



Skeeter

GroPro Corporation

Version No: 0.1
Safety Data Sheet according to OSHA HazCom Standard (2012) requirements

Chemwatch Hazard Alert Code: 2

Issue Date: 02/28/2024
Print Date: 02/28/2024
S.GHS.USA.EN

SECTION 1 Identification

Product Identifier

Product name	Skeeter
Synonyms	Not Available
Other means of identification	Not Available

Recommended use of the chemical and restrictions on use

Relevant identified uses	Use according to manufacturer's directions.
--------------------------	---

Name, address, and telephone number of the chemical manufacturer, importer, or other responsible party

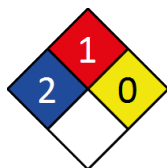
Registered company name	GroPro Corporation
Address	900 128th Street WBurnsville MN United States
Telephone	8334777761
Fax	Not Available
Website	WWW.GroProAg.Com
Email	Info@GroGroAg.Com

Emergency phone number

Association / Organisation	Chemtrec
Emergency telephone numbers	1-800-262-8200
Other emergency telephone numbers	Not Available

SECTION 2 Hazard(s) identification

Classification of the substance or mixture



Note: The hazard category numbers found in GHS classification in section 2 of this SDSs are NOT to be used to fill in the NFPA 704 diamond. Blue = Health Red = Fire Yellow = Reactivity White = Special (Oxidizer or water reactive substances)

Classification	Skin Corrosion/Irritation and Serious Eye Damage/Eye Irritation Category 2 (Skin)/2B (Eye)
----------------	--

Label elements

Hazard pictogram(s)	
---------------------	--

Signal word	Caution
-------------	---------

Hazard statement(s)

H315+H320	Causes skin and eye irritation.
-----------	---------------------------------

Hazard(s) not otherwise classified

Not Applicable

Precautionary statement(s) Prevention

P264	Wash all exposed external body areas thoroughly after handling.
------	---

Skeeter

P280 Wear protective gloves and protective clothing.

Precautionary statement(s) Response

P302+P352	IF ON SKIN: Wash with plenty of water.
P305+P351+P338	IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing.
P332+P313	If skin irritation occurs: Get medical advice/attention.
P337+P313	If eye irritation persists: Get medical advice/attention.
P362+P364	Take off contaminated clothing and wash it before reuse.

Precautionary statement(s) Storage

Not Applicable

Precautionary statement(s) Disposal

Not Applicable

Not Applicable

SECTION 3 Composition / information on ingredients

Substances

See section below for composition of Mixtures

Mixtures

CAS No	%[weight]	Name
8000-78-0	20	<u>garlic oil</u>
8001-22-7	1	<u>soybean oil</u>
Not Available	79	Inert

The specific chemical identity and/or exact percentage (concentration) of composition has been withheld as a trade secret.

SECTION 4 First-aid measures

Description of first aid measures

Eye Contact	<p>If this product comes in contact with the eyes:</p> <ul style="list-style-type: none"> ▶ Wash out immediately with fresh running water. ▶ Ensure complete irrigation of the eye by keeping eyelids apart and away from eye and moving the eyelids by occasionally lifting the upper and lower lids. ▶ Seek medical attention without delay; if pain persists or recurs seek medical attention. ▶ Removal of contact lenses after an eye injury should only be undertaken by skilled personnel.
Skin Contact	<p>If skin or hair contact occurs:</p> <ul style="list-style-type: none"> ▶ Flush skin and hair with running water (and soap if available). ▶ Seek medical attention in event of irritation.
Inhalation	<ul style="list-style-type: none"> ▶ If fumes, aerosols or combustion products are inhaled remove from contaminated area. ▶ Other measures are usually unnecessary.
Ingestion	<ul style="list-style-type: none"> ▶ If swallowed do NOT induce vomiting. ▶ If vomiting occurs, lean patient forward or place on left side (head-down position, if possible) to maintain open airway and prevent aspiration. ▶ Observe the patient carefully. ▶ Never give liquid to a person showing signs of being sleepy or with reduced awareness; i.e. becoming unconscious. ▶ Give water to rinse out mouth, then provide liquid slowly and as much as casualty can comfortably drink. ▶ Seek medical advice.

Most important symptoms and effects, both acute and delayed

See Section 11

Indication of any immediate medical attention and special treatment needed

As in all cases of suspected poisoning, follow the ABCDEs of emergency medicine (airway, breathing, circulation, disability, exposure), then the ABCDEs of toxicology (antidotes, basics, change absorption, change distribution, change elimination).

For poisons (where specific treatment regime is absent):

BASIC TREATMENT

- ▶ Establish a patent airway with suction where necessary.
- ▶ Watch for signs of respiratory insufficiency and assist ventilation as necessary.
- ▶ Administer oxygen by non-rebreather mask at 10 to 15 L/min.
- ▶ Monitor and treat, where necessary, for pulmonary oedema.
- ▶ Monitor and treat, where necessary, for shock.
- ▶ Anticipate seizures.
- ▶ **DO NOT** use emetics. Where ingestion is suspected rinse mouth and give up to 200 ml water (5 ml/kg recommended) for dilution where patient is able to swallow, has a strong gag reflex and does not drool.

ADVANCED TREATMENT

- ▶ Consider orotracheal or nasotracheal intubation for airway control in unconscious patient or where respiratory arrest has occurred.

Continued...

