

SAFETY DATA SHEET
OVEN TAB

SDS Revision Date: 2/6/2024



Section 1. Identification of the substance/mixture and of the company/undertaking

1.1. Product identifier

Product Identity

Merry Chef Oven Tab

Alternate Names

Merry Chef Oven Tab

Unique Formula Identifier

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

Intended Uses and Uses Advised Against

See Technical Data Sheet.

1.3. Details of the supplier of the safety data sheet

Company Name

Magnus

16005 Gateway Dr., Suite 300

Frisco, TX 75033

Customer Service:

1-855-962-4687

1.4. Emergency telephone number

Emergency

24 hour Emergency Telephone No.

Chemtrec 1-800-424-9300

Section 2. Hazard identification of the product

2.1. Classification of the substance or mixture

Classification according to Regulation (EC) No. 1272/2008 [CLP/GHS]

Skin Irrit. 2;H315 Causes skin irritation.

Eye Irrit. 2;H319 Causes serious eye irritation.

STOT SE 3;H335 May cause respiratory irritation.

2.2. Label elements

According to REGULATION (EU) 2020/878 amending Regulations EU 2015/830 and (EC) No 1907/2006



Warning

H315 Causes skin irritation.

H319 Causes serious eye irritation.

SAFETY DATA SHEET

MERRY CHEF OVEN TAB

H335 May cause respiratory irritation.

P403+233 Store in a well ventilated place. Keep container tightly closed.

P261 Avoid breathing dust, fume, gas, mist, vapors, spray.

P280 Wear protective gloves, eye protection, and face protection.

P302+352 IF ON SKIN: Wash with plenty of soap and water.

P312 Call a POISON CENTER, doctor or physician if you feel unwell.

P337+313 If eye irritation persists: Get medical advice or attention.

2.3. Other hazards

This product contains no PBT/vPvB chemicals.

This product contains no endocrine disrupting chemicals.

Section 3. Composition/information on ingredients

3.2. Mixtures

If the product contains substances that present a hazard according to Regulation (EC) No. 1272/2008 [CLP/GHS], they are listed below.

Ingredient/Chemical Designations	Weight %	Classification according to regulation EC No. 1272/2008*	Notes
Potassium carbonate CAS Number: 0000584-08-7 EC No. Index No.: REACH #:	50 - 75	Skin Irrit. 2;H315 Eye Irrit. 2;H319 STOT SE 3;H335	
Citric acid CAS Number: 0000077-92-9 EC No. 201-069-1 Index No.: REACH #:	10 - 25	Eye Dam. 2;H319	
trisodium citrate CAS Number: 0006132-04-3 EC No. Index No.: REACH #:	10 - 25	Not Classified	
Polyethylene glycol CAS Number: 0025322-68-3 EC No. 500-038-2 Index No.: REACH #:	5 - 10	Not Classified	
Benzenesulfonic acid, C10-16-alkyl derivatives, sodium salts CAS Number: 0068081-81-2 EC No. 268-356-1 Index No.: REACH #:	1 - 5	Acute Tox. 4;H302 Eye Irrit. 2;H319 Skin Irrit. 2;H315 STOT SE 3;H335	

^{^CLP 31} Reference EC No. 1272/2008 1.1.3.1. Notes relating to the identification, classification and labelling of substances (Table 3.1).

*PBT/vPvB - PBT-substance or vPvB-substance.

The full texts of the phrases are shown in Section 16.

Section 4. First aid measures

SAFETY DATA SHEET
MERRY CHEF OVEN TAB

4.1. Description of first aid measures

General	In all cases of doubt, or when symptoms persist, seek medical attention. Never give anything by mouth to an unconscious person.
Inhalation	Remove to fresh air, keep patient warm and at rest. If breathing is irregular or stopped, give artificial respiration. If unconscious, place in the recovery position and obtain immediate medical attention. Give nothing by mouth.
Eye	Irrigate copiously with clean water for at least 15 minutes, holding the eyelids apart and seek medical attention.
Skin	Remove contaminated clothing. Wash skin thoroughly with soap and water or use a recognized skin cleanser.
Ingestion	If swallowed obtain immediate medical attention. Keep at rest. Do NOT induce vomiting.

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

Overview	No specific symptom data available. Treat symptomatically. See section 2 for further details.
Inhalation	May cause respiratory irritation.
Eye	Causes serious eye irritation.
Skin	Causes skin irritation.

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

Notes to physician	Treat symptomatically. IF ON SKIN: Wash with plenty of soap and water. IF INHALED: Remove person to fresh air and keep comfortable for breathing. IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. Call a POISON CENTER, doctor or physician if you feel unwell. If skin irritation occurs: Get medical attention. If eye irritation persists: Get medical advice or attention. Take off contaminated clothing and wash it before reuse.
---------------------------	--

Section 5. Fire-fighting measures
--

5.1. Extinguishing media

Recommended extinguishing media; alcohol resistant foam, CO₂, powder, water spray.

