorder that occurs as result of exposure due to high concentrations of irritating substance (often particulate in nature) and is completely reversible after exposure ceases. The disorder is characterised by dyspnea, cough and mucus

Jasart Byron Oil 12ML Paint Set

production.

The material may cause skin irritation after prolonged or repeated exposure and may produce a contact dermatitis (nonallergic). This form of dermatitis is often characterised by skin redness (erythema) and swelling the epidermis. Histologically there may be intercellular oedema of the spongy layer (spongiosis) and intracellular oedema of the epidermis.

Acute Toxicity	✗	Carcinogenicity	✗
Skin Irritation/Corrosion	✓	Reproductivity	✗
Serious Eye Damage/Irritation	✓	STOT - Single Exposure	✓
Respiratory or Skin sensitisation	✗	STOT - Repeated Exposure	✗
Mutagenicity	✗	Aspiration Hazard	✗

Legend: ✗ – Data either not available or does not fill the criteria for classification
✓ – Data available to make classification

SECTION 12 ECOLOGICAL INFORMATION

Toxicity

Jasart Byron Oil 12ML Paint Set	ENDPOINT	TEST DURATION (HR)	SPECIES	VALUE	SOURCE
	Not Available	Not Available	Not Available	Not Available	Not Available
calcium carbonate	ENDPOINT	TEST DURATION (HR)	SPECIES	VALUE	SOURCE
	LC50	96	Fish	>56000mg/L	4
	EC50	72	Algae or other aquatic plants	>14mg/L	2
	EC10	72	Algae or other aquatic plants	>14mg/L	2
	NOEC	72	Algae or other aquatic plants	14mg/L	2
soybean oil	ENDPOINT	TEST DURATION (HR)	SPECIES	VALUE	SOURCE
	Not Available	Not Available	Not Available	Not Available	Not Available
C.I. Pigment Blue 1	ENDPOINT	TEST DURATION (HR)	SPECIES	VALUE	SOURCE
	Not Available	Not Available	Not Available	Not Available	Not Available
Legend:	Extracted from 1. IUCLID Toxicity Data 2. Europe ECHA Registered Substances - Ecotoxicological Information - Aquatic Toxicity 3. EPIWIN Suite V3.12 (QSAR) - Aquatic Toxicity Data (Estimated) 4. US EPA, Ecotox database - Aquatic Toxicity Data 5. ECETOC Aquatic Hazard Assessment Data 6. NITE (Japan) - Bioconcentration Data 7. METI (Japan) - Bioconcentration Data 8. Vendor Data				

Toxic to aquatic organisms, may cause long-term adverse effects in the aquatic environment.

Do NOT allow product to come in contact with surface waters or to intertidal areas below the mean high water mark. Do not contaminate water when cleaning equipment or disposing of equipment wash-waters.

Wastes resulting from use of the product must be disposed of on site or at approved waste sites.

DO NOT discharge into sewer or waterways.

Persistence and degradability

Ingredient	Persistence: Water/Soil	Persistence: Air
	No Data available for all ingredients	No Data available for all ingredients

Bioaccumulative potential

Ingredient	Bioaccumulation
	No Data available for all ingredients

Mobility in soil

Ingredient	Mobility
	No Data available for all ingredients

Jasart Byron Oil 12ML Paint Set

SECTION 13 DISPOSAL CONSIDERATIONS

Waste treatment methods

Product / Packaging disposal	<ul style="list-style-type: none"> ▶ DO NOT allow wash water from cleaning or process equipment to enter drains. ▶ It may be necessary to collect all wash water for treatment before disposal. ▶ In all cases disposal to sewer may be subject to local laws and regulations and these should be considered first. ▶ Where in doubt contact the responsible authority. ▶ Recycle wherever possible or consult manufacturer for recycling options. ▶ Consult State Land Waste Authority for disposal. ▶ Bury or incinerate residue at an approved site. ▶ Recycle containers if possible, or dispose of in an authorised landfill.
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SECTION 14 TRANSPORT INFORMATION

Labels Required

Marine Pollutant	
HAZCHEM	•3Z

Land transport (ADG)

UN number	3082	
UN proper shipping name	ENVIRONMENTALLY HAZARDOUS SUBSTANCE, LIQUID, N.O.S. (contains C.I. Pigment Blue 1)	
Transport hazard class(es)	Class	9
	Subrisk	Not Applicable
Packing group	III	
Environmental hazard	Environmentally hazardous	
Special precautions for user	Special provisions	274 331 335 375 AU01
	Limited quantity	5 L

Environmentally Hazardous Substances meeting the descriptions of UN 3077 or UN 3082

are not subject to this Code when transported by road or rail in;

(a) packagings;

(b) IBCs; or

(c) any other receptacle not exceeding 500 kg(L).