Skeeter

- ▶ Positive-pressure ventilation using a bag-valve mask might be of use.
 - ▶ Monitor and treat, where necessary, for arrhythmias.
 - ▶ Start an IV D5W TKO. If signs of hypovolaemia are present use lactated Ringers solution. Fluid overload might create complications.
 - ▶ Drug therapy should be considered for pulmonary oedema.
 - ▶ Hypotension with signs of hypovolaemia requires the cautious administration of fluids. Fluid overload might create complications.
 - ▶ Treat seizures with diazepam.
 - ▶ Proparacaine hydrochloride should be used to assist eye irrigation.
- BRONSTEIN, A.C. and CURRANCE, P.L.
EMERGENCY CARE FOR HAZARDOUS MATERIALS EXPOSURE: 2nd Ed. 1994

SECTION 5 Fire-fighting measures

Extinguishing media

- ▶ Water spray or fog.
- ▶ Foam.
- ▶ Dry chemical powder.
- ▶ BCF (where regulations permit).
- ▶ Carbon dioxide.

Special hazards arising from the substrate or mixture

Fire Incompatibility	▶ Avoid contamination with oxidising agents i.e. nitrates, oxidising acids, chlorine bleaches, pool chlorine etc. as ignition may result
-----------------------------	--

Special protective equipment and precautions for fire-fighters

Fire Fighting	<ul style="list-style-type: none"> ▶ Alert Fire Brigade and tell them location and nature of hazard. ▶ Wear full body protective clothing with breathing apparatus. ▶ Prevent, by any means available, spillage from entering drains or water course. ▶ Use water delivered as a fine spray to control fire and cool adjacent area. ▶ Avoid spraying water onto liquid pools. ▶ DO NOT approach containers suspected to be hot. ▶ Cool fire exposed containers with water spray from a protected location. ▶ If safe to do so, remove containers from path of fire.
Fire/Explosion Hazard	<ul style="list-style-type: none"> ▶ Combustible. ▶ Slight fire hazard when exposed to heat or flame. ▶ Heating may cause expansion or decomposition leading to violent rupture of containers. ▶ On combustion, may emit toxic fumes of carbon monoxide (CO). ▶ May emit acrid smoke. ▶ Mists containing combustible materials may be explosive. <p>Combustion products include: carbon dioxide (CO₂) sulfur oxides (SO_x) other pyrolysis products typical of burning organic material. May emit poisonous fumes.</p>

SECTION 6 Accidental release measures

Personal precautions, protective equipment and emergency procedures

See section 8

Environmental precautions

See section 12

Methods and material for containment and cleaning up

Minor Spills	<ul style="list-style-type: none"> ▶ Remove all ignition sources. ▶ Clean up all spills immediately. ▶ Avoid breathing vapours and contact with skin and eyes. ▶ Control personal contact with the substance, by using protective equipment. ▶ Contain and absorb spill with sand, earth, inert material or vermiculite. ▶ Wipe up. ▶ Place in a suitable, labelled container for waste disposal.
Major Spills	<p>Moderate hazard.</p> <ul style="list-style-type: none"> ▶ Clear area of personnel and move upwind. ▶ Alert Fire Brigade and tell them location and nature of hazard. ▶ Wear breathing apparatus plus protective gloves. ▶ No smoking, naked lights or ignition sources. ▶ Increase ventilation. ▶ Stop leak if safe to do so. ▶ Contain spill with sand, earth or vermiculite. ▶ Collect recoverable product into labelled containers for recycling. ▶ Absorb remaining product with sand, earth or vermiculite. ▶ Collect solid residues and seal in labelled drums for disposal. ▶ Wash area thoroughly

Personal Protective Equipment advice is contained in Section 8 of the SDS.

SECTION 7 Handling and storage

Skeeter

Precautions for safe handling

Safe handling	<ul style="list-style-type: none"> ▶ Avoid all personal contact, including inhalation. ▶ Wear protective clothing when risk of exposure occurs. ▶ Use in a well-ventilated area. ▶ Prevent concentration in hollows and sumps. ▶ DO NOT enter confined spaces until atmosphere has been checked. ▶ DO NOT allow material to contact humans, exposed food or food utensils. ▶ Avoid contact with incompatible materials. ▶ When handling, DO NOT eat, drink or smoke. ▶ Keep containers securely sealed when not in use. ▶ Avoid physical damage to containers. ▶ Always wash hands with soap and water after handling. ▶ Work clothes should be laundered separately. Launder contaminated clothing before re-use. ▶ Use good occupational work practice. ▶ Observe manufacturer's storage and handling recommendations contained within this SDS. ▶ Atmosphere should be regularly checked against established exposure standards to ensure safe working conditions are maintained.
Other information	<ul style="list-style-type: none"> ▶ Store in original containers. ▶ Keep containers securely sealed. ▶ No smoking, naked lights or ignition sources. ▶ Store in a cool, dry, well-ventilated area. ▶ Store away from incompatible materials and foodstuff containers. ▶ Protect containers against physical damage and check regularly for leaks. ▶ Observe manufacturer's storage and handling recommendations contained within this SDS.

Conditions for safe storage, including any incompatibilities

Suitable container	<ul style="list-style-type: none"> ▶ Metal can or drum ▶ Packaging as recommended by manufacturer. ▶ Check all containers are clearly labelled and free from leaks.
Storage incompatibility	<p>Organosulfides</p> <ul style="list-style-type: none"> ▶ are incompatible with acids, diazo and azo compounds, halocarbons, isocyanates, aldehydes, alkali metals, nitrides, hydrides, and other strong reducing agents - reactions with these materials generate heat and in many cases hydrogen gas. ▶ may liberate hydrogen sulfide upon decomposition or reaction with an acid ▶ Avoid reaction with oxidising agents

SECTION 8 Exposure controls / personal protection

Control parameters

Occupational Exposure Limits (OEL)

INGREDIENT DATA

Not Available

Emergency Limits

Ingredient	TEEL-1	TEEL-2	TEEL-3
Skeeter	Not Available	Not Available	Not Available

Ingredient	Original IDLH	Revised IDLH
garlic oil	Not Available	Not Available
soybean oil	Not Available	Not Available

Occupational Exposure Banding

Ingredient	Occupational Exposure Band Rating	Occupational Exposure Band Limit
garlic oil	E	≤ 0.1 ppm
soybean oil	E	≤ 0.1 ppm

Notes:

Occupational exposure banding is a process of assigning chemicals into specific categories or bands based on a chemical's potency and the adverse health outcomes associated with exposure. The output of this process is an occupational exposure band (OEB), which corresponds to a range of exposure concentrations that are expected to protect worker health.

