



Beef-up Oil (vegetable oil 868 g/l)

Safety Data Sheet

according to SANS 10234:2019 and SANS 11014:2010
Issue date: 9/8/2022 Version: 1.0

SECTION 1: Identification

1.1. Product identifier

Product form	: Mixture
Trade name	: Beef-up Oil (vegetable oil 868 g/l)
Type of product	: Adjuvant
CAS-No.	: 8002-13-9
Product group	: End product

1.2. Relevant identified uses of the substance or mixture and uses advised against

Use of the substance/mixture	: An emulsifiable vegetable oil for use as an adjuvant as shown.
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1.3. Supplier's details

Supplier

Farm-Ag International (Pty) Ltd
Old Mill Industrial Park
61, Marshall Drive
P.O. Box 1523
4300 Mount Edgecombe – Durban KwaZulu Natal
South Africa
T 031 003 3486

1.4. Emergency telephone number

Emergency number	: 24 Hr Emergency Number: In case of Poisoning: Poison Information Helpline : 0861 555 777 In case of Spillage: HAZMAT:0800 147 112
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SECTION 2: Hazards identification

2.1. Classification of the substance or mixture

Classification according to the United Nations GHS

Skin corrosion/irritation, Category 3	H316
Hazardous to the aquatic environment – Acute Hazard, Category 3	H402
Full text of H-statements: see section 16	

2.2. Label elements

Labelling according to the United Nations GHS

Signal word (GHS-ZA)	: Warning
Hazard statements (GHS ZA)	: H316 - Causes mild skin irritation H402 - Harmful to aquatic life
Precautionary statements (GHS ZA)	: P101 - If medical advice is needed, have product container or label at hand. P102 - Keep out of reach of children. P103 - Read label before use. P273 - Avoid release to the environment. P332+P313 - If skin irritation occurs: Get medical advice/attention. P501 - Dispose of container to an approved waste disposal plant.

2.3. Other hazards

Adverse physicochemical, human health and environmental effects	: Causes mild skin irritation, Harmful to aquatic life
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SECTION 3: Composition/information on ingredients

3.1. Substances

Not applicable

3.2. Mixtures

Name	Product identifier	%	Classification according to the United Nations GHS
Fatty acids, coco, ethoxylated	CAS-No.: 61791-29-5	$\geq 1 - < 5$	Flam. Liq. Not classified Aquatic Acute 2, H401
oleic acid	CAS-No.: 112-80-1	$\geq 1 - < 5$	Flam. Liq. Not classified Acute Tox. Not classified (Oral) Skin Irrit. 2, H315 Eye Irrit. 2A, H319 Aquatic Acute Not classified Aquatic Chronic Not classified

SECTION 4: First aid measures

4.1. Description of first aid measures

First-aid measures after skin contact : Wash skin with plenty of water. Take off contaminated clothing. If skin irritation occurs: Get medical advice/attention.

First-aid measures after eye contact : Rinse eyes with water as a precaution.

First-aid measures after ingestion : Call a poison center or a doctor if you feel unwell.

4.2. Most important symptoms and effects, both acute and delayed

Symptoms/effects after skin contact : Irritation.

4.3. Indication of any immediate medical attention and special treatment needed

Treat symptomatically.

SECTION 5: Firefighting measures

5.1. Extinguishing media

Suitable extinguishing media : Dry powder. Foam. Carbon dioxide.

5.2. Special hazards arising from the substance or mixture

Reactivity in case of fire : If product burns in a general fire it will produce dense smoke, acrid gases and acrolein.

Hazardous decomposition products in case of fire : Toxic fumes may be released.

5.3. Advice for firefighters

Protection during firefighting : Do not attempt to take action without suitable protective equipment. Self-contained breathing apparatus. Complete protective clothing.

Personal protection (Emergency response) : Wear protective clothing, Wear respiratory protection



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SECTION 6: Accidental release measures

6.1. Personal precautions, protective equipment and emergency procedures

No additional information available

6.1.1. For non-emergency personnel

Emergency procedures : Ventilate spillage area. Avoid contact with skin and eyes.

6.1.2. For emergency responders

Protective equipment : Do not attempt to take action without suitable protective equipment. For further information refer to section 8: "Exposure controls/personal protection".

6.2. Environmental precautions

Avoid release to the environment.

6.3. Methods and material for containment and cleaning up

For containment : Collect spillage.

