

M.S.D.S

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

NAME MICRO-TAB 'B'

MSDS No MICRO-TAB 'B' USA

Common uses: For use in grease traps and ejector pits

Supplied by:	Micro Environmental Supply Inc.		
	65-10 Jay Avenue	Tel: 646	
	Maspeth, NY	E-Mail:	
	11378	www.m	

Tel: 646-221-8619 E-Mail: info@micro-tabb.com www.micro-tabb.com

2. Composition/information on ingredients.

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

None

3. Hazards identification.

Classification:

Bacterial culture non pathogenic

4. First Aid measures.

May cause irritation to the eyes, skin and if ingested

Exposure Route	Symptom	Treatment
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 20-30 minutes. Obtain medical attention.
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.

MSDS No. MICRO-TAB 'B' USA

Version No. 7.1 Revised February, 2011

MICRO-TAB 'B' USA

Immediate Treatment / Antidote	: symptomatic treatment
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Delayed Effects: Not Known

5. Fire Fighting measures.

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

Unsuitable Extinguishers: Do not spray a solid stream of water or foam on hot burning liquid, may cause frothing and increase fire intensity.

Hazardous Combustion Products: Burns to produce oxides of carbon and nitrogen

Special Equipment for Fire Fighting: self contained breathing apparatus

6. Accidental Release measures.

Personal Precautions: Wear appropriate PPE - See section 8

Environmental Precautions: N/A

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:					
C	component		LTEL (8h TWA)	STEL (15 mins)	Туре
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			eir duties		

under the environmental protection act.

Hygiene Measures: Always wash thoroughly after handling chemicals.

9. Physical & Chemical Properties.

Appearance

Solid block, green

	MICRO-TAB 'B' USA
Odor	No Scent
рН	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
40 Ctability & Depativity	

10. Stability & Reactivity.

Stability: Stable under normal storage and handling conditions.

Conditions to avoid: Accumulations of product in enclosed spaces.

- Materials to avoid: Aluminium may react with oxidizing agents such as hydrogen peroxide and sodium hypochlorite
- Hazardous decomposition products: Thermal decomposition may produce carbon monoxide, carbon dioxide, ammonia, and oxides of nitrogen. When heated to 1100 degrees C it may emit toxic oxides of sulphur and sodium oxide.

11. Toxicological Information.

Toxological 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, skin and mucous membranes. 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.

MSDS No MICRO-TAB 'B' USA

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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.

UN number Primary Hazard Packing Group H.I. Number	Emergency Action Code Marine Pollutant	
Proper Shippin		
15. Regulatory Infor	rmauon.	
Label Name	Micro-Tab 'B'	
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 contai	ined in this data sheet does not constitute an assessment of worknlace risks	

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16. Other Information.

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

Further details may be available upon request from your local Micro Environmental Supply Incl 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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