Exposure controls

Appropriate engineering controls	<p>Engineering controls are used to remove a hazard or place a barrier between the worker and the hazard. Well-designed engineering controls can be highly effective in protecting workers and will typically be independent of worker interactions to provide this high level of protection. The basic types of engineering controls are:</p> <p>Process controls which involve changing the way a job activity or process is done to reduce the risk.</p> <p>Enclosure and/or isolation of emission source which keeps a selected hazard 'physically' away from the worker and ventilation that strategically 'adds' and 'removes' air in the work environment. Ventilation can remove or dilute an air contaminant if designed properly. The design of a ventilation system must match the particular process and chemical or contaminant in use.</p> <p>Employers may need to use multiple types of controls to prevent employee overexposure.</p> <p>General exhaust is adequate under normal operating conditions. If risk of overexposure exists, wear SAA approved respirator. Correct fit is essential to obtain adequate protection. Provide adequate ventilation in warehouse or closed storage areas. Air contaminants generated in the workplace possess varying 'escape' velocities which, in turn, determine the 'capture velocities' of fresh circulating air required to effectively remove the contaminant.</p>		
	<table border="1" style="width: 100%;"> <tr> <td style="width: 80%;">Type of Contaminant:</td> <td style="width: 20%;">Air Speed:</td> </tr> </table>	Type of Contaminant:	Air Speed:
Type of Contaminant:	Air Speed:		

Continued...

Skeeter

	<p>solvent, vapours, degreasing etc., evaporating from tank (in still air)</p> <p>aerosols, fumes from pouring operations, intermittent container filling, low speed conveyer transfers, welding, spray drift, plating acid fumes, pickling (released at low velocity into zone of active generation)</p> <p>direct spray, spray painting in shallow booths, drum filling, conveyer loading, crusher dusts, gas discharge (active generation into zone of rapid air motion)</p> <p>grinding, abrasive blasting, tumbling, high speed wheel generated dusts (released at high initial velocity into zone of very high rapid air motion).</p>	<p>0.25-0.5 m/s (50-100 f/min)</p> <p>0.5-1 m/s (100-200 f/min.)</p> <p>1-2.5 m/s (200-500 f/min)</p> <p>2.5-10 m/s (500-2000 f/min.)</p>										
	<p>Within each range the appropriate value depends on:</p> <table border="1"> <thead> <tr> <th>Lower end of the range</th> <th>Upper end of the range</th> </tr> </thead> <tbody> <tr> <td>1: Room air currents minimal or favourable to capture</td> <td>1: Disturbing room air currents</td> </tr> <tr> <td>2: Contaminants of low toxicity or of nuisance value only</td> <td>2: Contaminants of high toxicity</td> </tr> <tr> <td>3: Intermittent, low production.</td> <td>3: High production, heavy use</td> </tr> <tr> <td>4: Large hood or large air mass in motion</td> <td>4: Small hood - local control only</td> </tr> </tbody> </table> <p>Simple theory shows that air velocity falls rapidly with distance away from the opening of a simple extraction pipe. Velocity generally decreases with the square of distance from the extraction point (in simple cases). Therefore the air speed at the extraction point should be adjusted, accordingly, after reference to distance from the contaminating source. The air velocity at the extraction fan, for example, should be a minimum of 1-2 m/s (200-400 f/min.) for extraction of solvents generated in a tank 2 meters distant from the extraction point. Other mechanical considerations, producing performance deficits within the extraction apparatus, make it essential that theoretical air velocities are multiplied by factors of 10 or more when extraction systems are installed or used.</p>		Lower end of the range	Upper end of the range	1: Room air currents minimal or favourable to capture	1: Disturbing room air currents	2: Contaminants of low toxicity or of nuisance value only	2: Contaminants of high toxicity	3: Intermittent, low production.	3: High production, heavy use	4: Large hood or large air mass in motion	4: Small hood - local control only
Lower end of the range	Upper end of the range											
1: Room air currents minimal or favourable to capture	1: Disturbing room air currents											
2: Contaminants of low toxicity or of nuisance value only	2: Contaminants of high toxicity											
3: Intermittent, low production.	3: High production, heavy use											
4: Large hood or large air mass in motion	4: Small hood - local control only											
Personal protection												
Eye and face protection	<ul style="list-style-type: none"> ▶ Safety glasses with side shields ▶ Chemical goggles. ▶ Contact lenses may pose a special hazard; soft contact lenses may absorb and concentrate irritants. A written policy document, describing the wearing of lenses or restrictions on use, should be created for each workplace or task. This should include a review of lens absorption and adsorption for the class of chemicals in use and an account of injury experience. Medical and first-aid personnel should be trained in their removal and suitable equipment should be readily available. In the event of chemical exposure, begin eye irrigation immediately and remove contact lens as soon as practicable. Lens should be removed at the first signs of eye redness or irritation - lens should be removed in a clean environment only after workers have washed hands thoroughly. [CDC NIOSH Current Intelligence Bulletin 59], [AS/NZS 1336 or national equivalent] 											
Skin protection	See Hand protection below											
Hands/feet protection	<p>The selection of suitable gloves does not only depend on the material, but also on further marks of quality which vary from manufacturer to manufacturer. Where the chemical is a preparation of several substances, the resistance of the glove material can not be calculated in advance and has therefore to be checked prior to the application.</p> <p>The exact break through time for substances has to be obtained from the manufacturer of the protective gloves and has to be observed when making a final choice.</p> <p>Personal hygiene is a key element of effective hand care. Gloves must only be worn on clean hands. After using gloves, hands should be washed and dried thoroughly. Application of a non-perfumed moisturiser is recommended.</p> <p>Suitability and durability of glove type is dependent on usage. Important factors in the selection of gloves include:</p> <ul style="list-style-type: none"> · frequency and duration of contact, · chemical resistance of glove material, · glove thickness and · dexterity <p>Select gloves tested to a relevant standard (e.g. Europe EN 374, US F739, AS/NZS 2161.1 or national equivalent).</p> <ul style="list-style-type: none"> · When prolonged or frequently repeated contact may occur, a glove with a protection class of 5 or higher (breakthrough time greater than 240 minutes according to EN 374, AS/NZS 2161.10.1 or national equivalent) is recommended. · When only brief contact is expected, a glove with a protection class of 3 or higher (breakthrough time greater than 60 minutes according to EN 374, AS/NZS 2161.10.1 or national equivalent) is recommended. · Some glove polymer types are less affected by movement and this should be taken into account when considering gloves for long-term use. · Contaminated gloves should be replaced. <p>As defined in ASTM F-739-96 in any application, gloves are rated as:</p> <ul style="list-style-type: none"> · Excellent when breakthrough time > 480 min · Good when breakthrough time > 20 min · Fair when breakthrough time < 20 min · Poor when glove material degrades <p>For general applications, gloves with a thickness typically greater than 0.35 mm, are recommended.</p> <p>It should be emphasised that glove thickness is not necessarily a good predictor of glove resistance to a specific chemical, as the permeation efficiency of the glove will be dependent on the exact composition of the glove material. Therefore, glove selection should also be based on consideration of the task requirements and knowledge of breakthrough times.</p> <p>Glove thickness may also vary depending on the glove manufacturer, the glove type and the glove model. Therefore, the manufacturers technical data should always be taken into account to ensure selection of the most appropriate glove for the task.</p> <p>Note: Depending on the activity being conducted, gloves of varying thickness may be required for specific tasks. For example:</p> <ul style="list-style-type: none"> · Thinner gloves (down to 0.1 mm or less) may be required where a high degree of manual dexterity is needed. However, these gloves are only likely to give short duration protection and would normally be just for single use applications, then disposed of. · Thicker gloves (up to 3 mm or more) may be required where there is a mechanical (as well as a chemical) risk i.e. where there is abrasion or puncture potential <p>Gloves must only be worn on clean hands. After using gloves, hands should be washed and dried thoroughly. Application of a non-perfumed moisturiser is recommended.</p> <ul style="list-style-type: none"> ▶ Wear chemical protective gloves, e.g. PVC. ▶ Wear safety footwear or safety gumboots, e.g. Rubber 											

