



SAFETY DATA SHEET

FOOD MACHINERY GREASE

Version 3.0

Date of Issue: 28.2.2017

Section 1. IDENTIFICATION OF THE MATERIAL AND SUPPLIER

Product Name Food Machinery Grease
Product Code 265
Product Uses Food Grade Grease
Company Name Lubrimaxx Pty Ltd (ABN 2500 685 0415)
Address 30 Spencer St, Sunshine West, VIC 3020
Telephone Number (03) 9300 6900
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Emergency Tel. Australia- 1 300 72300
Malaysia- + 603 55112346
Internet Website: www.lubrimaxx.com

Section 2. HAZARDS IDENTIFICATION

Classification of the hazardous chemical:

GHS Classification hazard class and category: Under the model work Health and Safety Regulations, the product would not be classified as hazardous

GHS element, including precautionary statements

Symbol: Not applicable

Signal word: Not applicable

Hazard Statement: Not applicable

Precautionary Statement:

Prevention: Not applicable

Response: Not applicable

Storage: Not applicable

Disposal: Not applicable

Section 3. COMPOSITION/INFORMATION ON INGREDIENTS

Product contains mixture of paraffinics hydrocarbon distillates and performance additives

Ingredients:

Name	CAS Number	Proportion (%)
White mineral Oil (Petroleum)	8042-54-7	>60
Stearic Acid	57-11-4	<10
Zinc Oxide	1314-13-2	<10
Tri-Oxy-Aluminium Tri-Isopropoxide in Mineral Oil	68425-65-0	<10
Benzoic Acid	65-85-0	<10
N-Phenyl-Benzenamide	68411-46-1	<10



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Amines, C11-C14 Branched Alkyl, Mono- & Dihexyl	80939-62-4	<10
Phosphates		
N-Oleylsarcosine	110-25-8	<10
Butene, Homopolymer	9003-29-6	<10
Mixture of Polyolefin Additive in Highly Refined Mineral Oil	-	<10

Note: Ingredients determined not to be hazardous are present in concentrations that do not exceed the relevant cut-off concentrations as found from SWA publication "HAZARDOUS CHEMICALS Globally Harmonised System of Classification and Labelling of Chemicals" 5th Revised Edition, but are listed for information purposes and for additive effects.

Section 4. FIRST AID MEASURES

Description of necessary first aid measures

Inhalation: Remove the source of contamination, vapor, dust, spray or fumes or move the victim to fresh air. Obtain medical attention if symptoms occur

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).

Skin contact: In the case of skin irritation or allergic reactions see a physician.

Eye contact: Immediately wash with copious amounts of water for at least 15 minutes. If symptoms persist seek medical attention.

First Aid Facilities: Normal washroom facilities are generally suitable. Ensure an eye wash station and safety shower is available and ready for use.

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

Suitable Extinguishing Media: Use dry chemical, foam, or carbon dioxide.

Hazards from Combustion Products: Combustion produces oxides of carbon, nitrogen, sulphur, phosphorus and zinc. May react with strong oxidising agent

Special Protective Equipment: Fire-fighters should wear full protective clothing and self contained breathing apparatus (SCBA) in case of fire.



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Section 6. ACCIDENTAL RELEASE MEASURES

Personal precautions, protective equipment and emergency procedures

Non-emergency personnel: Wear appropriate protective equipment as in section 8 below to prevent skin and eye contamination. Remove of ignition sources and provision of sufficient ventilation.

Emergency Procedures: Personnel involved in clean up required to wear appropriate personal protective equipment and clothing to minimize exposure.

Environmental precaution: Isolate the spillage and prevent the material to enter drains, sewers, waterways and soil. Dispose of waste according to federal, Environmental Protection Authority and state regulations. If the spillage enters the waterways contact the Environmental Protection Authority, or your local Waste Management Authority.

Method and materials for containment and cleaning up: 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. 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.

Section 7. HANDLING AND STORAGE

Precautions for Safe Handling: Handle in accordance with good industrial hygiene and safety practice. Classified as combustible solid

Conditions for Safe Storage: Store in a cool, dry well-ventilated area away from heat, sources of ignition, oxidising agents, foodstuffs, and clothing and out of direct sunlight.

Section 8. EXPOSURE CONTROLS/PERSONAL PROTECTION

National Exposure Standards: As published in Safe Work Australia (SWA), TWA exposure standard for oil mist is 5 mg/m³. As with all chemicals, exposure should be kept to the lowest possible levels.

Engineering Controls: No information available

Eye Protection: Safety glasses or goggles are recommended. If material is used at elevated temperatures or under pressure a full face shield should be worn

Hand Protection: PVC, Neoprene or nitrile gloves are recommended.

