Regulation EC No 1907/2006 Art.31

Productname :	Hi-Temp Food Grease	Creationdate :	29.06.17 Version : 2.0
Ref.Nr.:	BDS001718_3_20170629 (EN)	Replaces:	BDS001718 20150327
	DD0001110_0_20110023 (LIN)	Replaces.	DD0001110_20100021

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

1.1. Product identifier

Hi-Temp Food Grease Bulk

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

Lubricants

1.3. Details of the supplier of the safety data sheet

CRC Industries Europe bvba Touwslagerstraat 1 9240 Zele Belgium Tel.: +32(0)52/45.60.11 Fax.: +32(0)52/45.00.34 E-mail : hse@crcind.com

Subsidiaries		Tel	Fax
CRC Industries Finland Oy	Laurinkatu 57 A 23 B, 08100 Lohja	+358/(19)32.921	
CRC Industries France	6, avenue du marais, C.S. 90028, 95102 Argenteuil Cedex	01.34.11.20.00	01.34.11.09.96
CRC Industries Deutschland GmbH	Südring 9, D-76473 Iffezheim	(07229) 303 0	(07229)30 32 66
CRC INDUSTRIES IBERIA S.L.U.	GREMIO DEL CUERO-PARC.96, POLIGONO INDUSTR. DE HONTORIA, 40195 SEGOVIA	0034/921.427.546	0034/921.436.270
CRC Industries Sweden	Laxfiskevägen 16, 433 38 Partille	0046/31 706 84 80	0046/31 27 39 91

1.4. Emergency telephone number

CRC Industries Europe, Belgium: Tel.: +32(0)52/45.60.11 (office hours)

SECTION 2: Hazards identification

2.1. Classification of the substance or mixture

Classification according to Regulation (EC) No 1272/2008

Physical:Not classifiedClassification is based on test data.Health:Not classifiedClassification based on calculation method.



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Environment: Not classified Classification based on calculation method.

2.2. Label elements

Labelling according to Regulation (EC) No 1272/2008

None

2.3. Other hazards

No information available

SECTION 3: Composition/information on ingredients

3.1. Substances

Not applicable.

3.2. Mixtures

SECTION 4: First aid measures

4.1. Description of first aid measures

Contact with eyes :	If substance has got into eyes, immediately wash out with plenty of water for several minutes Seek medical attention if irritation persists
Contact with skin :	Wash with water and soap. Seek medical attention if irritation persists
Inhalation :	Fresh air, keep warm and at rest. Seek medical attention if ill effects occur
Ingestion :	If swallowed do not induce vomiting Seek medical advice

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

Inhalation :	Low toxicity expected under normal conditions of use
Ingestion :	Low toxicity expected under normal conditions of use
Skin contact :	May cause irritation. Symptoms : redness and pain
Eye contact :	May cause irritation. Symptoms : redness and pain

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

General Advice :	If you feel unwell, seek medical advice (show the label where possible
	If symptoms persist always call a doctor



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SECTION 5: Firefighting measures

5.1. Extinguishing media

foam, carbon dioxide or dry agent

5.2. Special hazards arising from the substance or mixture

Forms hazardous decomposition products CO,CO2

5.3. Advice for firefighters

Keep container(s) exposed to fire cool, by spraying with water In case of fire, do not breathe fumes

SECTION 6: Accidental release measures

6.1. Personal precautions, protective equipment and emergency procedures

Shut off all ignition sources Ensure adequate ventilation Wear suitable protective clothing including eye/face protection.

6.2. Environmental precautions

Do not allow to enter public sewers and watercourses If polluted water reaches drainage systems or water courses, immediately inform appropriate authorities

6.3. Methods and material for containment and cleaning up

Absorb spillage in suitable inert material

6.4. Reference to other sections

For further information see section 8

SECTION 7: Handling and storage

7.1. Precautions for safe handling

Use only in well ventilated areas Avoid contact with skin and eyes. Wash thoroughly after use Wear protective gloves/protective clothing/eye protection/face protection.



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7.2. Conditions for safe storage, including any incompatibilities

Keep in a cool, dry, well ventilated place Keep out of reach of children.

7.3. Specific end use(s)

Lubricants

SECTION 8: Exposure controls/personal protection

8.1. Control parameters

Exposure limits :

No information available

8.2. Exposure controls

Control procedures :	Ensure adequate ventilation
Personal protection :	Take precautions to avoid contact with skin and eyes when handling the product.
	It is good practice to wear gloves and to provide adequate ventilation whenever using the product.
	In all cases handle and use the product in accordance with good industrial hygiene practices.
inhalation :	In case of insufficient ventilation, wear suitable respiratory equipment.
hands and skin :	For accidental contact the use of disposable gloves should be sufficient provided they are changed immediately after a splash or spill may occur. If intentional contact is expected reusable gloves should be used with a breakthrough time greater than the total duration of the product use.
eyes :	Wear safety eyewear according to EN 166.