Methods for cleaning up : All spills will result in potentially hazardous slippery surfaces and should be dealt with promptly. Transfer spilled liquid into non-porous containers of suitable strength. Clean up small spills with sand, diatomaceous earth, soda ash, or other non-combustible absorbent material. Load absorbent/oil mixture into suitably labelled containers for disposal. Solidified oil may be shovelled into disposal containers. Residual oil should be removed with (preferably alkaline) detergent in soft water. Insoluble deposits may form with hard or salty water.

Do not allow oil to contaminate waste water, drains, or streams and other natural water courses.

Other information : Dispose of materials or solid residues at an authorized site.

SECTION 7: Handling and storage

7.1. Precautions for safe handling

Precautions for safe handling : Ensure good ventilation of the work station. Avoid contact with skin and eyes. Wear personal protective equipment.

Hygiene measures : Wash contaminated clothing before reuse. Do not eat, drink or smoke when using this product. Always wash hands after handling the product.

7.2. Conditions for safe storage, including any incompatibilities

Storage conditions : Store in a well-ventilated place. Keep cool.

Storage area : Keep out of direct sunlight. Store out of reach of unauthorised persons, children and animals. Keep only in the original container.

Incompatible products : Oxidizing agent.

Maximum storage period : 2 years

SECTION 8: Exposure controls/personal protection

8.1. Control parameters

No additional information available

8.2. Appropriate engineering controls

Appropriate engineering controls : Ensure good ventilation of the work station.

Environmental exposure controls : Avoid release to the environment.

8.3. Individual protection measures, such as personal protective equipment (PPE)

Hand protection : Protective gloves

Eye protection : Safety glasses

Skin and body protection : Wear suitable protective clothing

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Respiratory protection : In case of insufficient ventilation, wear suitable respiratory equipment

Personal protective equipment symbol(s):



8.4. Exposure limit values for the other components

No additional information available

SECTION 9: Physical and chemical properties

9.1. Information on basic physical and chemical properties

Physical state	: Liquid
Appearance	: Oil.
Colour	: Light yellow.
Odour	: No data available
Odour threshold	: No data available
pH	: No data available
pH solution	: No data available
Relative evaporation rate (butylacetate=1)	: No data available
Relative evaporation rate (ether=1)	: No data available
Melting point	: Not applicable
Freezing point	: No data available
Boiling point	: No data available
Flash point	: No data available
Auto-ignition temperature	: No data available
Decomposition temperature	: No data available
Flammability (solid, gas)	: Not applicable
Vapour pressure	: No data available
Vapour pressure at 50 °C	: No data available
Relative vapour density at 20 °C	: No data available
Relative density	: 0.928
Relative density of saturated gas/air mixture	: No data available
Density	: No data available
Relative gas density	: No data available
Solubility	: Insoluble.
Partition coefficient n-octanol/water (Log Pow)	: No data available
Partition coefficient n-octanol/water (Log Kow)	: No data available
Viscosity, kinematic	: No data available
Viscosity, dynamic	: No data available
Explosive properties	: No data available
Oxidising properties	: No data available
Explosive limits	: No data available
Lower explosion limit	: No data available
Upper explosion limit	: No data available

9.2. Other information

No additional information available

SECTION 10: Stability and reactivity

10.1. Reactivity

The product is non-reactive under normal conditions of use, storage and transport.

10.2. Chemical stability

Stable under normal conditions.

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10.3. Possibility of hazardous reactions

No dangerous reactions known under normal conditions of use.

10.4. Conditions to avoid

None under recommended storage and handling conditions (see section 7).

10.5. Incompatible materials

No additional information available

10.6. Hazardous decomposition products

Under normal conditions of storage and use, hazardous decomposition products should not be produced.

SECTION 11: Toxicological information

11.1. Information on toxicological effects

Acute toxicity (oral)	: Not classified
Acute toxicity (dermal)	: Not classified
Acute toxicity (inhalation)	: Not classified

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Unknown acute toxicity (GHS ZA)Unknown acute toxicity (GHS ZA)	98% of the mixture consists of ingredient(s) of unknown acute toxicity (Oral) 100% of the mixture consists of ingredient(s) of unknown acute toxicity (Dermal) 100% of the mixture consists of ingredient(s) of unknown acute toxicity (Inhalation (Vapours))
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oleic acid (112-80-1)

LD50 oral rat	25000 mg/kg bodyweight (Rat, Literature study, Oral)
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Skin corrosion/irritation	: Causes mild skin irritation.
Serious eye damage/irritation	: Not classified
Respiratory or skin sensitisation	: Not classified
Germ cell mutagenicity	: Not classified
Carcinogenicity	: Not classified
Reproductive toxicity	: Not classified
STOT-single exposure	: Not classified
STOT-repeated exposure	: Not classified
Aspiration hazard	: Not classified

