



CHEMICAL & FERTILIZER, LLC

Safety Data Sheet

Section 1 – Chemical Product and Company Identification

Product Name: Miller HOT SAUCE® Animal Repellent & Some Lepidoptera Larvae Species Repellant

Chemical Name: Adjuvant

Common Name, Synonym: Hot pepper derived animal repellent

Material Uses: Animal deterrent

Manufacturer/Manufactured For: Miller Chemical & Fertilizer, LLC

Phone: (717) 632-8921 FAX: (717) 646-1104 CHEMTREC: (800) 424-9300

Section 2 – Hazard Identification

2.1 Classification of the substance or mixture

GHS Classification (29 CFR 1910.1200)

Not a hazardous substance or mixture according to 29 CFR 1910.1200 (OSHA HCS)

2.2 Label elements

GHS Labeling Elements: This product is labeled according to EPA guidelines

Pictogram: Not Applicable

Signal Word: Not applicable

Hazard Statements: Not applicable

Precautionary Statements: Not Applicable

Section 3 – Composition/Information of Ingredients

Ingredient Name	CAS Number	%
The proprietary ingredients in Hot Sauce® are non-hazardous		100

The above chemicals are not present in sufficient quantities to classify the mixture as hazardous according to GHS bridging principles.

PA Right to Know: This product contains proprietary ingredients

This product contains the following chemicals subject to the reporting requirements of Section 13Title III of the Superfund Amendments and Reauthorization act of 1986 and 40 CFR part 372 (the corresponding CAS numbers and typical percent by weight are also provided).

None



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Section 4 – First Aid Measures

Hot Sauce has a profound irritant action and should be removed completely if contact with any body surface occurs.

EYE CONTACT

Irrigate with copious amounts of water (two minutes, wait one minute and then another two minutes). Follow with an antibiotic drop or combination of antibiotic-steroid drop to the eye. No Patch

SKIN CONTACT

Wash with copious amounts of soap and water and/or alcohol. The use of cold water will result in less discomfort. Remove contaminated clothing and shoes. Wash skin thoroughly with soap and water. If redness or rash develops and persists, seek medical attention. Wash or clean contaminated clothing and shoes before wearing again.

INHALATION

If inhaled or aspirated into the throat, lungs or bronchial tubes, first oxygen should be administered then they should be transported to a medical facility

INGESTION

If swallowed, DO NOT induce vomiting. Wash with a large bore tube and saline solution followed by installation of antacids and antihistamine such as Benadryl Cimetidine, also may be used to prevent bleeding caused by secondary hyperacidity. Call a physician immediately!

Section 5 – Fire-Fighting Measures

Flash Point (METHOD):	> 300°F (COC)
Auto-Ignition:	Not Available
Flammable Limits:	Not Available
Extinguishing Media:	Use alcohol foam, carbon dioxide, water fog, dry chemical, or halon when fighting fires involving this material.
Special Fire Fighting Procedures:	None currently known.
Unusual Fire and Explosion Hazards:	Oxides of carbon may be generated.

Section 6 – Accidental Release Measures

Personal precautions

Evacuate non-essential personnel, eliminate ignition sources, and wear protective equipment (See Section VIII). Shut off source of leak only if safe to do so. Wear respiratory equipment if exposure limits are exceeded.



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Section 6 – Accidental Release Measures *continued*

Contain spill

Recover free product. To clean up residue, flush sparingly with water or use an absorbent. Avoid runoff to ground water, surface waters, and sewers. It may be necessary to remove contaminated soil. If product is flammable or combustible, use non-sparking tools. If required, notify state and local authorities.

Disposal Method

Solids must be disposed of in a permitted waste management facility. Recovered liquids may be reprocessed or incinerated. Incineration must be handled in a permitted facility. Dispose of material in accordance with all Federal, State and Local regulations. Local regulations may be more stringent than Federal or State.

Section 7 – Handling and Storage

Handling: Wear protective equipment when handling. Wash thoroughly after handling. Do not get in eyes. Do not breathe vapor, mist, or dust. Avoid prolonged or repeated contact with skin. Do not swallow.

Storage: For industrial use only. Keep container closed when not in use. Store in a cool dry place between 41°F and 104°F (5° and 40°C). Keep out of reach of children.

Section 8 – Exposure Controls/Personal Protection

Engineering Controls:

Mechanical: Mechanical ventilation is preferred.

