



MATERIAL DATA SAFETY SHEET

1. Identification of the substance/preparation and company/undertaking.

NAME Beverage Tray DEFENDER

MSDS No BTD-05 & BTD-06

Synonyms: 5 strains of bacterial product

Common uses: For use in beverage tray dispensers under the grate that lead into drain pipes.
Eliminates cold water mold, prevents clogged drain lines, and eradicates fruit flies.

Supplied by: Pure Drain Defender, LLC
7419 E. Helm Drive Tel: 480.535.6644
Suite D
Scottsdale, AZ 85260

2. Composition/information on ingredients.

Components not listed are either non-hazardous or in concentration of less than 1%

Cocamide	CAS	68140-00-1
Perfume Blend	CAS	N/A
Magnesium Stearate	CAS	557-04-0
Viable Bacteria Culture	CAS	N/A
Corn Starch	CAS	N/A
P-85	CAS	25155-30-0
Dendritic Salt	CAS	7647-14-5
Neem Oil	CAS	8002-65-1

<u>Hazardous Ingredients / Impurity</u>	<u>% Conc.</u>	<u>Classification</u>	<u>Exposure</u>	<u>CAS</u>	<u>EINECS</u>
None					

3. Hazards identification.

Classification:

Bacterial culture non pathogenic

4. First Aid measures.

May cause irritation to the eyes, skin and if ingested

<u>Exposure Route</u>	<u>Symptom</u>	<u>Treatment</u>
Inhalation	No irritation	No treatment needed
Skin Contact	May cause irritation	Wash skin with soap and water after contact. If irritation persists seek medical attention.
Eye Contact	Causes irritation	Irrigate thoroughly with water for at least 15 minutes. Obtain medical attention.

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Ingestion Irritation of gastrointestinal tract, nausea, diarrhea
Wash out mouth with water. Do not induce vomiting. If patient is conscious, give several glasses of water to drink. If patient feels unwell seek medical attention.

Immediate Treatment / Antidote: symptomatic treatment

Delayed Effects: Not Known

5.Fire Fighting measures.

Suitable Extinguishers: dry chemicals, CO₂, water spray, or foam.

Hazardous Combustion Products: Non in normal use

Special Equipment for Fire Fighting: self-contained breathing apparatus

6.Accidental Release measures.

Personal Precautions: Wear appropriate PPE - See section 8

Environmental Precautions: The bacteria is naturally occurring and should not pose an environmental risk.

Clean up Procedure: Pick up material and place in its original container.

7.Handling & Storage.

Handling

Ventilation: General ventilation.

Storage

Temperature range: 0 deg C to 40 deg C for product viability only.

Humidity range: less than 40% for long term exposure of unprotected product for product viability only.

Keep away from: See section 10

Suitable storage Media: original container with closed lid

Precautions against static discharge: recommended.

8.Exposure Controls/personal protection.

Exposure standards:

Component	LTEL (8h TWA)	STEL (15 mins)	Type
None			

Personal Protective Equipment:

Respiratory: Mask (under normal use should not be necessary)

Hand: Wash hands after use. Gloves recommended

Eye: Safety glasses or goggles recommended. (under normal use should not be necessary)

Skin: Wash after exposure. Full suit, boots, face shield are recommended under exceptional circumstances such as fire, or for prolonged contact with bulk quantities. (under normal use should not be necessary)

Environmental controls: Users should be aware of environmental considerations and their duties under the environmental protection act.

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Hygiene Measures: Always wash thoroughly after handling chemicals.

9. Physical & Chemical Properties.

Appearance	Small round disc form, blue
Odor	Ocean Breeze
pH	N/A
Boiling Point/range	N/A
Melting Point/range	51°C – 53°C
Flash point	Not Known
Flammability	Not flammable
Autoignition temperature	Not Applicable
Explosive limits	Not Known
Oxidizing Properties	Not Known
Vapour Pressure	Not Applicable
Relative density	Not Known
Solubility in water	Dissolves
Solubility in solvent	Not Known
Partition coefficient	Not Applicable
Viscosity	Not Applicable
Vapour density	Not Applicable
Evaporation rate	Not Applicable
Conductivity	Not Applicable

10. Stability & Reactivity.

Stability: Stable under normal storage and handling conditions.

Materials to avoid: Strong oxidizing agents

Hazardous decomposition products: Thermal decomposition of cocamide may produce carbon monoxide, carbon dioxide, ammonia, and oxides of nitrogen

11. Toxicological Information.

Toxicological effects: Low Acute oral toxicity although ingestion will cause irritation of the gastrointestinal tract and may result in nausea and diarrhea. May cause mild mechanical irritation to eyes and skin. May cause irritation from allergic reaction, especially to people that have a history of allergic reaction.

12. Ecological Information.

Environmental Effects: Minimal impact under normal conditions of use and storage. The bacterial cultures are naturally occurring soil type organisms.

Mobility: disperses in water

Degradability: Biodegradable

Bioaccumulative potential: Not Known

Aquatic Toxicity: Not Known

13. Disposal considerations.

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Substance: Via an authorized waste disposal contractor to an approved waste disposal site, observing all local and national regulations.

Container: As substance.

14. Transport Information. Not regulated for transport

UN number

Class

Primary Hazard

Subsidiary Hazard

Packing Group

Emergency Action Code

H.I. Number

Marine Pollutant

Proper Shipping name Water treatment compounds, bacterial culture.

15. Regulatory Information.

Label Name Beverage Tray Defender

Symbols no risk or safety phrases stipulated

Risk Phrases no risk or safety phrases stipulated

Safety Phrases no risk or safety phrases stipulated

Additional labeling: NA

Use of this material may be governed by the following regulations: - (users are advised to consult these regulations for further information).

The information contained in this data sheet does not constitute an assessment of workplace risks.

16. Other Information.

This material must not be used for direct contact with food:

Further details may be available upon request from your local Pure Drain Defender, LLC distribution site.

Other: The product has been shown to be free of Salmonella and Shigella using the procedures outlined by AOAC and USDA.

Legal Disclaimer:

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<p>CHEMICAL EMERGENCIES - CALL 1-800-535-5053</p>
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