SECTION 9: Physical and chemical properties

9.1. Information on basic physical and chemical properties

Apperance : physical state :	Grease.
colour :	White.
odour :	Characteristic odor.
pH :	Not applicable.
Boiling point/range :	> 300 °C
Flash point :	> 200 °C
Evaporation rate :	Not applicable.
Explosion limits : upper limit :	Not applicable.
lower limit :	Not applicable.
Vapour pressure :	Not applicable.
Relative density :	0.877 g/cm3 (@ 20°C).



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Solubility in water :	Insoluble in water
Auto-ignition :	> 200 °C
Viscosity :	Not applicable.

9.2. Other information

SECTION 10: Stability and reactivity

10.1. Reactivity

No hazardous reactions known if used for its intended purpose

10.2. Chemical stability

Stable

10.3. Possibility of hazardous reactions

No hazardous reactions known if used for its intended purpose

10.4. Conditions to avoid

Avoid overheating

10.5. Incompatible materials

Strong oxidising agent

10.6. Hazardous decomposition products

CO,CO2

SECTION 11: Toxicological information

11.1. Information on toxicological effects

acute toxicity:	based on available data the classification criteria are not met
skin corrosion/irritation:	based on available data the classification criteria are not met
serious eye damage/irritation:	based on available data the classification criteria are not met
respiratory or skin sensitisation:	based on available data the classification criteria are not met
germ cell mutagenicity:	based on available data the classification criteria are not met
carcinogenicity:	based on available data the classification criteria are not met
toxicity for reproduction:	based on available data the classification criteria are not met
STOT-single exposure:	based on available data the classification criteria are not met
STOT repeated exposure:	based on available data the classification criteria are not met
aspiration hazard:	based on available data the classification criteria are not met



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Information on likely routes of exposure:

Inhalation :	Low toxicity expected under normal conditions of use
Ingestion :	Low toxicity expected under normal conditions of use
Skin contact :	May cause irritation.
Eye contact :	May cause irritation.

Toxicological data :

No information available

SECTION	12:	Ecological	information
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12.1. Toxicity

Not classified

Ecotoxicological data:

No information available

12.2. Persistence and degradability

No experimental data available

12.3. Bioaccumulative potential

No experimental data available

12.4. Mobility in soil

Insoluble in water

12.5. Results of PBT and vPvB assessment

No information available

12.6. Other adverse effects

No experimental data available

SECTION 13: Disposal considerations

13.1. Waste treatment methods

Product :

This material and its container must be disposed of in a safe way.



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afety Data S	heet		Regulation EC No 1	907/2006 Art.31
oductname : ef.Nr.:	Hi-Temp Food Gre BDS001718_3_20		Creationdate : Replaces:	29.06.17 Version : 2.0 BDS001718_20150327
	ated packaging :	waste collect Disposal sho	ion point.	environment, dispose to an authorisec vith local, state or national legislation
ECTION 14:	Transport infor	mation		
.1. UN numbe	r			
UN-number	1	Not classified	d as hazardous for tran	sport
1.2. UN proper	shipping name			
Proper ship	ping name:	Not applicabl	e.	
1.3. Transport	hazard class(es)			
Class: ADR/RID -	Classification code:	Not applicabl		
1.4. Packing gr	oup			
Packing gro	oup:	Not applicabl	e.	
1.5. Environme	ntal hazards			
hazardous: IMDG - Ma	Environmentally rine pollutant: - Environmentally	No No No		
4.6. Special pre	ecautions for user			
IMDG - Em	s:	Not applicabl	e.	
4.7. Transport i	in bulk according to	Annex II of M	ARPOL and the IBC	Code
Not applica	ble.			

The Safety Data Sheet is compiled according to the current European requirements. Regulation (EC) No 1907/2006 (REACH) Regulation (EC) No 1272/2008 (CLP)

15.2. Chemical safety assessment



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No information available

SECTION 16: Other information

REVISIONS IN CHAPTRE :	8.2. Exposure controls
acronyms and synonyms:	TWA = time weight average
	STEL = short time exposure limit
	VOC = volatile organic compounds
	PBT = persistant bioaccumulative toxic
	vPvB = very persitant very bioaccumulative

This product should be stored, handled and used in accordance with good industrial hygiene practices and in conformity with any legal regulation.

The information contained herewith is based on the present state of our knowledge and is intended to describe our products from the point of view of safety requirements. It does not guarantee any specific properties. Apart from any fair dealing for purposes of study, research and review of health, safety and environmental risks, no part of these documents may be reproduced by any process without written permission from CRC.

