



KEEPER® PROFESSIONAL RED MEAT SAFETY DATA SHEET

SECTION 1: IDENTIFICATION

Product Identifier:

Keeper® Professional Red Meat

Other means of Identification:

8.35% sodium chlorite solution

Recommended Use:

Controls microorganisms on red meat products

Chemical Manufacturer:

Kemin Industries, Inc.

2650 Venture Drive

Norman, Oklahoma 73069

Phone: (405) 329-5556

Fax: (405) 329-2681

Emergency Telephone Number:

Chemtrec for transportation emergencies in the United States, Canada, Puerto Rico, and Virgin Islands 1-800-424-9300; All other areas 1-703-527-3887

American Association of Poison Control Centers 1-800-222-1222

Chemtrec contract number 2749

SECTION 2: HAZARD(S) IDENTIFICATION

Classification in accordance with OSHA 29 CFR 1910.1200 (d):

Eye Damage/Irritation: Category 2B

Specific Target Organ Toxicity (Repeated Exposure): Category 2

Corrosive to Metals: Category 1

GHS Label elements, including precautionary statements:

Signal word: **Warning**

Pictograms:

**Hazard Statements:**

Causes eye irritation.

May cause damage to blood, spleen and stomach through prolonged or repeated exposure by oral ingestion.

May be corrosive to metals

Precautionary statements:

Wash hands thoroughly after handling.

Do not breathe mist or spray.

Keep only in original container

Response statements:

If in eyes: Rinse cautiously with water for several minutes. Remove contact lenses if present and easy to do. Continue rinsing. If eye irritation persists; Get medical attention.

Get medical attention if you feel unwell.

Absorb spillage with non-combustible material to prevent material damage.

Store in corrosive resistant container.

Dispose of contents and container in accordance with local, state and federal regulations.

SECTION 3: COMPOSITION / INFORMATION ON INGREDIENTS

Substance	CAS #	Concentration
Sodium chlorite	7758-19-2	5 – 10%
Water	7732-18-5	85 – 95%

If the specific chemical identity and/or the exact percentage of an ingredient are not specified, the information has been withheld as a trade secret.

SECTION 4: FIRST-AID MEASURES

In case of skin contact; remove and launder contaminated clothing and shoes immediately. Wash affected area with soap and water.

In case of eye contact; rinse thoroughly with plenty of water for at least 15 minutes and consult a physician.

If swallowed; do not induce vomiting. Never give anything by mouth to an unconscious person. Rinse mouth with water. Consult a physician.

Chlorine dioxide vapors are emitted when this product contacts acids or chlorine. If these vapors are inhaled move person into fresh air. If not breathing, give artificial respiration. Consult a physician. Monitor patient closely for delayed development of pulmonary edema which may occur up to 48-72 hours post inhalation.

SECTION 5: FIRE-FIGHTING MEASURES

Substance does not burn but supports the combustion of flammable substances through the liberation of oxygen. Water is the preferred extinguishing media when it is compatible with the burning substance. If water is not compatible, use dry powder extinguisher.

Burning will release hydrogen chloride gas (HCl) and oxides of sodium (NaO_x).

Firefighters should wear self-contained breathing apparatus (SCBA) if necessary.

SECTION 6: ACCIDENTAL RELEASE MEASURES

SPILL CONTAINMENT:

Avoid allowing spilled material to dry to crystalline sodium chlorite. Dry sodium chlorite is a strong oxidizer and creates a potential fire hazard when in contact with combustible materials. Use a non-combustible absorbent such as sand or vermiculite to absorb spilled or leaked Keeper Professional Red Meat before it dries. Remove any powder residue from dried Keeper Professional Red Meat by rinsing with water. Absorb rinse water with sand or other non-combustible absorbent and discard. Do not discharge this product to storm drains or to any surface or groundwater source unless specifically allowed under a valid NPDES permit.

SECTION 7: HANDLING AND STORAGE

HANDLING:

Use product only as directed by the label. Avoid contact with skin and eyes; avoid breathing any vapors or fumes resulting from product activation. Wash thoroughly after handling. Thoroughly rinse all protective gear and handling equipment, such as transfer pumps and lines, with water prior to reuse or storage. Keep away from children, animals, and unauthorized personnel.

