



VOLUNTARY PURCHASING GROUPS, INC.

Safety Data Sheet Hi-Yield® Tomato & Vegetable Food

SECTION 1: Identification

Product identifier

Product name Hi-Yield® Tomato & Vegetable Food
Product number 32094, 34094

Other means of identification
N-P-K = 4-10-6

Supplier's details

Name Voluntary Purchasing Groups, Inc.
Address 230 FM 87
Bonham, TX 75418
USA

Telephone 855-270-4776

Emergency phone number(s)

In the event of a medical or chemical emergency contact ChemTel, Inc.
North American 1-800-255-3924 or worldwide Intl. + 01-813-248-0585

SECTION 2: Hazard identification

Classification of the substance or mixture

GHS label elements, including precautionary statements

SECTION 3: Composition/information on ingredients

Substances

Hazardous components

Component	Concentration
Monoammonium phosphate (CAS no.: 7722-76-1)	Not specified
Ammonium Sulfate (CAS no.: 7783-20-2)	Not specified
VPG Potash (Index no.: 800170)	Not specified

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SECTION 4: First-aid measures

Description of necessary first-aid measures

General advice	Call a poison control center or doctor for treatment advice. Have the Safety Data Sheet, and if available, the product container or label with you when calling a poison control center or doctor, or going for treatment. Never give fluids or induce vomiting if a patient is unconscious or convulsing regardless of cause of injury. If breathing difficulties occur, seek medical attention immediately.
If inhaled	Move person to fresh air. If person is not breathing, give artificial respiration, preferably mouth-to-mouth. If breathing is difficult, give oxygen. Call a poison control center or doctor for treatment advice.
In case of skin contact	Wash skin with soap and plenty of water for 15 to 20 minutes. Call a poison control center or doctor for treatment advice.
In case of eye contact	Hold eyes open and rinse slowly and gently with water for 15 to 20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eyes. Call a poison control center or doctor for treatment advice.
If swallowed	Do not induce vomiting. Never give anything by mouth to an unconscious person. Call a poison control center or doctor for treatment advice.

Personal protective equipment for first-aid responders

Respiratory Protection: NIOSH/MSHA approved for protection against toxic dusts containing quartz. Ventilation: General or local exhaust to maintain employee exposure below the TLV/PEL. Protective Gloves: PVC or Neoprene. Eye Protection: Safety glasses or goggles (ANSI Z87.1 1979) Other Protective Clothing or Equipment: Apron, boots, long sleeved shirt and full-length pants may be worn when necessary to prevent skin contact. Eye wash and shower facilities should be available.

SECTION 5: Fire-fighting measures

Suitable extinguishing media

Water, foam, dry chemical or CO₂

Specific hazards arising from the chemical

May form an explosive mixture when dispersed in air. An explosive hazard will exist if mixed with oxidizers such as potassium chlorate, potassium nitrite, or potassium nitrate.

Special protective actions for fire-fighters

Utilize self-contained breathing apparatus with full face piece operated in pressure demand or other positive mode. Avoid inhalation of fumes and dusts.

SECTION 6: Accidental release measures

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Personal precautions, protective equipment and emergency procedures

Respiratory Protection: NIOSH/MSHA approved for protection against toxic dusts containing quartz. Ventilation: General or local exhaust to maintain employee exposure below the TLV/PEL. Protective Gloves: PVC or Neoprene. Eye Protection: Safety glasses or goggles (ANSI Z87.1 1979) Other Protective Clothing or Equipment: Apron, boots, long sleeved shirt and full-length pants may be worn when necessary to prevent skin contact.

Environmental precautions

Avoid the generation of dusts. Prevent release to sewers or waterways in accordance with all applicable federal, state, and local environmental regulations.

Methods and materials for containment and cleaning up

Sweep up, vacuum the material and transfer to the original container, or to a sealed, labeled container. Residue may be washed away with water. Dispose of in accordance with Federal, State, and local regulations.

SECTION 7: Handling and storage

Precautions for safe handling

Store in a cool, dry place, ventilated and out of direct sunlight. Clean up of spills may require personal protective equipment. Separate from strong oxidizers.

Conditions for safe storage, including any incompatibilities

Avoid strong oxidizers and alkalis. Corrosive to cast iron and aluminum.

SECTION 8: Exposure controls/personal protection

Appropriate engineering controls

Ventilation: General or local exhaust to maintain employee exposure below the TLV/PEL.