Skeeter

Body protection	See Other protection below
Other protection	<ul style="list-style-type: none"> ▶ Overalls. ▶ P.V.C apron. ▶ Barrier cream. ▶ Skin cleansing cream. ▶ Eye wash unit.

Respiratory protection

Type A-P Filter of sufficient capacity. (AS/NZS 1716 & 1715, EN 143:2000 & 149:2001, ANSI Z88 or national equivalent)

Selection of the Class and Type of respirator will depend upon the level of breathing zone contaminant and the chemical nature of the contaminant. Protection Factors (defined as the ratio of contaminant outside and inside the mask) may also be important.

Required minimum protection factor	Maximum gas/vapour concentration present in air p.p.m. (by volume)	Half-face Respirator	Full-Face Respirator
up to 10	1000	A-AUS / Class1 P2	-
up to 50	1000	-	A-AUS / Class 1 P2
up to 50	5000	Airline *	-
up to 100	5000	-	A-2 P2
up to 100	10000	-	A-3 P2
100+			Airline**

* - Continuous Flow ** - Continuous-flow or positive pressure demand

A(All classes) = Organic vapours, B AUS or B1 = Acid gasses, B2 = Acid gas or hydrogen cyanide(HCN), B3 = Acid gas or hydrogen cyanide(HCN), E = Sulfur dioxide(SO₂), G = Agricultural chemicals, K = Ammonia(NH₃), Hg = Mercury, NO = Oxides of nitrogen, MB = Methyl bromide, AX = Low boiling point organic compounds(below 65 degC)

- ▶ Cartridge respirators should never be used for emergency ingress or in areas of unknown vapour concentrations or oxygen content.
- ▶ The wearer must be warned to leave the contaminated area immediately on detecting any odours through the respirator. The odour may indicate that the mask is not functioning properly, that the vapour concentration is too high, or that the mask is not properly fitted. Because of these limitations, only restricted use of cartridge respirators is considered appropriate.
- ▶ Cartridge performance is affected by humidity. Cartridges should be changed after 2 hr of continuous use unless it is determined that the humidity is less than 75%, in which case, cartridges can be used for 4 hr. Used cartridges should be discarded daily, regardless of the length of time used

SECTION 9 Physical and chemical properties**Information on basic physical and chemical properties**

