



Jangro Limited
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JANGRO BB025-5

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PRODUCT SAFETY DATA SHEET

1 IDENTIFICATION OF PREPARATION AND THE SUPPLIER

Product Name: JANGRO CATERING DESCALER
Applications: Acidic liquid for descaling dish and glass washing machines
Supplier: Jangro Limited, as above

Emergency Contact and Times:
01772 318 818 Between: 8.30am and 4.45pm Mon-Fri

2 HAZARDS IDENTIFICATION

Irritating to eyes and skin.
Classification: X1; R36/38

3 COMPOSITION/INFORMATION ON INGREDIENTS

Ingredient Name	EC No.	CAS No.	Content	Classification
Methanesulphonic Acid	200-898-6	75-75-2	5-10%	C;R34
C8-14 Alcohol Ethoxylate Alkoxylate			1-5%	Xn;R22

The full text for all R-phrases are shown in section 16.

4 FIRST AID MEASURES

Eye Contact: Promptly wash eyes with plenty of water while lifting the eye lids. Continue to rinse for at least 15 minutes. Get medical attention if any discomfort continues.
Skin Contact: Wash skin thoroughly with soap and water. Get medical attention if irritation persists after washing.
Ingestion: DO NOT INDUCE VOMITING! Rinse mouth thoroughly. Drink few glasses of water or milk. Get medical attention immediately!
Inhalation: Not relevant. Inhalation unlikely.

5 FIRE FIGHTING MEASURES

Extinguishing Media: This product is not flammable. Use fire-extinguishing media appropriate for surrounding materials.
Specific Hazards: By heating and fire, harmful vapours/gases may be formed.
Protective Measures in Fire: Self contained breathing apparatus and full protective clothing must be worn in case of fire.

6 ACCIDENTAL RELEASE MEASURES

Personal Precautions: Avoid contact with skin and eyes.
Environmental Precautions: Spillages or uncontrolled discharge into watercourses must be IMMEDIATELY alerted to The Environmental Agency or other appropriate regulatory body.
Spillage Cleanup Methods: Small quantities may be flushed to drains with plenty of water. Large spillages Pick up with vacuum or absorbent solid, store in closed container for disposal.

7 HANDLING AND STORAGE

Usage Precautions: Avoid contact with skin and eyes. DO NOT mix with other chemicals.
Storage Precautions: Store at moderate temperatures in dry, well ventilated area. Keep in original container. Store away from:
Oxidising material. (eg Hypochlorite)

8 PERSONAL PROTECTION/EXPOSURE CONTROLS

INGREDIENT COMMENTS: WEL = Workplace Exposure Limits for COSHH assessments in the UK
ST = Short-Term Exposure Limit (15 minute) & LT = Long-Term Exposure Limit (8 hours)

Engineering Measures: Not relevant.
Respiratory Equipment: Respiratory protection not required.
Hand protection: For prolonged or repeated skin contact use suitable protective gloves. (Household rubber gloves)
Eye Protection: Eye protection recommended.
Other Protection: Wear appropriate clothing to prevent any skin contact.

9 PHYSICAL AND CHEMICAL PROPERTIES

Appearance: Liquid
Odour: Faint
Solubility Description: Soluble in water
Boiling Pt. (°C): 105
Relative Density: 1.039 @ 20 °C
Flash Pt. (°C): Boils without flashing
Melting Point: (°C): -4
pH-Value, Conc: 0.70
Colour: Clear Red

10 STABILITY AND REACTIVITY

Stability: No particular stability concerns.
Materials to Avoid: Concentrated alkaline materials. Chlorine releasing materials will liberate toxic chlorine gas.

11 TOXICOLOGICAL INFORMATION

Toxicological Information: Refer to section 2

12 ECOLOGICAL INFORMATION

Ecotoxicity: Potentially hazardous due to the acidity of the product.
Bio Accumulation: The product does not contain any substances expected to be bioaccumulating.
Degradability: This product, at use dilutions, is readily broken down in biological effluent treatment plants.

