

SAFETY DATA SHEET

**MEAT PKG GREEN V2**

Version Number 1.0
Revision Date 02/22/2017

Page 1 of 14
Print Date 04/10/2018

SAFETY DATA SHEET

MEAT PKG GREEN V2

Section 1. Identification

GHS product identifier : MEAT PKG GREEN V2
Chemical name : Mixture
CAS number : Mixture
Other means of identification : CC10257531
Product type : liquid

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

Product use : Industrial applications. Plastics.

Supplier's details : **POLYONE CORPORATION**
ColorMatrix Group Inc.
680 North Rocky River Drive, Berea, Ohio, 44017-1628, USA

+1 216 622 0100

Emergency telephone number (with hours of operation) : CHEMTREC 1-800-424-9300 (24hrs for spill, leak, fire, exposure or accident).

Section 2. Hazards identification

This mixture has not been evaluated as a whole for health effects. Information provided on health effects of this product is based on the individual components. However, some vapors or contaminants may be released upon heating and the end-user (fabricator) must take the necessary precautions (mechanical ventilation, respiratory protection, etc.) to protect employees from exposure. See sections 8 and 11 for special precautions. After handling, always wash hands thoroughly with soap and water.

OSHA/HCS status : While this material is not considered hazardous by the OSHA Hazard Communication Standard (29 CFR 1910.1200), this SDS contains valuable information critical to the safe handling and proper use of the product. This SDS should be retained and available for employees and other users of this product.

Classification of the substance or mixture : Not classified.

GHS label elements

SAFETY DATA SHEET

MEAT PKG GREEN V2

Version Number 1.0
Revision Date 02/22/2017

Page 2 of 14
Print Date 04/10/2018

Signal word : No signal word.
Hazard statements : No known significant effects or critical hazards.

Precautionary statements

General : Not applicable.
Prevention : Not applicable.
Response : Not applicable.
Storage : Not applicable.
Disposal : Not applicable.
Supplemental label elements : None known.
Hazards not otherwise classified : None known.

Section 3. Composition/information on ingredients

Substance/mixture : Mixture
Chemical name : Mixture
Other means of identification : CC10257531

CAS number/other identifiers

Ingredient name	%	CAS number
Carbon black	1 - 5	1333-86-4

Any concentration shown as a range is to protect confidentiality or is due to batch variation.

There are no additional ingredients present which, within the current knowledge of the supplier and in the concentrations applicable, are classified as hazardous to health or the environment and hence require reporting in this section.

Occupational exposure limits, if available, are listed in Section 8.

Section 4. First aid measures**Description of necessary first aid measures**

Eye contact : Immediately flush eyes with plenty of water, occasionally lifting the upper and lower eyelids. Check for and remove any contact lenses. Get medical attention if irritation occurs.

SAFETY DATA SHEET


MEAT PKG GREEN V2

Version Number 1.0
Revision Date 02/22/2017

Page 3 of 14
Print Date 04/10/2018

- Inhalation** : Remove victim to fresh air and keep at rest in a position comfortable for breathing. Get medical attention if symptoms occur. In case of inhalation of decomposition products in a fire, symptoms may be delayed. The exposed person may need to be kept under medical surveillance for 48 hours.
- Skin contact** : Flush contaminated skin with plenty of water. Remove contaminated clothing and shoes. Get medical attention if symptoms occur.
- Ingestion** : Wash out mouth with water. Remove victim to fresh air and keep at rest in a position comfortable for breathing. If material has been swallowed and the exposed person is conscious, give small quantities of water to drink. Do not induce vomiting unless directed to do so by medical personnel. Get medical attention if symptoms occur.

Most important symptoms/effects, acute and delayed
Potential acute health effects

- Eye contact** : No known significant effects or critical hazards.
- Inhalation** : No known significant effects or critical hazards.
- Skin contact** : No known significant effects or critical hazards.
- Ingestion** : No known significant effects or critical hazards.

Over-exposure signs/symptoms

- Eye contact** : No specific data.
- Inhalation** : No specific data.
- Skin contact** : No specific data.
- Ingestion** : No specific data.

Indication of immediate medical attention and special treatment needed, if necessary

- Notes to physician** : In case of inhalation of decomposition products in a fire, symptoms may be delayed. The exposed person may need to be kept under medical surveillance for 48 hours.
- Specific treatments** : No specific treatment.
- Protection of first-aiders** : No action shall be taken involving any personal risk or without suitable training.