Appearance	Colourless		
Physical state	Liquid	Relative density (Water = 1)	Not Available
Odour	Not Available	Partition coefficient n-octanol / water	Not Available
Odour threshold	Not Available	Auto-ignition temperature (°C)	Not Available
pH (as supplied)	7	Decomposition temperature	Not Available
Melting point / freezing point (°C)	Not Available	Viscosity (cSt)	Not Available
Initial boiling point and boiling range (°C)	Not Available	Molecular weight (g/mol)	0
Flash point (°C)	110	Taste	Not Available
Evaporation rate	Not Available	Explosive properties	Not Available
Flammability	Not Applicable	Oxidising properties	Not Available
Upper Explosive Limit (%)	Not Available	Surface Tension (dyn/cm or mN/m)	Not Available
Lower Explosive Limit (%)	Not Available	Volatile Component (%vol)	Not Available
Vapour pressure (kPa)	Not Available	Gas group	Not Available
Solubility in water	Miscible	pH as a solution (Not Available%)	Not Available
Vapour density (Air = 1)	0.937	VOC g/L	Not Available

SECTION 10 Stability and reactivity

Reactivity	See section 7
Chemical stability	<ul style="list-style-type: none"> ▶ Unstable in the presence of incompatible materials. ▶ Product is considered stable. ▶ Hazardous polymerisation will not occur.

Skeeter

Possibility of hazardous reactions	See section 7
Conditions to avoid	See section 7
Incompatible materials	See section 7
Hazardous decomposition products	See section 5

SECTION 11 Toxicological information

Information on toxicological effects

Inhaled	The material is not thought to produce either adverse health effects or irritation of the respiratory tract following inhalation (as classified by EC Directives using animal models). Nevertheless, adverse systemic effects have been produced following exposure of animals by at least one other route and good hygiene practice requires that exposure be kept to a minimum and that suitable control measures be used in an occupational setting.
Ingestion	Accidental ingestion of the material may be damaging to the health of the individual.
Skin Contact	The material is not thought to produce adverse health effects or skin irritation following contact (as classified by EC Directives using animal models). Nevertheless, good hygiene practice requires that exposure be kept to a minimum and that suitable gloves be used in an occupational setting. Irritation and skin reactions are possible with sensitive skin Open cuts, abraded or irritated skin should not be exposed to this material Entry into the blood-stream, through, for example, cuts, abrasions or lesions, may produce systemic injury with harmful effects. Examine the skin prior to the use of the material and ensure that any external damage is suitably protected.
Eye	Although the liquid is not thought to be an irritant (as classified by EC Directives), direct contact with the eye may produce transient discomfort characterised by tearing or conjunctival redness (as with windburn).
Chronic	Long-term exposure to the product is not thought to produce chronic effects adverse to the health (as classified by EC Directives using animal models); nevertheless exposure by all routes should be minimised as a matter of course.

Skeeter	TOXICITY	IRRITATION
	Not Available	Not Available
garlic oil	TOXICITY	IRRITATION
	Oral (Rat) LD50; 1360 mg/kg ^[2]	Not Available
soybean oil	TOXICITY	IRRITATION
	Not Available	Not Available

Legend: 1. Value obtained from Europe ECHA Registered Substances - Acute toxicity 2.* Value obtained from manufacturer's SDS. Unless otherwise specified data extracted from RTECS - Register of Toxic Effect of Chemical Substances

SOYBEAN OIL	<p>Refined grades are edible. Non irritant.</p> <p>Asthma-like symptoms may continue for months or even years after exposure to the material ends. This may be due to a non-allergic condition known as reactive airways dysfunction syndrome (RADS) which can occur after exposure to high levels of highly irritating compound. Main criteria for diagnosing RADS include the absence of previous airways disease in a non-atopic individual, with sudden onset of persistent asthma-like symptoms within minutes to hours of a documented exposure to the irritant. Other criteria for diagnosis of RADS include a reversible airflow pattern on lung function tests, moderate to severe bronchial hyperreactivity on methacholine challenge testing, and the lack of minimal lymphocytic inflammation, without eosinophilia. RADS (or asthma) following an irritating inhalation is an infrequent disorder with rates related to the concentration of and duration of exposure to the irritating substance. On the other hand, industrial bronchitis is a disorder that occurs as a result of exposure due to high concentrations of irritating substance (often particles) and is completely reversible after exposure ceases. The disorder is characterized by difficulty breathing, cough and mucus production.</p> <p>For omega 6 fatty acids and derivatives: Some medical research suggests that excessive levels of certain omega-6 fatty acids relative to certain omega-3 fatty acids may increase the probability of a number of diseases.</p> <p>Modern Western diets typically have ratios of omega-6 to omega-3 in excess of 10 to 1, some as high as 30 to 1; the average ratio of omega-6 to omega-3 in the Western diet is 15:1–16.7:1. Humans are thought to have evolved with a diet of a 1-to-1 ratio of omega-6 to omega-3 and the optimal ratio is thought to be 4 to 1 or lower although some sources suggest ratios as low as 1:1). A ratio of 2–3:1 omega 6 to omega 3 helped reduce inflammation in patients with rheumatoid arthritis. A ratio of 5:1 had a beneficial effect on patients with asthma but a 10:1 ratio had a negative effect. A ratio of 2.5:1 reduced rectal cell proliferation in patients with colorectal cancer, whereas a ratio of 4:1 had no effect.</p> <p>Excess omega-6 fatty acids from vegetable oils interfere with the health benefits of omega-3 fats, in part because they compete for the same rate-limiting enzymes. A high proportion of omega-6 to omega-3 fat in the diet shifts the physiological state in the tissues toward the pathogenesis of many diseases: prothrombotic, proinflammatory and procontractive.</p> <p>Chronic excessive production of omega-6 eicosanoids is correlated with arthritis, inflammation, and cancer. Many of the medications used to treat and manage these conditions work by blocking the effects of the COX-2 enzyme. Many steps in formation and action of omega-6 prostaglandins from omega-6 arachidonic acid proceed more vigorously than the corresponding competitive steps in formation and action of omega-3 hormones from omega-3 eicosapentaenoic acid. The COX-1 and COX-2 inhibitor medications, used to treat inflammation and pain, work by preventing the COX enzymes from turning arachidonic acid into inflammatory compounds. The LOX inhibitor medications often used to treat asthma work by preventing the LOX enzyme from converting arachidonic acid into the leukotrienes. Many of the anti-mania medications used to treat bipolar disorder work by targeting the arachidonic acid cascade in the brain.</p> <p>A high consumption of oxidised polyunsaturated fatty acids (PUFAs), which are found in most types of vegetable oil, may increase the likelihood that postmenopausal women will develop breast cancer. Similar effect was observed on prostate cancer, but the study was performed on mice. Another analysis suggested an inverse association between total polyunsaturated fatty acids and breast cancer risk, but individual</p>
-------------	--

