



**VOLUNTARY PURCHASING GROUPS, INC.**

## **Safety Data Sheet Hi-Yield Tomato & Vegetable Food**

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### **SECTION 1: Identification**

#### **GHS Product identifier**

Product name Hi-Yield Tomato & Vegetable Food  
Product number 34094  
Brand Hi-Yield

#### **Other means of identification**

NPK 4-10-6

#### **Recommended use of the chemical and restrictions on use**

Fertilizer

#### **Supplier's details**

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

Telephone 855-270-4776

#### **Emergency phone number**

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

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### **SECTION 2: Hazard identification**

#### **Classification of the substance or mixture**

**GHS classification in accordance with: OSHA (29 CFR 1910.1200, 2012)**

#### **GHS label elements, including precautionary statements**

#### **Precautionary statement(s)**

P102 Keep out of reach of children.  
P103 Read label before use.

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### **SECTION 3: Composition/information on ingredients**

#### **Mixtures**

#### **Hazardous components**

<b>Component</b>	<b>Concentration</b>
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<b>Monoammonium phosphate (CAS no.: 7722-76-1)</b>	<b>Not specified</b>
CLASSIFICATIONS: No data available. HAZARDS: No data available.	
<b>Ammonium sulfate (CAS no.: 7783-20-2)</b>	<b>Not specified</b>
CLASSIFICATIONS: No data available. HAZARDS: No data available.	
<b>Potassium chloride (CAS no.: 7447-40-7; EC no.: 231-211-8)</b>	<b>Not specified</b>
CLASSIFICATIONS: No data available. HAZARDS: No data available.	
<b>Sodium chloride (CAS no.: 7647-14-5; EC no.: 425-740-5; Index no.: 611-142-00-3)</b>	<b>Not specified</b>
CLASSIFICATIONS: Eye damage/irritation, Cat. 1; Hazardous to the aquatic environment, long-term (chronic), Cat. 3. HAZARDS: H318 - Causes serious eye damage; H412 - Harmful to aquatic life with long lasting effects.	

### 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.

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### Most important symptoms/effects, acute and delayed

No information available.

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

Consideration should be given to the possibility that overexposure to materials other than this product may have occurred. All treatments should be based on observed signs and symptoms of distress in the patient.

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## SECTION 5: Fire-fighting measures

### Suitable extinguishing media

Water, foam, dry chemical or CO<sub>2</sub>.

### 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.

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## SECTION 6: Accidental release measures

### 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.

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## 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.

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## 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)

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### 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.

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## SECTION 9: Physical and chemical properties

Appearance (physical state, color, etc.)	Multi-colored granules
Odor	Slight chlorine
Odor threshold	No information available.
pH	No information available.
Melting point/freezing point	No information available.
Initial boiling point and boiling range	No information available.
Flash point	No information available.
Evaporation rate	No information available.
Flammability (solid, gas)	No information available.
Upper/lower flammability or explosive limits	No information available.
Vapor pressure	No information available.
Vapor density	No information available.
Relative density	No information available.
Solubility(ies)	No information available.
Partition coefficient: n-octanol/water	No information available.
Auto-ignition temperature	No information available.
Decomposition temperature	No information available.
Viscosity	No information available.

### Additional properties

Physical state	Solid
Color	Multi-colored

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## SECTION 10: Stability and reactivity

### Reactivity

Nonreactive.

### 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.

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### SECTION 11: Toxicological information

#### Information on toxicological effects

##### Acute toxicity

Potassium chloride

Result: IARC: No component of this product present at levels greater than or equal to 0.1% is identified as probable, possible or confirmed human carcinogen by IARC.

ACGIH: No component of this product present at levels greater than or equal to 0.1% is identified as a carcinogen or potential carcinogen by ACGIH.

NTP: No component of this product present at levels greater than or equal to 0.1% is identified as a known or anticipated carcinogen by NTP.

OSHA: No component of this product present at levels greater than or equal to 0.1% is identified as a carcinogen or potential carcinogen by OSHA.