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

Eye/face protection

Safety glasses or goggles (ANSI Z87.1 1979)

Skin protection

PVC or Neoprene gloves

Body protection

Apron, boots, long sleeved shirt and full-length pants may be worn when necessary to prevent skin contact. Eye wash and shower facilities should be available.

Respiratory protection

NIOSH/MSHA approved for protection against toxic dusts.

SECTION 9: Physical and chemical properties

Information on basic physical and chemical properties

Appearance/form

Multi-colored granules

Odor

slight chlorine

Odor threshold

pH

Melting point/freezing point

Initial boiling point and boiling range

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Flash point
Evaporation rate
Flammability (solid, gas)
Upper/lower flammability limits
Vapor pressure
Vapor density
Relative density
Solubility(ies)
Partition coefficient: n-octanol/water
Auto-ignition temperature
Decomposition temperature
Viscosity
Explosive properties
Oxidizing properties

SECTION 10: Stability and reactivity

Chemical stability

Stable

Possibility of hazardous reactions

Polymerization may occur.

Conditions to avoid

Decomposes upon heating. Avoid heating or direct sunlight.

Incompatible materials

Strong oxidizers, alkalis, potassium chlorate, potassium nitrate and potassium nitrite.

Hazardous decomposition products

Ammonia, sulfur trioxide, phosphorous oxides, cyanuric acid and carbon dioxide.

SECTION 11: Toxicological information

Information on toxicological effects

Acute toxicity

Medical Conditions Generally Aggravated by Exposure: Disorders of respiratory system, dermatitis or other skin disorders.

Skin corrosion/irritation

Skin contact may result in local irritation.

Serious eye damage/irritation

Eye contact may result in local irritation.

Respiratory or skin sensitization

Ingestion of large quantities may cause symptoms of non-specific irritation of the gastrointestinal tract; nausea, vomiting, cramps, and diarrhea. Inhalation of high concentrations may result in upper respiratory tract irritation. Inhalation of dust may permanently damage the lungs and result in the development of pneumoconiosis, silicosis, or other respiratory disorders.

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STOT-repeated exposure

(1) ACUTE OVEREXPOSURE Ingestion of large quantities may cause symptoms of non-specific irritation tract; nausea, vomiting, cramps, and diarrhea. Eye and skin contact may result in local irritation. Inhalation of high concentrations may result in upper respiratory tract irritation. (2) CHRONIC OVEREXPOSURE Inhalation of dust may permanently damage the lungs and result in the development of pneumoconiosis, or other respiratory disorders.

Additional information

TLV (nuisance dusts) = 10 mg/m³; OSHA PEL (nuisance dusts) = 15 mg/m³

SECTION 12: Ecological information

Toxicity

Components of this product are toxic to aquatic life. Dispose of in accordance with Federal, State, and local regulations.

SECTION 13: Disposal considerations

Disposal of the product

If wastes and/or containers cannot be disposed of according to the product label directions, disposal of this material must be in accordance with your local or area regulatory authorities. This information presented below only applies to the material as supplied. The identification based on characteristic(s) or listing may not apply if the material has been used or otherwise contaminated. It is the responsibility of the waste generator to determine the toxicity and physical properties of the material generated to determine the proper waste identification and disposal methods in compliance with applicable regulations. If the material as supplied becomes a waste, follow all applicable regional, national and local laws.

SECTION 14: Transport information

DOT (US)

Not regulated

IMDG

Not regulated

IATA

Not regulated

SECTION 15: Regulatory information

Safety, health and environmental regulations specific for the product in question

Pennsylvania Right To Know Components

Chemical name: Sulfuric acid diammonium salt

CAS number: 7783-20-2

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SECTION 16: Other information

Voluntary Purchasing Groups, Inc. urges each customer or recipient of this (M)SDS to study it carefully and consult appropriate expertise, as necessary or appropriate, to become aware of and understand the data contained in this (M)SDS and any hazards associated with the product. The information herein is provided in good faith and believed to be accurate as of the effective date shown above. However, no warranty, express or implied, is given. Regulatory requirements are subject to change and may differ between various locations. It is the buyer's/user's responsibility to ensure that his activities comply with all federal, state, provincial or local laws. The information presented here pertains only to the product as shipped. Since conditions for use of the product are not under the control of the manufacturer, it is the buyer's/user's duty to determine the conditions necessary for the safe use of this product. Due to the proliferation of sources for information such as manufacturer-specific (M)SDSs, we are not and cannot be responsible for (M)SDSs obtained from any source other than ourselves. If you have obtained an (M)SDS from another source or if you are not sure that the (M)SDS you have is current, please contact us for the most current version.