See toxicological information (Section 11)

Section 5. Firefighting measures
Extinguishing media

MEAT PKG GREEN V2

Version Number 1.0
Revision Date 02/22/2017

Page 4 of 14
Print Date 04/10/2018

- Suitable extinguishing media** : In case of fire, use water spray (fog), foam, dry chemical or CO₂.
- Unsuitable extinguishing media** : None known.
- Specific hazards arising from the chemical** : In a fire or if heated, a pressure increase will occur and the container may burst.
- Hazardous thermal decomposition products** : Decomposition products may include the following materials:
carbon dioxide
carbon monoxide
nitrogen oxides
- Special protective actions for fire-fighters** : Promptly isolate the scene by removing all persons from the vicinity of the incident if there is a fire. No action shall be taken involving any personal risk or without suitable training.
- Special protective equipment for fire-fighters** : Fire-fighters should wear appropriate protective equipment and self-contained breathing apparatus (SCBA) with a full face-piece operated in positive pressure mode.

Section 6. Accidental release measures

Personal precautions, protective equipment and emergency procedures

- For non-emergency personnel** : No action shall be taken involving any personal risk or without suitable training. Evacuate surrounding areas. Keep unnecessary and unprotected personnel from entering. Do not touch or walk through spilled material. Put on appropriate personal protective equipment.
- For emergency responders** : If specialized clothing is required to deal with the spillage, take note of any information in Section 8 on suitable and unsuitable materials. See also the information in "For non-emergency personnel".
- Environmental precautions** : Avoid dispersal of spilled material and runoff and contact with soil, waterways, drains and sewers. Inform the relevant authorities if the product has caused environmental pollution (sewers, waterways, soil or air).

Methods and materials for containment and cleaning up

- Small spill** : Stop leak if without risk. Move containers from spill area. Dilute with water and mop up if water-soluble. Alternatively, or if water-insoluble, absorb with an inert dry material and place in an appropriate waste disposal container. Dispose of via a licensed waste disposal contractor.
- Large spill** : Stop leak if without risk. Move containers from spill area. Prevent entry into sewers, water courses, basements or confined areas. Wash spillages into an effluent treatment plant or proceed as follows.

SAFETY DATA SHEET


MEAT PKG GREEN V2

Version Number 1.0
Revision Date 02/22/2017

Page 5 of 14
Print Date 04/10/2018

Contain and collect spillage with non-combustible, absorbent material e.g. sand, earth, vermiculite or diatomaceous earth and place in container for disposal according to local regulations (see Section 13). Dispose of via a licensed waste disposal contractor. Note: see Section 1 for emergency contact information and Section 13 for waste disposal.

Section 7. Handling and storage

Precautions for safe handling

- Protective measures** : Put on appropriate personal protective equipment (see Section 8).
- Advice on general occupational hygiene** : Eating, drinking and smoking should be prohibited in areas where this material is handled, stored and processed. Workers should wash hands and face before eating, drinking and smoking. Remove contaminated clothing and protective equipment before entering eating areas. See also Section 8 for additional information on hygiene measures.
- Conditions for safe storage, including any incompatibilities** : Store in accordance with local regulations. Store in original container protected from direct sunlight in a dry, cool and well-ventilated area, away from incompatible materials (see Section 10) and food and drink. Keep container tightly closed and sealed until ready for use. Containers that have been opened must be carefully resealed and kept upright to prevent leakage. Do not store in unlabeled containers. Use appropriate containment to avoid environmental contamination.

Section 8. Exposure controls/personal protection

Control parameters

Occupational exposure limits

Ingredient name	Exposure limits
Carbon black	OSHA PEL 1989 (1989-03-01) PEL: Permissible Exposure Level 3.5 mg/m ³ OSHA PEL (1993-06-30) PEL: Permissible Exposure Level 3.5 mg/m ³ NIOSH REL (1994-06-01) Time Weighted Average (TWA) 3.5 mg/m ³ Time Weighted Average (TWA) ACGIH TLV (2010-12-06) TLV-TWA: Threshold Limit Value - Time weighted average PEL: Permissible Exposure Level 3 mg/m ³ Form: Inhalable fraction

SAFETY DATA SHEET


MEAT PKG GREEN V2

Version Number 1.0
Revision Date 02/22/2017

Page 6 of 14
Print Date 04/10/2018

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- Appropriate engineering controls** : Good general ventilation should be sufficient to control worker exposure to airborne contaminants.
- Environmental exposure controls** : Emissions from ventilation or work process equipment should be checked to ensure they comply with the requirements of environmental protection legislation. In some cases, fume scrubbers, filters or engineering modifications to the process equipment will be necessary to reduce emissions to acceptable levels.