SECTION 12: Ecological information

12.1. Toxicity

Ecology - general	: Harmful to aquatic life.
Hazardous to the aquatic environment, short-term (acute)	: Harmful to aquatic life.
Hazardous to the aquatic environment, long-term (chronic)	: Not classified

Fatty acids, coco, ethoxylated (61791-29-5)

LC50 - Fish [1]	11.585 mg/l
Partition coefficient n-octanol/water (Log Pow)	3.21

oleic acid (112-80-1)

LC50 - Fish [1]	205 mg/l (96 h, Pimephales promelas, Static system, Literature study)
Partition coefficient n-octanol/water (Log Pow)	7.64 (Experimental value)

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oleic acid (112-80-1)

Organic Carbon Normalized Adsorption Coefficient (Log Koc)	4.068 – 4.382 (log Koc, Calculated value)
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12.2. Persistence and degradability

Beef-up Oil (vegetable oil 868 g/l) (8002-13-9)

Persistence and degradability	No additional information available
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Canola Seed Oil (8002-13-9)

Persistence and degradability	Readily biodegradable in water.
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oleic acid (112-80-1)

Persistence and degradability	Biodegradable in the soil. Readily biodegradable in water.
Chemical oxygen demand (COD)	2.25 g O ₂ /g substance
ThOD	2.89 g O ₂ /g substance
BOD (% of ThOD)	> 0.5 (5 day(s), Literature study)

12.3. Bioaccumulative potential

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Bioaccumulative potential	No additional information available
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Canola Seed Oil (8002-13-9)

Bioaccumulative potential	Not bioaccumulative.
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Fatty acids, coco, ethoxylated (61791-29-5)

Partition coefficient n-octanol/water (Log Pow)	3.21
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oleic acid (112-80-1)

Partition coefficient n-octanol/water (Log Pow)	7.64 (Experimental value)
Organic Carbon Normalized Adsorption Coefficient (Log Koc)	4.068 – 4.382 (log Koc, Calculated value)
Bioaccumulative potential	High potential for bioaccumulation (Log Kow > 5).

12.4. Mobility in soil

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Mobility in soil	No additional information available
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Fatty acids, coco, ethoxylated (61791-29-5)

Mobility in soil	72.65
Partition coefficient n-octanol/water (Log Pow)	3.21

oleic acid (112-80-1)

Surface tension	33 mN/m (20 °C)
Partition coefficient n-octanol/water (Log Pow)	7.64 (Experimental value)
Organic Carbon Normalized Adsorption Coefficient (Log Koc)	4.068 – 4.382 (log Koc, Calculated value)
Ecology - soil	Adsorbs into the soil.

12.5. Other adverse effects

Ozone : Not classified

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Other adverse effects : No additional information available

SECTION 13: Disposal considerations

13.1. Disposal methods

Waste treatment methods : Dispose of contents/container in accordance with licensed collector's sorting instructions.

SECTION 14: Transport information

In accordance with SANS / IMDG / IATA

SANS	IMDG	IATA
14.1. UN number		
Not Regulated	Not Regulated	Not Regulated
14.2. Proper Shipping Name		
Not applicable	Not applicable	Not applicable
14.3. Transport hazard class(es)		
Not applicable	Not applicable	Not applicable
Not applicable	Not applicable	Not applicable
14.4. Packing group		
Not applicable	Not applicable	Not applicable
14.5. Environmental hazards		
Dangerous for the environment : No	Dangerous for the environment : No Marine pollutant : No	Dangerous for the environment : No
No supplementary information available		

14.6. Special precautions for user

SANS

No data available

IMDG

No data available

IATA

No data available

14.7. Transport in bulk according to Annex II of MARPOL 73/78 and the IBC Code

Not applicable

SECTION 15: Regulatory information

15.1. Safety, health, and environmental national regulations specific for the product

No additional information available

SECTION 16: Other information

Issue date : 08/09/2022

Full text of H-statements

H315	Causes skin irritation.
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Full text of H-statements

H316	Causes mild skin irritation
H319	Causes serious eye irritation.
H401	Toxic to aquatic life
H402	Harmful to aquatic life

Safety Data Sheet (SDS), South Africa

This information is based on our current knowledge and is intended to describe the product for the purposes of health, safety and environmental requirements only. It should not therefore be construed as guaranteeing any specific property of the product.