Body Protection: No special protective equipment required

Respiratory protection: At normal operation, respirator is not normally required. If vapours, mists or dusts are generated, use approved respirator when exposed to



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concentration above the exposure limit.

Hygiene measures: Always wash hands before eating, drinking, smoking or using the toilet.

Section 9. PHYSICAL AND CHEMICAL PROPERTIES

Appearance	Smooth white grease
Odour	Characteristic
Odour Threshold	Not available
Specific Gravity	Not available
Viscosity	220
Boiling Point	>316 ⁰ C
Flash point	>200 ⁰ C
pH Value	Not available
Evaporation rate	Not available
Flammability	Combustible solid
Auto ignition temperature	Not available
Flammable limits	Not available
Vapour pressure	Not available
Vapour density	Typically 0.9@ 15 ⁰ C
Decomposition temperature	Not available
Solubility in water	Insoluble
Partition coefficient	Not available

Section 10. STABILITY AND REACTIVITY

Reactivity: No dangerous reaction known under conditions of normal use

Chemical Stability: Stable under normal conditions of storage and handling.

Possibility of hazardous reactions: None under normal processing

Conditions to avoid: Heat, direct sunlight, open flames or other sources of ignition.

Materials to avoid: Strong oxidizing agents.

Hazardous decomposition products: Not available.

11. TOXICOLOGICAL INFORMATION

Information on the likely routes of exposures .

Inhalation: No data to indicate a toxic inhalation hazard. Inhalation of vapours or mist (generated at elevated temperatures) may cause irritation to the nose and throat.

Ingestion: This is not expected to be a means of entry during routine operation. Ingestion of small quantities should not cause irritation. If swallowed and person is conscious give water or milk. Ingestion or subsequent vomiting may result in its aspiration, which could cause



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pneumonitis.

Skin: May be mildly irritating to the skin. High pressure injection through the skin, when using apparatus such as grease guns, can be highly irritating and may cause localized damage.

Eye: May cause slight irritation to the eyes.

Delayed and immediate effects and also chronic effects from short and long term exposure

Acute toxicity:	No data available
Skin corrosion/irritation :	No data available
Serious eye damage/ eye irritation :	No data available
Respiratory/Skin sensitization :	No data available
Carcinogenicity:	No data available
Germ cell mutagenicity :	No data available
Reproductive toxicity :	No data available
Specific target organ toxicity single exposure :	No data available
Specific target organ toxicity repeated exposure :	No data available
Aspiration hazard :	No data available

Section 12. ECOLOGICAL INFORMATION

Avoid contaminating waterways.

Toxicity : this material is considered to be relatively non-toxic.

Persistence and degradability : no data available.

Bioaccumulation potential : no data available.

Mobility in soil : no data available

Section 13. DISPOSAL CONSIDERATIONS

Disposal method: In accordance with government regulations for the disposal of special waste. Always consider the recycling the product.
Contact local council for correct disposal methods

Section 14. TRANSPORT INFORMATION

IATA: Not regulated

IMDG: Not regulated



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U.N Number	Not Available
U.N Proper Shipping Name	Not available
Class	Not available
Subsidiary Risk	Not available
Packing Group	Not available
Marine Pollutant	No
Hazchem Code	Not available

Transport information: Not classified as Dangerous Goods according to Australian Code for the Transport of Dangerous Goods by Road, Rail and Sea.

Section 15. REGULATORY INFORMATION

ADG Code: Nil

Poisons Schedule: Not scheduled

Section 16. OTHER INFORMATION

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 Labeling of Chemicals

HAZCHEM: An emergency action code of numbers and letters which gives information to emergency services.

IATA: International Air Transport Association

IMDG: International Maritime Dangerous Goods

NTP: National Toxicology Program (USA).

SDS: Safety Data Sheet

SWA: Safework Australia

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.

“Australian Exposure Standards”



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Australian Code For The Transport Of Dangerous Goods By Road And Rail – 7th Edition.
Standard for the Uniform Scheduling of Medicines and Poisons 2015.
HSIS – Hazardous Substance Information System – National Worksafe Data Base.
LABELLING OF WORKPLACE HAZARDOUS CHEMICALS, Code of Practice, DEC 2011
IMPLEMENTATION OF THE GLOBALLY HARMONISED SYSTEM OF CLASSIFICATION AND LABELLING OF CHEMICALS (GHS) APRIL 2012

Disclaimer: It is believed that the information given in this bulletin is accurate at the issue date. It is offered in good faith, but without guarantee and without acceptance of responsibility for its accuracy.

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It is the user's responsibility to verify the current formulation, specification or characteristics of a product, and to ascertain that it is suitable for an intended use or application.

****End of SDS****