Continued...

Skeeter

polyunsaturated fatty acids behaved differently [from each other]. [...] a 20:2 derivative of linoleic acid [...] was inversely associated with the risk of breast cancer

PUFAs are prone to spontaneous oxidation/ peroxidation. The feeding of lipid oxidation products and oxidised fats has been reported to cause adverse biological effects on laboratory animals, including growth retardation, teratogenicity, tissue damage and increased liver and kidney weights, as well as cellular damage to the testes and epididymes, increased peroxidation of membrane and tissue lipids and induction of cytochrome P450 activities in the colon and liver.

The propensity for PUFAs to oxidise leads to the generation of free radicals and eventually to rancidity.

Culinary oils, when heated, undergo important chemical reaction involving self-sustaining, free radical-mediated oxidative deterioration of PUFAs. Such by-products may be cytotoxic, mutagenic, reproductive toxins and may produce chronic disease. Samples of repeatedly used oils collected from fast-food retail outlets and restaurants have confirmed the production of aldehydic lipid oxidation products (LOPs) at levels exceeding 10 exp-2 moles per kilogram (mol/kg) during "on-site" frying episodes. Volatile emissions from heated culinary oils used in Chinese-style cooking are mutagenic; exposure to such indoor air pollution may render humans more susceptible to contracting lung or further cancers, together with rhinitis and diminished lung function. The high temperatures used in standard (especially Chinese) frying result in fumes that are rich in volatile LOPs, including acrolein.

The end products of lipid peroxidation are reactive aldehydes, such as malondialdehyde (MDA) and 4-hydroxynonenal (HNE), the second one being known also as 'second messenger of free radicals' and major bioactive marker of lipid peroxidation, due to its numerous biological activities resembling activities of reactive oxygen species. end-products of lipid peroxidation may be mutagenic and carcinogenic malondialdehyde reacts with deoxyadenosine and deoxyguanosine in DNA, forming DNA adducts. Malondialdehyde produces mutagenic effects in several bioassays.

Side products of lipid peroxidation can also exert toxic effects, even at sites distant from the primary oxidation site. Such products (typically malondialdehyde and a large group of hydroxyalkenals - alpha-beta-unsaturated aldehydes) may interact with protein thiols (producing intermolecular cross-links) and, as a result produce functional impairment to enzyme systems, receptors and structural proteins. Aldehydes may also inhibit protein biosynthesis and increase osmotic fragility of lysosomes (releasing hydrolytic enzymes) and other subcellular organelles. They may also react with nucleic acids.

The toxicity of lipid hydroperoxides to animals is best illustrated by the lethal phenotype of glutathione peroxidase 4 (GPX4) knockout mice.

These animals do not survive past embryonic day 8, indicating that the removal of lipid hydroperoxides is essential for mammalian life.

Peroxidised linoleic acid applied to the shaved skin of guinea pigs, in a patch test experiment, produced necrosis and bleeding. When the abdominal skin of guinea pig was patched for 8 days with a cream containing 25 nmol (in terms of malondialdehyde) of lipid peroxides per gram, a thickening of the epidermis was found

Lipid peroxidation in cellular membranes may produce several morphological alterations resulting, for example, in membrane aggregation, deformation or breakage. This may result in the release of hydrolytic enzymes which in turn may degrade functional macromolecules and cause secondary damage. In addition membrane-bound enzyme systems may be disrupted.

No significant acute toxicological data identified in literature search.

Epoxidation of double bonds is a common bioactivation pathway for alkenes. The allylic epoxides formed were found to be sensitizing. Research has shown that conjugated dienes in or in conjunction with a six-membered ring are prohapten, while related dienes containing isolated double bonds or an acrylic conjugated diene were weak or non-sensitising.

For group E aliphatic esters (polyol esters):

The polyol esters, including trimethylolpropane (TMP), pentaerythritol (PE) and dipentaerythritol (diPE) are unique in their chemical characteristics since they lack beta-tertiary hydrogen atoms, thus leading to stability against oxidation and elimination. Therefore their esters with C5-C10 fatty acids have applications as artificial lubricants. Because of their stability at high temperatures, they are also used in high temperature applications such as industrial oven chain oils, high temperature greases, fire resistant transformer coolants and turbine engines.

Polyol esters that are extensively esterified also have greater polarity, less volatility and enhanced lubricating properties.

Acute toxicity: Animal studies show relatively low toxicity by swallowing. These esters are hydrolysed in the gastrointestinal tract, and studies have not shown evidence of these accumulating in body tissues. Acute toxicity by skin contact was also found to be low.

Repeat dose toxicity: According to animal testing, polyol esters show a low level of toxicity following repeated application, either by swallowing or by skin contact.

Reproductive and developmental toxicity: This group should not produce profound reproductive effects in animals.

