



**ENVIRO CHEMICALS AUST Pty Ltd**

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## **SANI-FOOD**

**FRUIT & VEGETABLE ANTIMICROBIAL SANITISER**

**(Not hazardous according to criteria of Worksafe Australia)**

**SANI-FOOD** is used to sanitize fruit and vegetables from harmful bacteria.

**SANI-FOOD** antimicrobial fruit & vegetable treatment reduces 99.9% of the pathogens E. coli, Listeria and Salmonella in the produce wash water. Water alone does not kill pathogens..

**SANI-FOOD** 's effective treatment works in just 5 minutes with no rinse required.

**SANI-FOOD** is effective on both whole and further processed produce, cleans and controls spoilage organisms in the wash water.

Raw fruit and vegetables may be contaminated with microorganisms, including pathogenic E.coli, Salmonella and Listeria monocytogenes. Washing raw produce with **SANI-FOOD** has been shown to reduce the number of microorganisms. If facilities prepare their own salads, it is recommended that washing and sanitizing salad vegetables is an important part of an overall strategy to reduce the risk of microorganisms. It is recommended that all fruit and vegetables be washed in clean water then sanitized by soaking 100ppm **SANI-FOOD** for 5 minutes.

Sodium Hypochlorite based chemical that is a permitted washing agent for food manufacture. Residues at amounts up to 1 mg/kg of the final product (Food Standards Code (FCS) 1.3.3) are permitted on the food. All facilities are slightly different and therefore this should be trailed first.

### **DIRECTION FOR USE**

When making up the solution it is essential that quantities be measured out accurately. The facilities need to check that the solution water is equivalent in effect to 100ppm (free) chlorine.

1. Make sure your produce is free of dirt, undamaged and pre-cooled in a refrigerator.



2. Pre-wash in water (at least 10 Degrees warmer than the temperature of the produce) to remove excess soil and dirt. You could wash produce that has visible dirt in water.
3. Making a SANI-FOOD sanitizer solution:
  - **Make sure you follow your Occupational Health and Safety requirements for handling and preparing chlorine solutions,**
  - Use only SANI-FOOD Food grade chlorine (sodium hypochlorite, NaOCl)
  - Use a single, designated sink for washing fruit and vegetables, mark a fill line in the sink for the correct water level, than add the SANI-FOOD. You should make only enough for one batch and use immediately.
  - You should purchase test strips to check the level of chlorine (100 ppm is equivalent to 0.01% solution "or 100 in 1,000,000) and record the date, time and chlorine concentration in a special book.
  - Add the (optional) wetting agent (Sodium Lauryl Sulfate),
4. Add washed produce and agitate to ensure that all surfaces are wet and there are no bubbles.
5. Soak for 5 minutes.
6. Do not rinse (if the final level of chlorine residue in the final product complies with the FSC 1.3.3)
7. Dilute and dispose of the SANI-FOOD sanitizer solution in accordance with your sewerage authority requirements.
8. Prepare and use the next batch of SANI-FOOD sanitizer solution only when needed, do not store.
9. Follow the dilution levels provided for SANI-FOOD to achieve 100 ppm concentration required.
  - **In 1lt Water add 3ml Sani-Food add ( Optional - 1ml Sodium Lauryl Sulfate )**
  - In 5lt Water add 15ml Sani-Food add ( Optional - 3ml Sodium Lauryl Sulfate )**
  - In 10lt Water add 30ml Sani-Food add ( Optional - 7ml Sodium Lauryl Sulfate )**
  - In 50lt Water add 150ml Sani-Food add ( Optional - 35ml Sodium Lauryl Sulfate )**

*You don't have to settle for second best to save money when washing your dishes.  
Step-up to the new level in Kitchen products.*

*Use Enviro Kitchen Products and you will never settle for second best again.*

*We trust this product will be of interest to you.  
Please do not hesitate to contact us if we can be of further assistance.*



# SAFETY DATA SHEET

## 1. PRODUCT & COMPANY IDENTIFICATION

**Product Name:** Sanifood

**Uses:** FRUIT & VEGETABLE ANTIMICROBIAL SANITISER

### COMPANY DETAILS :

**Company:** Enviro Chemicals (Aust.) Pty Ltd.  
(A.C.N : 094087493)

**Address:** 740-744 Woodville Road Fairfield  
East NSW 2165.

**Emergency PH:** (02) 9755 2012 (**Business hour**) or

**Poisons Information Centre Telephone: 13 11 26**



## 2. HAZARDS IDENTIFICATION

### STATEMENT OF HAZARDOUS NATURE

THIS PRODUCT IS CLASSIFIED AS: NOT CLASSIFIED AS HAZARDOUS ACCORDING TO THE CRITERIA OF SWA.

NOT A DANGEROUS GOOD ACCORDING TO THE AUSTRALIAN DANGEROUS GOODS (ADG) CODE.