- Australian Special Provisions (SP AU01) - ADG Code 7th Ed.

Air transport (ICAO-IATA / DGR)

UN number	3082	
UN proper shipping name	Environmentally hazardous substance, liquid, n.o.s. * (contains C.I. Pigment Blue 1)	
Transport hazard class(es)	ICAO/IATA Class	9
	ICAO / IATA Subrisk	Not Applicable
	ERG Code	9L
Packing group	III	
Environmental hazard	Environmentally hazardous	
Special precautions for user	Special provisions	A97 A158 A197
	Cargo Only Packing Instructions	964
	Cargo Only Maximum Qty / Pack	450 L
	Passenger and Cargo Packing Instructions	964

Jasart Byron Oil 12ML Paint Set

	Passenger and Cargo Maximum Qty / Pack	450 L
	Passenger and Cargo Limited Quantity Packing Instructions	Y964
	Passenger and Cargo Limited Maximum Qty / Pack	30 kg G

Sea transport (IMDG-Code / GGVSee)

UN number	3082	
UN proper shipping name	ENVIRONMENTALLY HAZARDOUS SUBSTANCE, LIQUID, N.O.S. (contains C.I. Pigment Blue 1)	
Transport hazard class(es)	IMDG Class	9
	IMDG Subrisk	Not Applicable
Packing group	III	
Environmental hazard	Marine Pollutant	
Special precautions for user	EMS Number	F-A , S-F
	Special provisions	274 335 969
	Limited Quantities	5 L

Transport in bulk according to Annex II of MARPOL and the IBC code

Not Applicable

SECTION 15 REGULATORY INFORMATION

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

CALCIUM CARBONATE IS FOUND ON THE FOLLOWING REGULATORY LISTS

Australia Inventory of Chemical Substances (AICS)

SOYBEAN OIL IS FOUND ON THE FOLLOWING REGULATORY LISTS

Australia Inventory of Chemical Substances (AICS)

C.I. PIGMENT BLUE 1 IS FOUND ON THE FOLLOWING REGULATORY LISTS

Australia Inventory of Chemical Substances (AICS)

Australia Standard for the Uniform Scheduling of Medicines and Poisons (SUSMP) - Schedule 4

National Inventory Status

National Inventory	Status
Australia - AICS	Yes
Canada - DSL	Yes
Canada - NDSL	No (C.I. Pigment Blue 1)
China - IECSC	Yes
Europe - EINEC / ELINCS / NLP	Yes
Japan - ENCS	Yes
Korea - KECI	Yes
New Zealand - NZIoC	Yes
Philippines - PICCS	Yes
USA - TSCA	Yes
Taiwan - TCSI	Yes
Mexico - INSQ	No (C.I. Pigment Blue 1)
Vietnam - NCI	Yes
Russia - ARIPS	No (C.I. Pigment Blue 1)
Legend:	Yes = All CAS declared ingredients are on the inventory No = One or more of the CAS listed ingredients are not on the inventory and are not exempt from listing(see specific ingredients in brackets)

SECTION 16 OTHER INFORMATION

Continued...

Revision Date	04/21/2020
Initial Date	04/21/2020

Other information

Classification of the preparation and its individual components has drawn on official and authoritative sources as well as independent review by the Chemwatch Classification committee using available literature references.

The SDS is a Hazard Communication tool and should be used to assist in the Risk Assessment. Many factors determine whether the reported Hazards are Risks in the workplace or other settings. Risks may be determined by reference to Exposures Scenarios. Scale of use, frequency of use and current or available engineering controls must be considered.

Definitions and abbreviations

PC—TWA: Permissible Concentration-Time Weighted Average
PC—STEL: Permissible Concentration-Short Term Exposure Limit
IARC: International Agency for Research on Cancer
ACGIH: American Conference of Governmental Industrial Hygienists
STEL: Short Term Exposure Limit
TEEL: Temporary Emergency Exposure Limit,
IDLH: Immediately Dangerous to Life or Health Concentrations
OSF: Odour Safety Factor
NOAEL :No Observed Adverse Effect Level
LOAEL: Lowest Observed Adverse Effect Level
TLV: Threshold Limit Value
LOD: Limit Of Detection
OTV: Odour Threshold Value
BCF: BioConcentration Factors
BEI: Biological Exposure Index

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