

## M.S.D.S.

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

**NAME 911**

**MSDS No 911 USA**

**Synonyms:** bacterial products.

**Common uses:** waste water treatment

**Supplied by: QCA Green Start**

1798 Iowa Drive  
 Le Claire, IA  
 52573

Tel: 563-289-3373  
 Fax: 563-289-5526

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**2. Composition/information on ingredients.**

Contains:

Bacterial Cultures less than 1% by weight.

Blend of naturally occurring ingredients as a carrier including, corn and wheat bran and kelp. 99%

| <u>Hazardous ingredient / impurity</u> | <u>% Conc.</u> | <u>Classification</u> | <u>Exposure</u> | <u>CAS</u> | <u>EINECS</u> |
|--|----------------|-----------------------|-----------------|------------|---------------|
| NONE                                   |                |                       |                 |            |               |

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**3. Hazards identification.**

**Classification:**

Bacterial culture non pathogenic

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**4. First Aid measures.**

Immediate medical attention is required in case of exposure by inhalation, contact with skin or eyes, or if swallowed.

| <u>Exposure Route</u> | <u>Symptom</u>   | <u>Treatment</u>   |
|-----------------------|--|--|
| <b>Inhalation</b>     | Same as exposure to dust.                              | Remove from exposure, rest and keep warm. In severe cases, or if recovery is not rapid or complete seek medical attention.   |
| <b>Skin Contact</b>   | Redness and irritation                                 | Drench the skin with plenty of water. Remove contaminated clothing and wash before reuse. If large areas of the skin are damaged or if irritation persists seek medical attention. |
| <b>Eye Contact</b>    | Same as dust   | Irrigate thoroughly with water for at least 10 minutes. Obtain medical attention.  |
| <b>Ingestion</b>      | Irritation of gastrointestinal tract, nausea, diarrhea | Wash out mouth with water. Do not induce vomiting. If patient is conscious, give water to drink. If patient feels unwell seek medical attention.                                   |

**Immediate Treatment / Antidote:** symptomatic treatment

**Delayed Effects:** bacterial infection

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**5. Fire Fighting measures.**

**Suitable Extinguishers:** water

**Unsuitable Extinguishers:**

**Hazardous Combustion Products:** none in normal use. Large dust accumulations can be explosive, similar to a grain dust explosion.

**Special Equipment for Fire Fighting:** self contained breathing apparatus

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**6. Accidental Release measures.**

**Personal Precautions:** Wear appropriate PPE - See section 8

**Environmental Precautions:** The bacteria and carriers are naturally occurring and should not pose an environmental risk.

**Clean up Procedure:** Vacuum or sweep up avoiding generation of dust. Place in suitable labelled containers and hold for waste disposal. Wash spill site with water. If bacterial contamination is an issue use chlorine to kill the bacillus spores.

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**7. Handling & Storage.**

**Handling**

**Ventilation:** Good general ventilation.

**Recommended procedures & equipment:** avoid creating dust

**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.

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**8. Exposure Controls/personal protection.**

**Exposure standards:**

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

**Personal Protective Equipment:**

**Respiratory:** Dust mask

**Hand:** Wash hands after use. Gloves recommended

**Eye:** Safety glasses or goggles recommended.

**Skin:** Wash after exposure. Overalls and boots recommended

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

**Hygiene Measures:** Always wash thoroughly after handling chemicals.

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**9. Physical & Chemical Properties.**

|                                 |  |
|---------------------------------|--|
| <b>Appearance</b>               | Brown powder, free flowing may be dyed blue.                   |
| <b>Odor</b>                     | Yeast like odor  |
| <b>pH</b>                       | Neutral 6.0 to 7.0 in water dispersion                         |
| <b>Boiling Point/range</b>      | Not Applicable   |
| <b>Melting Point/range</b>      | Not Applicable   |
| <b>Flash point</b>              | Not Applicable   |
| <b>Flammability</b>             | Not flammable under normal conditions of storage and handling. |
| <b>Autoignition temperature</b> | Not Applicable   |
| <b>Explosive limits</b>         | Na except in presence of large dust cloud                      |
| <b>Oxidizing Properties</b>     | Non  |
| <b>Vapour Pressure</b>          | Not Applicable   |
| <b>Relative density</b>         | 0.6 to 0.8   |
| <b>Solubility in water</b>      | Not soluble. Disperses in water.                               |
| <b>Solubility in solvent</b>    | Not soluble  |
| <b>Partition coefficient</b>    | Not Applicable   |
| <b>Viscosity</b>                | Not Applicable   |
| <b>Vapour density</b>           | Not Applicable   |
| <b>Evaporation rate</b>         | Not Applicable   |
| <b>Conductivity</b>             | Not Applicable   |

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**10. Stability & Reactivity.**

**Stability:** Stable under normal storage and handling conditions.

**Conditions to avoid:** Accumulations of product in enclosed spaces and generation of dust.

**Materials to avoid:** Acids and Alkalies may inactivate the bacterial cultures.

**Hazardous decomposition products:** oxides of carbon

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**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.

**LD<sub>Lo</sub>**

**LD<sub>50</sub>**

**oral-rat**

**skin-rabbit**

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**12. Ecological Information.**

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

**Mobility:** disperses in water

**Degradability:** contents are biodegradable

**Bioaccumulative potential:** Not Known

**Aquatic Toxicity:** Not Known

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**13. Disposal considerations.**

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

**Container:** As substance.

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**14. Transport Information.** Not regulated for transport

|                             |   |
|-----------------------------|---|
| <b>UN number</b>            | <b>Class</b>                                  |
| <b>Primary Hazard</b>       | <b>Subsidiary Hazard</b>                      |
| <b>Packing Group</b>        | <b>Emergency Action Code</b>                  |
| <b>H.I. Number</b>          | <b>Marine Pollutant</b>                       |
| <b>Proper Shipping name</b> | Water treatment compounds, bacterial culture. |

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**15. Regulatory Information.**

**Label Name** 911  
**Symbols** no risk or safety phrases stipulated  
**Risk Phrases** no risk or safety phrases stipulated  
**Safety Phrases** no risk or safety phrases stipulated  
**E.C. No**

**Additional labelling:**

**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.

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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 distribution site.

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

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