PRODUCT STORAGE:

Store in a cool, dry, well-ventilated location away from acids, chlorine and chlorine compounds, hypochlorite (bleach), organic solvents, sulfur and sulfite compounds, phosphorus, combustible/flammable materials, and direct sunlight. Keep containers tightly closed when not in use and open carefully to prevent spillage. Storage on wooden floors and pallets is not recommended. Do not contaminate water, food or feed by storage or disposal.

SECTION 8: EXPOSURE CONTROLS / PERSONAL PROTECTION

No Occupational Safety and Health Administration (OSHA) permissible exposure limit (PEL) or American Conference of Governmental Industrial Hygienists (ACGIH) threshold limit values (TLV) have been established for this product.

Wear splash proof goggles to protect the eyes. Use gloves and protective clothing to protect against skin contact. Remove contaminated clothing immediately and laundry before reuse.

Use directions for this product typically require its activation by mixing with GRAS (generally regarded as safe) acids. The reaction leads to formation of aqueous chlorine dioxide (ClO₂) gas. Chlorine dioxide vapor from activated solutions may cause respiratory irritation. Severe overexposure may cause lung damage. Chlorine dioxide has a PEL of 0.1 ppm and a STEL of 0.3 ppm. Activate and use only in well-ventilated areas. For applications where activated product is used in an enclosed area or which involve potential employee exposure, such as in a fogging or spraying application, respiratory protection is required.

RESPIRATORY PROTECTION:

In accordance with OSHA regulations (29 CFR 1910.134 and 29 CFR 1910.1000) use a NIOSH approved air purifying respirators (APR) with cartridges approved for chlorine dioxide (ClO₂).

SECTION 9: PHYSICAL AND CHEMICAL PROPERTIES

- (a) **Appearance (physical state, color, etc.):** Clear to pale yellow liquid
- (b) **Odor:** Slight odor of chlorine
- (c) **Odor threshold:** Not determined
- (d) **pH:** 8.5 – 9.0
- (e) **Melting point/freezing point:** 25.2°F (-3.78°C)
- (f) **Initial boiling point and boiling range:** 221°F (105°C)
- (g) **Flash point:** Not applicable
- (h) **Evaporation rate:** Comparable to water
- (i) **Flammability (solid, gas):** Not flammable
- (j) **Upper/lower flammability or explosive limits:** Not flammable
- (k) **Vapor pressure:** 23.7 mm Hg (25°C)
- (l) **Vapor density:** 0.02 kg/m³
- (m) **Relative density:** 1.065 g/ml – 1.095 g/ml (20°C)
- (n) **Solubility(ies):** Miscible (water)
- (o) **Partition coefficient: n-octanol/water:** Not applicable (not a mixture)

- (p) **Auto-ignition temperature:** Not applicable
(q) **Decomposition temperature:** Not determined
(r) **Viscosity:** 0.6409 mm²/ sec

SECTION 10: STABILITY AND REACTIVITY

- (a) **Reactivity:** Not reactive under normal temperatures and pressures.
(b) **Chemical stability:** Stable at normal temperatures and pressures.
(c) **Possibility of hazardous reactions:** Contact with acids or chlorine can result in the evolution of chlorine dioxide gas (ClO₂)
(d) **Conditions to avoid:** Avoid heat, flames, sparks and other sources of ignition. Avoid evaporation to dryness. Dried material can ignite upon contact with combustibles. Avoid contamination with foreign materials. Avoid exposure to sunlight or ultraviolet light.
(e) **Incompatible materials:** Acids, Reducing agents, Combustible material, Oxidizing agents, Hypochlorite, Organic solvents and compounds, Garbage, Dirt, Organic materials, Household products, Chemicals, Soap products, Paint products, Vinegar, Beverages, Oils, Pine oil, Dirty rags, Sulfur-containing rubber, or any other foreign matter

SECTION 11: TOXICOLOGICAL INFORMATION

LIKELY ROUTES OF EXPOSURE:

- Oral:** Not classified but irritating to gastrointestinal tract if swallowed.
Dermal: Not classified but may produce mild skin irritation in some individuals.
Inhalation: Not classified, but may induce mild respiratory symptoms.
Eye contact: May cause moderate, reversible eye irritation.