Unsuitable extinguishing media: Do not use; water jet.

5.2. Special hazards arising from the substance or mixture

Hazardous decomposition: No hazardous decomposition data available.

Keep container tightly closed.

Avoid breathing dust, fume, gas, mist, vapors, spray.

5.3. Advice for fire-fighters

As with all fires, wear positive pressure, self-contained breathing apparatus, (SCBA) with a full face piece and protective clothing. Persons without respiratory protection should leave area. Wear SCBA during clean-up immediately after fire. No smoking.

SAFETY DATA SHEET
MERRY CHEF OVEN TAB

Section 6. Accidental release measures

6.1. Personal precautions, protective equipment and emergency procedures

Put on appropriate personal protective equipment (see section 8).

Avoid breathing dust, fume, gas, mist, vapors, spray. Wash thoroughly after handling. Use only outdoors or in a well-ventilated area.

6.2. Environmental precautions

Do not allow spills to enter drains or waterways.

Use good personal hygiene practices. Wash hands before eating, drinking, smoking or using toilet. Promptly remove soiled clothing and wash thoroughly before reuse.

Dispose of contents or container in accordance with local and national regulations.

6.3. Methods and material for containment and cleaning up

Ventilate the area and avoid breathing vapors. Take the personal protective measures listed in section 8.

Contain and absorb spillage with non-combustible materials e.g. sand, earth, and vermiculite. Place in closed containers outside buildings and dispose of according to the Waste Regulations.

6.4 Reference to other sections

See Section 1 for emergency contact information.

See Section 8 for information on appropriate personal protective equipment.

See Section 13 for additional waste treatment information.

Section 7. Handling and storage

7.1. Precautions for safe handling

Handle containers carefully to prevent damage and spillage.

Wear protective gloves, eye protection, and face protection.

7.2. Conditions for safe storage, including any incompatibilities

Incompatible materials: No available information

Store in a well ventilated place. Keep container tightly closed. Store locked up.

7.3. Specific end use(s)

No available information

Section 8. Exposure controls / personal protection

8.1. Control parameters

Exposure			
CAS No.	Ingredient	Source	Value
0000077-92-9	Citric acid	ACGIH	No Established Limit
		DNEL Local Exposure	No Established Limit
		DNEL Systematic Exposure	No Established Limit
		National	No Established Limit
0000584-08-7	Potassium carbonate	ACGIH	No Established Limit

SAFETY DATA SHEET
MERRY CHEF OVEN TAB

		DNEL Local Exposure	10 mg/m ³
		DNEL Systematic Exposure	No Established Limit
		National	No Established Limit
0006132-04-3	trisodium citrate	ACGIH	No Established Limit
		DNEL Local Exposure	No Established Limit
		DNEL Systematic Exposure	No Established Limit
		National	No Established Limit
0025322-68-3	Polyethylene glycol	ACGIH	No Established Limit
		DNEL Local Exposure	No Established Limit
		DNEL Systematic Exposure	40.2 mg/m ³
		National	No Established Limit
0068081-81-2	Benzenesulfonic acid, C10-16-alkyl derivatives, sodium salts	ACGIH	No Established Limit
		DNEL Local Exposure	No Established Limit
		DNEL Systematic Exposure	No Established Limit
		National	No Established Limit

8.2. Exposure controls

Respiratory

If workers are exposed to concentrations above the exposure limit they must use the appropriate, certified respirators.

Eyes

Wear safety glasses with side shields to protect the eyes. An eye wash station is suggested as a good workplace practice.

Skin

Avoid skin contact. Use chemical resistant gloves classified under Standard EN 374: Protective gloves against chemicals and micro-organisms. Recommended: Viton or Nitrile gloves. When prolonged or frequently repeated contact may occur, a glove with a protection class of 6 (breakthrough time greater than 480 minutes according to EN 374) is recommended. When only brief contact is expected, a glove with a protection class of 2 or higher (breakthrough time greater than 30 minutes according to EN 374) is recommended. The user must check that the final choice of type of glove selected for handling this product is the most appropriate and takes into account the particular conditions of use, as included in the user's risk assessment. NOTICE: The selection of a specific glove for a particular application and duration of use in a workplace should also take into account all relevant workplace factors such as, but not limited to: Other chemicals which may be handled, physical requirements (cut/puncture protection, dexterity, thermal protection), potential body reactions to glove materials, as well as the instructions/ specifications provided by the glove supplier. Barrier creams may help to protect the exposed areas of the skin but should not be applied once exposure has occurred.