**RISK PHRASES:** R66. REPEATED EXPOSURE MAY CAUSE SKIN DRYNESS OR CRACKING.

**SAFETY PHRASES:** S23, S36, S24/25. DO NOT BREATHE VAPOURS OR MISTS. WEAR SUITABLE PROTECTIVE CLOTHING. AVOID CONTACT WITH SKIN AND EYES.

**SUSMP CLASSIFICATION:** NONE ALLOCATED.

**ADG CLASSIFICATION:** NONE ALLOCATED. NOT A DANGEROUS GOOD UNDER THE ADG CODE.

**UN NUMBER:** NONE ALLOCATED

**GHS SIGNAL WORD:** NONE. NOT HAZARDOUS

### HAZARD STATEMENT:

AUH066: REPEATED EXPOSURE MAY CAUSE SKIN DRYNESS OR CRACKING.

### PREVENTION

P102: KEEP OUT OF REACH OF CHILDREN.

### RESPONSE

P353: RINSE SKIN OR SHOWER WITH WATER.

P301+P330+P331: IF SWALLOWED: RINSE MOUTH. DO NOT INDUCE VOMITING.

P332+P313: IF SKIN IRRITATION OCCURS: GET MEDICAL ADVICE.

P337+P313: IF EYE IRRITATION PERSISTS: GET MEDICAL ADVICE.

P370+P378: NOT COMBUSTIBLE. USE EXTINGUISHING MEDIA SUITED TO BURNING MATERIALS.

### STORAGE

P402+P404: STORE IN A DRY PLACE. STORE IN A CLOSED CONTAINER.

P403+P235: STORE IN A WELL-VENTILATED PLACE. KEEP COOL.

### DISPOSAL

P501: DISPOSE OF SMALL QUANTITIES AND EMPTY CONTAINERS BY WRAPPING WITH PAPER AND PUTTING IN GARBAGE. FOR LARGER QUANTITIES, IF RECYCLING OR RECLAIMING IS NOT POSSIBLE, USE A COMMERCIAL WASTE DISPOSAL SERVICE.



## 3. COMPOSITION / INFORMATION ON INGREDIENTS

Chemical Identity	Percentage	CAS No.
Sodiumhypochlorite Nonionic Surfactant	< 10% <1%	7681-52-9 Non Hazardous
Preservative	< 0.1	Non Hazardous
Colour	Trace	Non Hazardous
Water	Remainder	7732-18-5

## 4. FIRST AID MEASURES

<b>Swallowed:</b>	Drink 1 or 2 glasses of water. Do Not induce vomiting. NEVER give anything by mouth to an unconscious person. If symptoms persist seek medical advice.
<b>Eye Exposure:</b>	Immediately flush eyes with plenty of water holding eyelids open. If eye irritation persists, seek medical advice.
<b>Skin Exposure:</b>	Wash of with water. If skin irritation persists seek medical advice.
<b>Inhalation:</b>	Remove victim from exposure to fresh air. If feeling unwell seek medical advice.
<b>Advice to Doctor</b>	Treat symptomatically based on individual reactions of patient and judgement of doctor.

## 5. FIRE FIGHTING MEASURES

**Hazchem Code:** None Allocated Product is water based and is unlikely to play a contributing role in any fire.

### Special protective precautions and equipment for fire fighters

Fire fighters should use the appropriate equipment for the surrounding fire.



## 6. ACCIDENTAL RELEASE

### MEASURES

#### **PERSONAL PRECAUTIONS:**

MATERIAL CAN CREATE SLIPPERY CONDITIONS.

#### **ENVIRONMENTAL PRECAUTIONS:**

CAUTION: KEEP SPILLS AND CLEANING RUNOFF OUT OF DRAINS AND OPEN BODIES OF WATER.

#### **METHODS & MATERIALS FOR CONTAINMENT & CLEAN UP:**

CONTAIN SPILLS IMMEDIATELY WITH INERT ABSORBENT MATERIALS (E.G. SAND, EARTH).

TRANSFER LIQUIDS AND USED ABSORBENT MATERIAL TO SEPARATE SUITABLE CONTAINERS FOR RECOVERY OR DISPOSAL.

## 7. HANDLING & STORAGE

#### **Handling:**

Avoid contact with eyes.

#### **Conditions for safe storage**

Store in a cool, dry, well-ventilated area. Keep container closed when not in use.



## 8. EXPOSURE CONTROLS / PERSONAL PROTECTION

**EXPOSURE LIMIT(S):** NOT ESTABLISHED FOR THIS PRODUCT

**EXPOSURE CONTROLS:**

**EYE PROTECTION:** AVOID CONTACT WITH EYES.

**HAND PROTECTION:**

**ENGINEERING MEASURES:** NO SPECIAL PRECAUTIONS.

## 9. PHYSICAL & CHEMICAL PROPERTIES

<b>Physical state:</b>	Liquid
<b>Colour:</b>	Light Blue
<b>Odour:</b>	Non
<b>pH:</b>	6.0 – 7.0
<b>Boiling point/range:</b>	100oC Water
<b>Melting point/range:</b>	<0oC Water
<b>Flash point:</b>	Non combustible
<b>Lower explosion limit:</b>	Not applicable
<b>Upper explosion limit:</b>	Not applicable
<b>Vapour pressure:</b>	Not established
<b>Relative vapour density:</b>	Not established
<b>Water solubility:</b>	Miscible with water at all proportions
<b>Relative density:</b>	1.0
<b>Viscosity, dynamic:</b>	Not applicable
<b>Evaporation rate:</b>	Not established
<b>Percent volatility:</b>	Not determined

NOTE: The physical data presented above are typical values and should not be construed as a specification.