Acute Toxicity, Oral: LD50 >2000mg/kg (ATE)

Acute Toxicity, Dermal: LD50 >2000mg/kg

Acute inhalation toxicity: LC50 >3.1mg/L over 4-hour exposure

Serious eye damage/eye irritation: Causes moderate eye irritation.

Respiratory Sensitization: No Data Available.

Skin Sensitization: Not classified.

Specific target organ toxicity – single exposure: Not classified.

Specific target organ toxicity – repeated exposure: May cause damage to blood, spleen and stomach through prolonged or repeated exposure by oral ingestion.

Reproductive toxicity: Not classified.

Germ cell mutagenicity: Not classified.

Carcinogenicity: Sodium chlorite is not classified as a carcinogen by NTP, IARC, or OSHA

SECTION 12: ECOLOGICAL INFORMATION

Keeper Professional Red Meat is toxic to fish and aquatic Invertebrates, oysters and shrimp. Do not discharge effluent containing this product into lakes, streams, ponds, estuaries, oceans or public waters unless in accordance with the requirements of a National Discharge Elimination System (NPDES) permit and the permitting authority has been notified in writing prior to discharge. Do not discharge effluent containing this product to sewer systems without previously notifying the sewage treatment plant authority. For guidance, contact your State Water Board or Regional Office of the EPA.
Keeper Professional Red Meat does not bio-accumulate.

SECTION 13: DISPOSAL CONSIDERATIONS

Product Disposal: Wastes resulting from the use of this product may be disposed of on site or at an approved waste disposal facility.

CONTAINER DISPOSAL: Do not reuse or refill this container. Offer for recycling if available. Offer for reconditioning if appropriate. Triple rinse container, or equivalent, promptly after emptying.

Triple rinse as follows: Empty remaining contents into application equipment or mix tank. Fill the container ¼ full with water. Replace and tighten closures. Tip the container on its side and roll it back and forth, ensuring at least one complete revolution for 30 seconds. Turn the container over onto its other end and tip it back and forth several times. Empty the rinsate into application equipment or a mix tank or store rinsate for later use or disposal. Repeat this process two more times.

SECTION 14: TRANSPORT INFORMATION

U.S. DOT

UN Number: UN1908

Proper shipping name: Chlorite solution

Class: 8

Packing group: III

AIR TRANSPORT (ICAO/IATA)

UN Number: UN1908

Proper shipping name: Chlorite solution

Class: 8

Packing group: III

MARITIME TRANSPORT (IMDG)

UN Number: UN1908

Proper shipping name: Chlorite solution

Class: 8

Packing group: III

SECTION 15: REGULATORY INFORMATION

U.S. REGULATIONS

CERCLA SECTIONS 102a/103 HAZARDOUS SUBSTANCES (40 CFR 302.4):

Not regulated.

EPCRA SECTION 313 (40 CFR 372.65):

Not regulated.

NATIONAL INVENTORY STATUS

U.S. INVENTORY STATUS: Toxic Substance Control Act (TSCA):

All components are listed or exempt.

Canadian Chemical Inventory:

All components of this product are listed on either the DSL or the NDSL

STATE Regulations

Contact your Kemin account representative for state-specific regulatory information.

FIFRA Regulations:

Not applicable

FIFRA Labeling Requirements:

Not applicable

SECTION 16: OTHER INFORMATION

NOTICE: Manufacturer believes the information contained herein is accurate; however we make no guarantees with respect to such accuracy and assume no liability in connection with the use of the

information contained herein by any party. Any party using this product should review all such laws, rules or regulations prior to use.

NO WARRANTY IS MADE, EXPRESS OR IMPLIED FOR A PARTICULAR PURPOSE OR OTHERWISE

Prepared: November 22, 2024