Individual protection measures

- Hygiene measures** : Wash hands, forearms and face thoroughly after handling chemical products, before eating, smoking and using the lavatory and at the end of the working period. Appropriate techniques should be used to remove potentially contaminated clothing. Wash contaminated clothing before reusing. Ensure that eyewash stations and safety showers are close to the workstation location.
- Eye/face protection** : Safety eyewear complying with an approved standard should be used when a risk assessment indicates this is necessary to avoid exposure to liquid splashes, mists, gases or dusts. If contact is possible, the following protection should be worn, unless the assessment indicates a higher degree of protection: safety glasses with side-shields.

Skin protection

- Hand protection** : Chemical-resistant, impervious gloves complying with an approved standard should be worn at all times when handling chemical products if a risk assessment indicates this is necessary.
- Body protection** : Personal protective equipment for the body should be selected based on the task being performed and the risks involved and should be approved by a specialist before handling this product.
- Other skin protection** : Appropriate footwear and any additional skin protection measures should be selected based on the task being performed and the risks involved and should be approved by a specialist before handling this product.
- Respiratory protection** : Based on the hazard and potential for exposure, select a respirator that meets the appropriate standard or certification. Respirators must be used according to a respiratory protection program to ensure proper fitting, training, and other important aspects of use.

Section 9. Physical and chemical properties

SAFETY DATA SHEET


MEAT PKG GREEN V2

Version Number 1.0
Revision Date 02/22/2017

Page 7 of 14
Print Date 04/10/2018

Appearance

Physical state	:	liquid [liquid]
Color	:	GREEN
Odor	:	Faint odor.
Odor threshold	:	Not available.
pH	:	Not available.
Melting point	:	Not available.
Boiling point	:	Not available.
Flash point	:	Not available.
Burning time	:	Not available.
Burning rate	:	Not available.
Evaporation rate	:	Not available.
Flammability (solid, gas)	:	Not available.
Lower and upper explosive (flammable) limits	:	Lower: Not available. Upper: Not available.
Vapor pressure	:	Not available.
Vapor density	:	Not available.
Relative density	:	Not available.
Solubility	:	Not available.
Solubility in water	:	insoluble in water.
Partition coefficient: n-octanol/water	:	Not available.
Auto-ignition temperature	:	Not available.
Decomposition temperature	:	Not available.
SADT	:	Not available.
Viscosity	:	Dynamic: Not available. Kinematic: Not available.

Section 10. Stability and reactivity

Reactivity	:	No specific test data related to reactivity available for this product or its ingredients.
Chemical stability	:	Stable under recommended storage and handling conditions (see Section 7).
Possibility of hazardous reactions	:	Under normal conditions of storage and use, hazardous reactions will not occur.
Conditions to avoid	:	Keep away from extreme heat and oxidizing agents.
Incompatible materials	:	Keep away from strong acids. Oxidizer.
Hazardous decomposition products	:	Under normal conditions of storage and use, hazardous decomposition products should not be produced.

SAFETY DATA SHEET

MEAT PKG GREEN V2

Version Number 1.0
Revision Date 02/22/2017

Page 8 of 14
Print Date 04/10/2018

Section 11. Toxicological information

This mixture has not been evaluated as a whole for health effects. Exposure effects listed are based on existing health data for the individual components which comprise the mixture.

Information on toxicological effects

Acute toxicity

Product/ingredient name	Result	Species	Dose	Exposure
Carbon black	LD50 Oral	Rat	15,400 mg/kg	-

Conclusion/Summary : Mixture.Not fully tested.

Irritation/Corrosion

Conclusion/Summary

Skin : Mixture.Not fully tested.
Eyes : Mixture.Not fully tested.
Respiratory : Mixture.Not fully tested.

Sensitization

Conclusion/Summary

Skin : Mixture.Not fully tested.
Respiratory : Mixture.Not fully tested.

Mutagenicity

Conclusion/Summary : Mixture.Not fully tested.

Carcinogenicity

Conclusion/Summary : Mixture.Not fully tested.

Classification

Product/ingredient name	OSHA	IARC	NTP
Carbon black		2B	

Reproductive toxicity

Conclusion/Summary : Mixture.Not fully tested.