13 DISPOSAL CONSIDERATIONS

Disposal Method: Discharge used solutions to drain. Small amounts (less than 5 litres) of unwanted product may be flushed with Water to sewer. Larger volumes must be sent for disposal as special waste. Rinse out container with water and consign to normal waste.

14 TRANSPORT INFORMATION



Proper Shipping Name Corrosive Liquid, Acidic, Organic, N.O.S (Contains: Methanesulphonic Acid).

UN No. Road: 3265
 ADR Hazard Class: Class 8: Corrosive substances ADR Pack Group: III
 RID Class No: Class 8: Corrosive substances RID Pack Group: III

UN No. Sea: 3265
 IMDG Class: Class 8: Corrosive substances IMDG Pack Group: III
 Marine Pollutant: No

UN No. Air: 3265
 Air Class: Class 8 : Corrosive substances Air Pack Group: III

15 REGULATORY INFORMATION

Label for Supply:



IRRITANT

Risk Phrases: R36/38 Irritating to eyes and skin

Safety Phrases: S26 In case of contact with eyes, rinse immediately with plenty of water and seek medical advice.
 S24/25 Avoid contact with skin and eyes.
 S2 Keep out of reach of children.
 S46 If swallowed, seek medical advice immediately and show this container or label.
 S50A Do not mix with other chemicals especially chlorine releasing bleaches as toxic gas will be evolved.

Environmental Listings: Hazardous Waste (England and Wales) Regulations.
 EC Directives: Systems of specific information relating to Dangerous Preparations. 2001/58/EC. As amended by Directive 93/112/EC, 2001/58/EC and 2006/8/EC.
 Statutory Instruments: Chemicals (Hazards information and packaging) regulations. 2008
 Approved Code of Practice: The compilation of safety data sheets L130
 Guidance Notes: Workplace Exposure Limits EH40. As amended in 2005.
 Approved guide to the classification and labelling of substances and preparations dangerous for supply. L100.

16 OTHER INFORMATION

Information sources: Approved Supply List – HSC (Health & Safety Commission) Material Safety Data Sheet, misc manufacturers

Risk Phrases in full: R22 Harmful if swallowed
 R34 Causes burns



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CATERING DESCALER

DESCRIPTION

High active, concentrated liquid formulated for quickly removing heavy limescale build up & general soilage from all types of Dish & Glass washing machines. It is based on phosphoric acid which is suitable for use on stainless steel & chrome plated surfaces. Effective in all types of water conditions.

JANGRO CATERING DESCALER is also suitable for removing limescale build up in bain maries & other catering equipment.

BENEFITS AND FEATURES

- * High active
- * Quickly removes limescale
- * For use in Auto Dish & Glass Washing Machines
- * Also removes scale from a variety of kitchen equipment
- * Safe on stainless steel
- * Suitable in hard or soft water
- * Based on phosphoric acid

WHERE TO USE

For use in all Automatic Dish & Glass Washing Machines. Also suitable for use in bain maries & other catering equipment.

HOW TO USE

AUTOMATIC MACHINES:

Switch off Dosing Dispenser and the empty machine. Remove loose limescale with spatula and rinse the inside of the machine. Fill the machine with clean water. Pour undiluted CATERING DESCALER into the machine at a ratio of 5% (i.e. 2 litres per 40 litres capacity) and leave for 2-3 minutes. Switch on machine and circulate the solution for between 5-10 minutes. Drain the solution and refill with fresh water. Circulate the water for a further 3 minutes and drain.

BAIN MARIES, WATER BOILERS

Dilute 200ml of CATERING DESCALER per 5 litres of hot water. Pour into vessel and soak for up to

AND COFFEE MACHINES:

30 minutes. Drain solution and scrub the surface with a stiff brush. Rinse thoroughly with clean cold water.

TYPICAL PRODUCT ANALYSIS

Appearance:

Clear liquid

Colour: Red

Odour:

Faint

pH Value, undiluted: 0.70

PACKAGING

2x 5 litre polythene bottles packed in a cardboard carton