## 10. STABILITY & REACTIVITY

**HAZARDOUS REACTIONS:** PRODUCT IS STABLE UNDER NORMAL CONDITIONS OF USE, STORAGE AND TEMPERATURE.

**MATERIALS TO AVOID:** NO SPECIAL PRECAUTIONS.

**POLYMERIZATION:** PRODUCT WILL NOT UNDERGO POLYMERIZATION.

## 11. TOXICOLOGICAL INFORMATION

No data is available for this material.

### Health Effects – Acute

#### Swallowed

May be irritating to digestive system.

#### Eye

May cause eye irritation.

#### Skin

May be irritating to skin with prolonged contact.

#### Inhaled

Not a likely health issue. Remove victim from exposure to fresh air. If feeling unwell seek medical advice.





## 12. ECOLOGICAL INFORMATION

**Ecotoxicity:** No data available

**Persistence and degradability:** No information available for this product.

**Mobility:** No information available on this product.

### Additional information

**Environmental fate (exposure):** Avoid contaminating waterways, drains and sewers.

**Bioaccumulative potential:** No information available for this product.

## 13. DISPOSAL CONSIDERATIONS

**Environmental precautions:** CAUTION: Keep spills and cleaning runoff out of municipal sewers and open bodies of water.

**Disposal:** Dispose of in accordance with local, state and federal regulations.



## 14. TRANSPORT INFORMATION

**Classification for ROAD and RAIL transport;**

Not regulated (Not dangerous for transport)

**Classification for SEA transport (IMO-IMDG):**

Not regulated (Not dangerous for transport)

**Classification for AIR transport (IATA/ICAO):**

Not regulated (Not dangerous for transport)

**Hazchem Code:** None allocated.

## 15. REGULATORY INFORMATION

**Label**

Classification and labelling have been performed according to regulations.

**Poison Schedule**

None allocated

**EPG**

Not applicable

**Australia. Industrial Chemical (Notification and Assessment) Act (AUSTR).**

All ingredients in this preparation are listed in the Australian Inventory of Chemical Substances, AICS.



## 16. OTHER INFORMATION

Date of Preparation: 01/01/2023

### Key to Abbreviations & Acronyms Used in SDS:

<	Less Than
>	Greater Than
AICS	Australian Inventory of Chemical Substances
CAS	Chemical Abstracts Service (Registry Number)
LC50	LC stands for lethal Concentration. LC50 is the concentration of a material in air which causes death of 50% (one half) of a group of test animals.
LD50	LD stands for "Lethal Dose". LD50 is the amount of a material, given all at once, which causes the death of 50% (one half) of a group of test animals.
NOHSC	National Occupational Health and Safety Commission.
OECD	Organisation for Economic Co-operation and Development.
PEL	Permissible Exposure Limit.
STEL	Short Term Exposure
Limit TLV	Threshold Limit Value
TWA	Time Weighted Average
UN	United Nations (Number)
deg C (°C)	Degrees
Celsius g	Gram
g/cm <sup>3</sup>	Grams per cubic
centimetre g/l	Grams per litre
Immiscible	Liquids are insoluble in each other
kg	Kilogram
kg/m <sup>3</sup>	Kilograms per cubic
metre ltr	Litre
m <sup>3</sup>	Cubic
metre mg	Milligram
mg/24H	Milligrams per 24 hours
mg/kg	Milligrams per kilogram
mg/m <sup>3</sup>	Milligrams per cubic metre
miscible	Liquids form one homogeneous liquid
ppm	Parts per million
wt	Weight

Literature References: Supplies SDS

THE INFORMATION PROVIDED IN THIS SAFETY DATA SHEET IS CORRECT TO THE BEST OF OUR KNOWLEDGE, INFORMATION AND BELIEF AT THE DATE OF ITS PUBLICATION.

THE INFORMATION GIVEN IS DESIGNED ONLY AS GUIDANCE FOR SAFE HANDLING, USE, PROCESSING, STORAGE, TRANSPORTATION, DISPOSAL AND RELEASE AND IS NOT TO BE CONSIDERED A WARRANTY OR QUALITY SPECIFICATION.

THE INFORMATION RELATES ONLY TO THE SPECIFIC MATERIAL DESIGNATED AND MAY NOT BE VALID FOR SUCH MATERIAL USED IN COMBINATION WITH ANY OTHER MATERIALS OR IN ANY PROCESS, UNLESS SPECIFIED IN THE TEXT.

**END OF SDS**