Teratogenicity

SAFETY DATA SHEET

**MEAT PKG GREEN V2**

Version Number 1.0
Revision Date 02/22/2017

Page 9 of 14
Print Date 04/10/2018

Conclusion/Summary : Mixture.Not fully tested.

Specific target organ toxicity (single exposure)

Not available.

Specific target organ toxicity (repeated exposure)

Not available.

Aspiration hazard

Not available.

Information on likely routes of exposure : Not available.

Potential acute health effects

Eye contact : No known significant effects or critical hazards.
Inhalation : No known significant effects or critical hazards.
Skin contact : No known significant effects or critical hazards.
Ingestion : No known significant effects or critical hazards.

Symptoms related to the physical, chemical and toxicological characteristics

Eye contact : No specific data.
Inhalation : No specific data.
Skin contact : No specific data.
Ingestion : No specific data.

Delayed and immediate effects as well as chronic effects from short and long-term exposure**Short term exposure**

Potential immediate effects : Not available.
Potential delayed effects : Not available.

Long term exposure

Potential immediate effects : Not available.
Potential delayed effects : Not available.

Potential chronic health effects

Conclusion/Summary : Mixture.Not fully tested.

General : No known significant effects or critical hazards.

SAFETY DATA SHEET


MEAT PKG GREEN V2

Version Number 1.0
Revision Date 02/22/2017

Page 10 of 14
Print Date 04/10/2018

Carcinogenicity : No known significant effects or critical hazards.
Mutagenicity : No known significant effects or critical hazards.
Teratogenicity : No known significant effects or critical hazards.
Developmental effects : No known significant effects or critical hazards.
Fertility effects : No known significant effects or critical hazards.

Numerical measures of toxicity
Acute toxicity estimates

Not available.

Section 12. Ecological information
Toxicity

Product/ingredient name	Result	Species	Exposure
Carbon black			
	Acute EC50 37.563 mg/l Fresh water	Aquatic invertebrates. Daphnia	48 h
	Acute LC50 61.547 mg/l Fresh water	Aquatic invertebrates. Daphnia	48 h

Conclusion/Summary : Not available.

Persistence and degradability

Conclusion/Summary : Not available.

Bioaccumulative potential
Mobility in soil

Soil/water partition coefficient (KOC) : Not available.
Other adverse effects : No known significant effects or critical hazards.

Section 13. Disposal considerations

Disposal methods : The generation of waste should be avoided or minimized wherever possible. Disposal of this product, solutions and any by-products should at all times comply with the requirements of environmental

SAFETY DATA SHEET


MEAT PKG GREEN V2

Version Number 1.0
Revision Date 02/22/2017

Page 11 of 14
Print Date 04/10/2018

protection and waste disposal legislation and any regional local authority requirements. Dispose of surplus and non-recyclable products via a licensed waste disposal contractor. Waste should not be disposed of untreated to the sewer unless fully compliant with the requirements of all authorities with jurisdiction. Waste packaging should be recycled. Incineration or landfill should only be considered when recycling is not feasible. This material and its container must be disposed of in a safe way. Empty containers or liners may retain some product residues. Avoid dispersal of spilled material and runoff and contact with soil, waterways, drains and sewers.

United States - RCRA Acute hazardous waste "P" List: Not listed

United States - RCRA Toxic hazardous waste "U" List: Not listed

Section 14. Transport information

U.S. DOT Classification : Not regulated for transportation.
ICAO/IATA : Not classified as dangerous goods under transport regulations.
IMO/IMDG (maritime) : Not classified as dangerous goods under transport regulations.

Section 15. Regulatory information

U.S. Federal regulations :

- United States - TSCA 12(b) - Chemical export notification:** None of the components are listed.
- United States - TSCA 4(a) - Final Test Rules:** Not listed
- United States - TSCA 4(a) - ITC Priority list:** Not listed
- United States - TSCA 4(a) - Proposed test rules:** Not listed
- United States - TSCA 4(f) - Priority risk review:** Not listed
- United States - TSCA 5(a)2 - Final significant new use rules:** Not listed
- United States - TSCA 5(a)2 - Proposed significant new use rules:** Not listed
- United States - TSCA 5(e) - Substances consent order:** Not listed
- United States - TSCA 6 - Final risk management:** Not listed
- United States - TSCA 6 - Proposed risk management:** Not listed
- United States - TSCA 8(a) - Chemical risk rules:** Not listed
- United States - TSCA 8(a) - Dioxin/Furane precursor:** Not listed
- United States - TSCA 8(a) - Chemical Data Reporting (CDR):** Not determined
- United States - TSCA 8(a) - Preliminary assessment report (PAIR):** Not listed