LC50 - Pimephales promelas (fathead minnow) - 880 mg/l - 96 h

NOEC - Pimephales promelas (fathead minnow) - 500 mg/l - 7 d

LOEC - Pimephales promelas (fathead minnow) - 1,000 mg/l - 7 d

EC50 - Daphnia magna (water flea) - >440 mg/l - 48 h

Sodium chloride

LD50 Oral - Rat - 3,550 mg/kg

LD50 Skin - Rabbit - > 10,000 mg/kg

LD50 Inhalation - Rat - > 42,000 mg/m<sup>3</sup> - 1 hr

NOEC - Daphnia magna (water flea) - 1,500 mg/l - 7 d

LC50 - Lepomis macrochirus (bluegill) - 5,840 mg/l - 96 h

LC50 - Daphnia magna (water flea) - 1,661 mg/l - 48 h

##### 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.

##### Germ cell mutagenicity

No information available.

##### Carcinogenicity

No information available.

##### Reproductive toxicity

No information available.

##### Specific target organ toxicity (STOT) - single 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.

##### Specific target organ toxicity (STOT) - repeated exposure

(2) CHRONIC OVEREXPOSURE Inhalation of dust

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may permanently damage the lungs and result in the development of pneumoconiosis, or other respiratory disorders.

#### Aspiration hazard

No information available.

#### Additional information

TLV (nuisance dusts) = 10 mg/m<sup>3</sup>; OSHA PEL (nuisance dusts) = 15 mg/m<sup>3</sup>

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## SECTION 12: Ecological information

#### Toxicity

Potassium chloride

LC50 - Pimephales promelas (fathead minnow) - 880 mg/l - 96 h

NOEC - Pimephales promelas (fathead minnow) - 500 mg/l - 7 d

LOEC - Pimephales promelas (fathead minnow) - 1,000 mg/l - 7 d

EC50 - Daphnia magna (water flea) - >440 mg/l - 48 h

Sodium chloride

NOEC - Daphnia magna (water flea) - 1,500 mg/l - 7 d

LC50 - Lepomis macrochirus (bluegill) - 5,840 mg/l - 96 h

LC50 - Daphnia magna (water flea) - 1,661 mg/l - 48 h

#### Other adverse effects

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

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## SECTION 13: Disposal considerations

#### Disposal methods

#### Product disposal

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.

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## SECTION 14: Transport information

#### DOT (US)

Not regulated

#### IMDG

Not regulated

#### IATA

Not regulated

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## SECTION 15: Regulatory information

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

#### US EPA TSCA public inventory

Chemical name: Phosphoric acid, ammonium salt (1:1)

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CAS number: 7722-76-1

### Water hazard class (WGK, Germany)

Chemical name: Monoammonium phosphate, cas number: 7722-76-1

WGK hazard class: WGK 1 - Slightly hazardous to water

### Massachusetts Toxic Use Reduction Act (TURA) list

Chemical name: Ammonium sulfate solution

CAS number: 7783-20-2

TRI listing: unlisted; CERCLA listing: C-reportable as a chemical category; TURA-only listing: no; de minimis concentration threshold: 1 percent. Qualifiers/definitions: Report as part of Ammonia CAS 7664417. Do not report as an individual chemical. Changes: Delisted from TRI and TURA as an individual chemical of RY1994 but ammonia portions still reportable under ammonia

### Pennsylvania Right To Know Components

Chemical name: Sulfuric acid diammonium salt

CAS number: 7783-20-2

Listing note: E-environmental hazard.

### US EPA TSCA public inventory

Chemical name: Sulfuric acid ammonium salt (1:2)

CAS number: 7783-20-2

### Massachusetts Right To Know Components (105 CMR 670)

Chemical name: Ammonium sulfate

CAS number: 7783-20-2

Asterisk: no; Refs: 5 F9

### Water hazard class (WGK, Germany)

Chemical name: Ammonium sulfate, cas number: 7783-20-2

WGK hazard class: WGK 1 - Slightly hazardous to water

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## SECTION 16: Other information

### Further information/disclaimer

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