Genetic toxicity: Tests have shown this group to be inactive. It is unlikely that these substances cause mutations.

Cancer-causing potential: No association between this group of substances and cancer.

For polyunsaturated fatty acids and oils (triglycerides):

Animal studies have shown a link between polyunsaturated fat and the incidence of tumours, which increased with increasing intake of polyunsaturated fats. This may be partly due to the propensity for polyunsaturated fats to oxidize, leading to generation of free radicals.

Research evidence shows that consuming high amounts of polyunsaturated fat may increase the risk of cancer spreading.

Culinary oils, when heated, leads to self-sustaining oxidation of polyunsaturated fatty acids (PUFAs), which may produce oxidation products that are toxic to the cell and reproduction and which may cause mutations and chronic disease.

Samples of repeatedly used oils collected from fast-food retail outlets and restaurants have confirmed the production of aldehydic lipid oxidation products (LOPs) during frying. Volatile emissions from heated culinary oils used in Chinese-style cooking may cause mutations; exposure to such indoor air pollution may make humans more susceptible to contracting lung or other cancers, together with inflammation of the nose, and reduced lung function. The high temperatures used in standard (especially Chinese) frying result in fumes that are rich in volatile LOPs, including acrolein. Shallow frying appears to generate more LOPs than deep frying.

Birth defects: Animal testing shows that LOPs increase the rate of birth defects, whether or not the mother had diabetes. Further investigation reveals that safflower oil subjected to high temperatures markedly increased its propensity to increase birth defects.

Further adverse health effects of LOPs in the diet: Animal testing shows that other documented effects of LOPs include peptic ulcer and high blood pressure.

Atherosclerosis: Investigations have revealed that LOPs derived from the diet can accelerate all three stages of the development of atherosclerosis, including endothelial injury, accumulation of plaque, and thrombosis.

Mutation- and cancer-causing potential: Since they are powerful alkylating agents, alpha,beta-unsaturated aldehydes can covalently modify DNA base units and therefore cause mutations. These LOPs can inactivate DNA replicating systems, a process that can increase the extent of DNA damage.

Malondialdehyde (MDA) is also generated by thermally stressing culinary oils, although at lower concentrations than alpha,beta-unsaturated aldehydes. MDA and other aldehydes arising from lipid peroxidation (especially acrolein) present a serious cancer hazard.

The most obvious solution to the generation of LOPs in culinary oils during frying is to avoid consuming food in PUFA-rich oils as much as possible. Consumers and those involved in the fast-food industry could employ culinary oils of only a low PUFA content, or monounsaturated fatty acids (MUFA) such as canola or olive oil, or coconut oils (a saturated fatty acid).

Acrylamide (which can exert toxic effects on the nervous system and fertility, and may also cause cancer) can be generated when asparagines-rich foods are deep-fried in PUFA-rich oils.

The material may cause skin irritation after prolonged or repeated exposure and may produce on contact skin redness, swelling, the production of vesicles, scaling and thickening of the skin.

Acute Toxicity	✗	Carcinogenicity	✗
Skin Irritation/Corrosion	✓	Reproductivity	✗
Serious Eye Damage/Irritation	✗	STOT - Single Exposure	✗
Respiratory or Skin sensitisation	✗	STOT - Repeated Exposure	✗
Mutagenicity	✗	Aspiration Hazard	✗

Skeeter

Legend: ✘ – Data either not available or does not till the criteria for classification
✔ – Data available to make classification

SECTION 12 Ecological information

Toxicity

Skeeter	Endpoint	Test Duration (hr)	Species	Value	Source
	Not Available	Not Available	Not Available	Not Available	Not Available

garlic oil	Endpoint	Test Duration (hr)	Species	Value	Source
	Not Available	Not Available	Not Available	Not Available	Not Available

soybean oil	Endpoint	Test Duration (hr)	Species	Value	Source
	Not Available	Not Available	Not Available	Not Available	Not Available

Legend: *Extracted from 1. IUCLID Toxicity Data 2. Europe ECHA Registered Substances - Ecotoxicological Information - Aquatic Toxicity 4. US EPA, Ecotox database - Aquatic Toxicity Data 5. ECETOC Aquatic Hazard Assessment Data 6. NITE (Japan) - Bioconcentration Data 7. METI (Japan) - Bioconcentration Data 8. Vendor Data*

Persistence and degradability

Ingredient	Persistence: Water/Soil	Persistence: Air
	No Data available for all ingredients	No Data available for all ingredients

Bioaccumulative potential

Ingredient	Bioaccumulation
	No Data available for all ingredients

Mobility in soil

Ingredient	Mobility
	No Data available for all ingredients

SECTION 13 Disposal considerations

Waste treatment methods

Product / Packaging disposal	<p>Legislation addressing waste disposal requirements may differ by country, state and/ or territory. Each user must refer to laws operating in their area. In some areas, certain wastes must be tracked.</p> <p>A Hierarchy of Controls seems to be common - the user should investigate:</p> <ul style="list-style-type: none"> ▶ Reduction ▶ Reuse ▶ Recycling ▶ Disposal (if all else fails) <p>This material may be recycled if unused, or if it has not been contaminated so as to make it unsuitable for its intended use. If it has been contaminated, it may be possible to reclaim the product by filtration, distillation or some other means. Shelf life considerations should also be applied in making decisions of this type. Note that properties of a material may change in use, and recycling or reuse may not always be appropriate.</p> <ul style="list-style-type: none"> ▶ Where in doubt contact the responsible authority. ▶ Recycle wherever possible or consult manufacturer for recycling options. ▶ Consult State Land Waste Authority for disposal. ▶ Bury or incinerate residue at an approved site. ▶ Recycle containers if possible, or dispose of in an authorised landfill.
-------------------------------------	--

SECTION 14 Transport information

Labels Required

Marine Pollutant	NO
------------------	----

Land transport (DOT): NOT REGULATED FOR TRANSPORT OF DANGEROUS GOODS

Air transport (ICAO-IATA / DGR): NOT REGULATED FOR TRANSPORT OF DANGEROUS GOODS

Sea transport (IMDG-Code / GGVSee): NOT REGULATED FOR TRANSPORT OF DANGEROUS GOODS

Transport in bulk according to Annex II of MARPOL and the IBC code

Not Applicable

Transport in bulk in accordance with MARPOL Annex V and the IMSBC Code

Product name	Group
garlic oil	Not Available

Continued...