Engineering Controls

Provide adequate ventilation. Where reasonably practicable this should be achieved by the use of local exhaust ventilation and good general extraction. If these are not

SAFETY DATA SHEET
MERRY CHEF OVEN TAB

sufficient to maintain concentrations of particulates and any vapor below occupational exposure limits suitable respiratory protection must be worn.

Other Work Practices Use good personal hygiene practices. Wash hands before eating, drinking, smoking or using toilet. Promptly remove soiled clothing and wash thoroughly before reuse.

See section 2 for further details. - [Prevention]:

Section 9. Physical and chemical properties
--

9.1. Information on basic physical and chemical properties

Physical State	Tablet
Color	White
Odor	Odorless
Melting point / freezing point	No available information
Initial boiling point and boiling range	NA
Flammability (solid, gas)	No available information
Upper/lower flammability or explosive limits	Lower Explosive Limit: No available information Upper Explosive Limit: No available information
Flash Point	NA
Auto-ignition temperature	No available information
Decomposition temperature	No available information
pH	NA
Viscosity (cSt)	No available information
Solubility in Water	Water Soluble
Partition coefficient n-octanol/water (Log Kow)	No available information
Vapor pressure (Pa)	No available information
Relative Density	No available information
Vapor Density	No available information
Evaporation rate (Ether = 1)	No available information

9.2. Other information

No other relevant information.

Section 10. Stability and reactivity

10.1. Reactivity

Hazardous Polymerization will not occur.

10.2. Chemical stability

Stable under normal circumstances.

10.3. Possibility of hazardous reactions

No available information

10.4. Conditions to avoid

SAFETY DATA SHEET

MERRY CHEF OVEN TAB

Avoid temperatures exceeding the flash point. Contact with incompatible materials.

10.5. Incompatible materials

No available information

10.6. Hazardous decomposition products

No hazardous decomposition data available.

Section 11. Toxicological information

11.1 Information on hazard classes as defined in Regulation (EC) No 1272/2008

Acute toxicity

Note: When no route specific LD50 data is available for an acute toxin, the converted acute toxicity point estimate was used in the calculation of the product's ATE (Acute Toxicity Estimate).

Ingredient	Oral LD50, mg/kg	Skin LD50, mg/kg	Inhalation Vapour LC50, mg/L/4hr	Inhalation Dust/Mist LC50, mg/L/4hr	Inhalation Gas LC50, ppm
Citric acid - (77-92-9)	5,400.00, Mouse - Category: NA	> 2,000.00, Rat - Category: NA	No data available.	No data available.	No data available.
Potassium carbonate - (584-08-7)	>2,000.00, Rat - Category: 5	>2,000.00, Rabbit - Category: 5	No data available.	No data available.	No data available.
trisodium citrate - (6132-04-3)	No data available.	No data available.	No data available.	No data available.	No data available.
Polyethylene glycol - (25322-68-3)	> 2,000.00, Rat - Category: NA	> 2,000.00, Rat - Category: NA	No data available.	No data available.	No data available.
Benzenesulfonic acid, C10-16-alkyl derivatives, sodium salts - (68081-81-2)	No data available.	No data available.	No data available.	No data available.	No data available.

Classification	Category	Hazard Description
Acute toxicity (oral)	---	---
Acute toxicity (dermal)	---	---
Acute toxicity (inhalation)	---	---
Skin corrosion/irritation	2	Causes skin irritation.
Serious eye damage/irritation	2	Causes serious eye irritation.
Respiratory sensitization	---	---
Skin sensitization	---	---
Germ cell mutagenicity	---	---
Carcinogenicity	---	---
Reproductive toxicity	---	---
STOT-single exposure	3	May cause respiratory irritation.
STOT-single exposure	3	{pcfield2}
STOT-repeated exposure	---	---
Aspiration hazard	---	---

SAFETY DATA SHEET
MERRY CHEF OVEN TAB

11.2 Information on other hazards

11.2.1. Endocrine disrupting properties

This product contains no endocrine disrupting chemicals.

Section 12. Ecological information

12.1. Toxicity

No additional information provided for this product. See Section 3 for chemical specific data.

Aquatic Ecotoxicity

Ingredient	96 hr LC50 fish, mg/l	48 hr EC50 crustacea, mg/l	ErC50 algae, mg/l	3hr IC50 Bacteria mg/l	Biodegradability %
Citric acid - (77-92-9)	> 100.00, Pimephales promelas	> 50.00, Dreissena polymorpha	No data available.	---	93.00
Potassium carbonate - (584-08-7)	68.00, Oncorhynchus mykiss	200.00, Daphnia pulex	No data available.	---	---
trisodium citrate - (6132-04-3)	No data available.	No data available.	No data available.	---	---
Polyethylene glycol - (25322-68-3)	> 100.00, Poecilla reticulata	> 100.00, Daphnia magna	> 100.00, Scenedesmus subspicatus	---	74.85
Benzenesulfonic acid, C10-16-alkyl derivatives, sodium salts - (68081-81-2)	No data available.	No data available.	No data available.	---	---

12.2. Persistence and degradability

There is no data available on the preparation itself.