SAFETY DATA SHEET



MEAT PKG GREEN V2

Version Number 1.0
 Revision Date 02/22/2017

Page 12 of 14
 Print Date 04/10/2018

United States - TSCA 8(c) - Significant adverse reaction (SAR):
 Not listed
United States - TSCA 8(d) - Health and safety studies: Not listed
United States - EPA Clean water act (CWA) section 307 - Priority pollutants: Listed **Phthalocyanine green**

United States - EPA Clean water act (CWA) section 311 - Hazardous substances: Not listed
United States - EPA Clean air act (CAA) section 112 - Accidental release prevention - Flammable substances: Not listed
United States - EPA Clean air act (CAA) section 112 - Accidental release prevention - Toxic substances: Not listed
United States - Department of commerce - Precursor chemical:
 Not listed

Clean Air Act Section 112(b) Hazardous Air Pollutants (HAPs) : Not listed
Clean Air Act Section 602 Class I Substances : Not listed
Clean Air Act Section 602 Class II Substances : Not listed
DEA List I Chemicals (Precursor Chemicals) : Not listed
DEA List II Chemicals (Essential Chemicals) : Not listed

US. EPA CERCLA Hazardous Substances (40 CFR 302)

not applicable

SARA 311/312

Classification : Not applicable.

Composition/information on ingredients

Name	%	Classification
Carbon black	1 - 5	CH

SARA 313

Not applicable.

State regulations

Massachusetts : None of the components are listed.
New York : None of the components are listed.
New Jersey : The following components are listed:

SAFETY DATA SHEET

MEAT PKG GREEN V2

Version Number 1.0
Revision Date 02/22/2017

Page 13 of 14
Print Date 04/10/2018

Pennsylvania : Carbon black
Phthalocyanine green
The following components are listed:
Carbon black

Phthalocyanine green

California Prop. 65

WARNING: This product contains a chemical known to the State of California to cause cancer.

United States inventory (TSCA 8b) : All components are listed or exempted.

Canada inventory : All components are listed or exempted.

International regulations

International lists :

- Australia inventory (AICS):** All components are listed or exempted.
- Malaysia Inventory (EHS Register):** Not determined.
- EINECS:** All components are listed or exempted.
- Japan inventory:** All components are listed or exempted.
- China inventory (IECSC):** All components are listed or exempted.
- Korea inventory:** All components are listed or exempted.
- New Zealand Inventory of Chemicals (NZIoC):** All components are listed or exempted.
- Philippines inventory (PICCS):** All components are listed or exempted.
- Taiwan Chemical Substances Inventory (TCSI):** All components are listed or exempted.

Chemical Weapons Convention : Not listed

List Schedule I Chemicals

Chemical Weapons Convention : Not listed

List Schedule II Chemicals

Chemical Weapons Convention : Not listed

List Schedule III Chemicals

Section 16. Other information

Hazardous Material Information System (U.S.A.) :

Health	*	0
Flammability		0
Physical hazards		0

Caution: HMIS® ratings are based on a 0-4 rating scale, with 0 representing minimal hazards or risks, and 4 representing significant hazards or risks Although HMIS® ratings are not required on SDSs under 29

SAFETY DATA SHEET

**MEAT PKG GREEN V2**

Version Number 1.0
Revision Date 02/22/2017

Page 14 of 14
Print Date 04/10/2018

CFR 1910.1200, the preparer may choose to provide them. HMIS® ratings are to be used with a fully implemented HMIS® program. HMIS® is a registered mark of the National Paint & Coatings Association (NPCA). HMIS® materials may be purchased exclusively from J. J. Keller (800) 327-6868. The customer is responsible for determining the PPE code for this material.

History

Date of printing : 04/10/2018
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Date of previous issue : 00/00/0000
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Key to abbreviations

: ATE = Acute Toxicity Estimate
BCF = Bioconcentration Factor
GHS = Globally Harmonized System of Classification and Labelling of Chemicals
IATA = International Air Transport Association
IBC = Intermediate Bulk Container
IMDG = International Maritime Dangerous Goods
LogPow = logarithm of the octanol/water partition coefficient
MARPOL = International Convention for the Prevention of Pollution From Ships, 1973 as modified by the Protocol of 1978. ("Marpol" = marine pollution)
UN = United Nations
References : Not available.

Notice to reader

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