Skeeter

Product name	Group
soybean oil	Not Available

Transport in bulk in accordance with the ICG Code

Product name	Ship Type
garlic oil	Not Available
soybean oil	Not Available

SECTION 15 Regulatory information

Safety, health and environmental regulations / legislation specific for the substance or mixture

garlic oil is found on the following regulatory lists

US List of Active Substances Exempt from the TSCA Inventory Notifications (Active-Inactive) Rule

US Toxic Substances Control Act (TSCA) - Chemical Substance Inventory

soybean oil is found on the following regulatory lists

US List of Active Substances Exempt from the TSCA Inventory Notifications (Active-Inactive) Rule

US TSCA Chemical Substance Inventory - Interim List of Active Substances

US Toxic Substances Control Act (TSCA) - Chemical Substance Inventory

Federal Regulations

Superfund Amendments and Reauthorization Act of 1986 (SARA)

Section 311/312 hazard categories

Flammable (Gases, Aerosols, Liquids, or Solids)	No
Gas under pressure	No
Explosive	No
Self-heating	No
Pyrophoric (Liquid or Solid)	No
Pyrophoric Gas	No
Corrosive to metal	No
Oxidizer (Liquid, Solid or Gas)	No
Organic Peroxide	No
Self-reactive	No
In contact with water emits flammable gas	No
Combustible Dust	No
Carcinogenicity	No
Acute toxicity (any route of exposure)	No
Reproductive toxicity	No
Skin Corrosion or Irritation	Yes
Respiratory or Skin Sensitization	No
Serious eye damage or eye irritation	No
Specific target organ toxicity (single or repeated exposure)	No
Aspiration Hazard	No
Germ cell mutagenicity	No
Simple Asphyxiant	No
Hazards Not Otherwise Classified	No

US. EPA CERCLA Hazardous Substances and Reportable Quantities (40 CFR 302.4)

None Reported

State Regulations

US. California Proposition 65

None Reported

National Inventory Status

National Inventory	Status
Australia - AIIC / Australia Non-Industrial Use	Yes
Canada - DSL	Yes
Canada - NDSL	No (garlic oil)
China - IECSC	Yes
Europe - EINEC / ELINCS / NLP	No (garlic oil)
Japan - ENCS	No (garlic oil)

Continued...

Skeeter

National Inventory	Status
Korea - KECI	Yes
New Zealand - NZIoC	Yes
Philippines - PICCS	Yes
USA - TSCA	Yes
Taiwan - TCSI	Yes
Mexico - INSQ	Yes
Vietnam - NCI	Yes
Russia - FBEPH	No (garlic oil)

Legend: Yes = All CAS declared ingredients are on the inventory
No = One or more of the CAS listed ingredients are not on the inventory. These ingredients may be exempt or will require registration.

SECTION 16 Other information

Revision Date	02/28/2024
Initial Date	02/28/2024

Other information

Classification of the preparation and its individual components has drawn on official and authoritative sources as well as independent review by the Chemwatch Classification committee using available literature references.

The SDS is a Hazard Communication tool and should be used to assist in the Risk Assessment. Many factors determine whether the reported Hazards are Risks in the workplace or other settings. Risks may be determined by reference to Exposures Scenarios. Scale of use, frequency of use and current or available engineering controls must be considered.

Definitions and abbreviations

PC—TWA: Permissible Concentration-Time Weighted Average
 PC—STEL: Permissible Concentration-Short Term Exposure Limit
 IARC: International Agency for Research on Cancer
 ACGIH: American Conference of Governmental Industrial Hygienists
 STEL: Short Term Exposure Limit
 TEEL: Temporary Emergency Exposure Limit.
 IDLH: Immediately Dangerous to Life or Health Concentrations
 ES: Exposure Standard
 OSF: Odour Safety Factor
 NOAEL :No Observed Adverse Effect Level
 LOAEL: Lowest Observed Adverse Effect Level
 TLV: Threshold Limit Value
 LOD: Limit Of Detection
 OTV: Odour Threshold Value
 BCF: BioConcentration Factors
 BEI: Biological Exposure Index
 AIIC: Australian Inventory of Industrial Chemicals
 DSL: Domestic Substances List
 NDSL: Non-Domestic Substances List
 IECSC: Inventory of Existing Chemical Substance in China
 EINECS: European INventory of Existing Commercial chemical Substances
 ELINCS: European List of Notified Chemical Substances
 NLP: No-Longer Polymers
 ENCS: Existing and New Chemical Substances Inventory
 KECI: Korea Existing Chemicals Inventory
 NZIoC: New Zealand Inventory of Chemicals
 PICCS: Philippine Inventory of Chemicals and Chemical Substances
 TSCA: Toxic Substances Control Act
 TCSI: Taiwan Chemical Substance Inventory
 INSQ: Inventario Nacional de Sustancias Químicas
 NCI: National Chemical Inventory
 FBEPH: Russian Register of Potentially Hazardous Chemical and Biological Substances

Powered by AuthorITe, from Chemwatch.