12.3. Bioaccumulative potential

No available information

12.4. Mobility in soil

No available information

12.5. Results of PBT and vPvB assessment

This product contains no PBT/vPvB chemicals.

12.6 Endocrine disrupting properties

This product contains no endocrine disrupting chemicals.

12.7. Other adverse effects

No available information

Section 13. Disposal considerations
--

13.1. Waste treatment methods

Observe all federal, state and local regulations when disposing of this substance.

Section 14. Transport information
--

SAFETY DATA SHEET
MERRY CHEF OVEN TAB

	ADR/RID	IMO / IMDG (Ocean Transportation)	ICAO/IATA
14.1. UN number	Not Regulated	Not Regulated	Not Regulated
14.2. UN proper shipping name	Not Regulated	Not Regulated	Not Regulated
14.3. Transport hazard class(es)	DOT Hazard Class: Not Applicable Sub Class: Not Applicable	IMDG: Not Applicable Sub Class: Not Applicable	Air class: Not Applicable Sub Class: Not Applicable
14.4. Packing group	Not Applicable	Not Applicable	Not Applicable
14.5. Environmental hazards	Marine Pollutant: No;		
14.6. Special precautions for user	No available information		
14.7. Transport in bulk according to Annex II of MARPOL73/78 and the IBC Code	Not Applicable		

Section 15. Regulatory information

15.1. Safety, health and environmental regulations/legislation specific for the substance or mixture
EU Legislation

REGULATION (EU) 2020/878 amending Regulations EU 2015/830 and (EC) No 1907/2006 of the European Parliament and of the Council on the Registration, Evaluation, Authorization and Restriction of Chemicals (REACH). REGULATION (EC) 1272/2008 on the classification, labeling and packaging of substances and mixtures (CLP).

National Legislation

None noted.

SVHC Ingredient: Not Applicable

Annex XVII - Restrictions on the manufacture, placing on the market and use of certain dangerous substances, mixtures and articles: Not Applicable

15.2. Chemical Safety Assessment

No Chemical Safety Assessment has been carried out.

Section 16. Other information

SDS Revision Date 2/6/2024

The information and recommendations contained herein are based upon data believed to be correct. However, no guarantee or warranty of any kind, expressed or implied, is made with respect to the information contained herein. We accept no responsibility and disclaim all liability for any harmful effects which may be caused by exposure to our products. Customers/users of this product must comply with all applicable health and safety laws, regulations, and orders.

SAFETY DATA SHEET

MERRY CHEF OVEN TAB

The full text of the phrases appearing in section 3 is:

H302 Harmful if swallowed.

H315 Causes skin irritation.

H319 Causes serious eye irritation.

H335 May cause respiratory irritation.

ACGIH - American Conference of Governmental Industrial Hygienists

ADR - International Carriage of Dangerous Goods by Road (Accord Dangereux Routier)

CAS - Chemical Abstract Service

CLP - Classification Labeling and Packaging

DOT - Department of Transportation

EC50 - European Commission

EC50 - Half maximal effective concentration

ErC50 - The concentration of test substance which results in a 50 percent reduction in growth rate (ErC50) relative to the control within 72hrs exposure.

GHS - Globally Harmonized System

IARC - International Agency for Research on Cancer

IATA - International Civil Aviation Organization

IC50 - The amount of a substance suspended in the air required to kills 50% of a test animals during a predetermined observation period.

ICAO - International Civil Aviation Organization

IMDG - International Maritime Dangerous Goods

IMO - International Maritime Organization

LC50 - Is the Lethal Concentration of a substance at which 50% of test animals die.

LD50 - Is the Lethal Dose at which 50% of the animals will be expected to die.

NIOSH - National Institute for Occupational Safety and Health

NTP - National Toxicology Program

OSHA - Occupational Safety and Health Administration

PBT - Persistent, Bioaccumulative and Toxic Chemicals

PEL - Permissible Exposure Limit

REACH - Registration, Evaluation, Authorization and Restriction of Chemicals

RID - Regulations concerning the international carriage of dangerous goods by rail)

STEL - Short Term Exposure Limit

TWA - Time Weighted Average

vPvB - Very Persistent and very Bio-accumulative

WGK - Water Hazard Class

Procedure used to derive the classification according to Regulation (EC) No. 1272/2008 [CLP/GHS]

Classification

Justification

Skin Irrit. 2;H315

Calculation method

Eye Irrit. 2;H319

Calculation method

STOT SE 3;H335

Calculation method

End of Document