Respiratory Protection: If exposure limits are exceeded, or if exposure may occur, use a NIOSHA/MSHA respirator approved for your conditions of exposure. Refer to the most recent NIOSHA publications concerning chemical hazards, or consult your safety equipment supplier. Respiratory protection programs must be in compliance with OSHA requirements in 29 CFR 1910.134. For emergencies, a NIOSHA/MSHA approved positive pressure-breathing apparatus should be readily available.

Eye Protection: Chemical goggles or face shield. Always wear eye protection when working with chemicals. Never wear contact lenses when working with chemicals.

Skin Protection: Rubber gloves. Clean protective body covering, rubber apron, and rubber boots.



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Section 8 – Exposure Controls/Personal Protection *continued*

Work Hygienic Practices: Avoid contact with skin, eyes, and clothing. After handling this product, wash hands before eating, drinking or smoking. If contact occurs, remove contaminated clothing. If needed, take First Aid action shown in Section IV. Launder contaminated clothing before use.

Other Protective Equipment: Safety shower, eye wash fountain, and washing facilities should be readily available.

Section 9 – Physical and Chemical Properties

Appearance:	Red-brownish viscous liquid
Odor:	Pungent spicy Oder
pH (aqueous approx. 5% in DW):	6.80 to 7.20 @ 68°F (20°C)
Boiling point/Boiling range:	>400°F
Freeze Point:	Not Determined
Flash Point:	> 300°F (COC)
Vapor Pressure (mmHg):	< 10 mmHg
Vapor Density (Air=1):	Not Determined
Solubility in Water:	Fully dispersible
Specific Gravity (H₂O=1 @ 4°C):	1.00 – 1.05 g/mL @ 68°F (20°C)
Evaporation Rate (NA=1):	Not Determined
Percent Volatile by Volume:	Not Determined

Section 10 – Stability and Reactivity

Chemical Stability:	Stable
Materials to Avoid:	Excessive heat and sources of ignition
Hazardous Decomposition or Byproducts:	Pungent fumes may be emitted when heated above 170°F. Carbon oxides (CO, CO ₂ , C ₂ O ₄ , etc.)
Hazardous Polymerization:	Will not occur



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Section 11- Toxicological Information

Toxicity Data:

Acute Eye Irritation: May cause irritation

Acute Dermal Effects: Topical irritation

Acute Oral Effects: LD₅₀(rat): >5000 mg/kg, severe irritation to stomach possible

Acute Inhalation Effects: LC₅₀(rat): > 5.05 mg/L, severe irritation to lungs possible

Chronic Effects: Data not available

Carcinogenicity: Data not available

Mutagenicity: Data not available

Teratogenicity: Data not available

Section 12 – Ecological Information

Ecotoxicity: This product is a spray adjuvant. Large spills could possibly damage vegetation. Contamination of waterways could possibly cause fish kills. Prevent spread and runoff into drains, storm sewers, and ditches that lead to waterways.

Aquatic Toxicity: Data not available

Environmental Fate: Data not available

Section 13 – Disposal Considerations

Disposal: If uncontaminated, recover and reuse as product. If contaminated with other materials, the nature and extent of contamination may require use of specialized disposal methods. Consult local, county, state, or federal regulatory agencies for acceptable disposal procedures and disposal locations

Disposal Regulatory Requirements: Consult local, county, state, or federal regulatory agencies for acceptable disposal procedures and disposal locations

Container Cleaning and Disposal: Consult local, county, state, or federal regulatory agencies for acceptable disposal procedures and disposal locations

Section 14 – Transport Information

U.S. DEPARTMENT OF TRANSPORTATION

PROPER SHIPPING NAME:

PACKING GROUP:

HAZARD CLASS:

LABEL/PLACARD REQUIRED:

UN/NA No.:



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Section 14 – Transport Information *continued*

WATER TRANSPORTATION

PROPER SHIPPING NAME:

PACKING GROUP:

HAZARD CLASS:

LABEL/PLACARD REQUIRED:

UN/NA No.:

AIR TRANSPORTATION

PROPER SHIPPING NAME:

PACKING GROUP:

HAZARD CLASS:

LABEL/PLACARD REQUIRED:

UN/NA No.:

OTHER AGENCIES:

SECTION 14 NOTES: This product is not considered a hazard

Section 15 – Regulatory Information

EPA Regulations:

Reportable Quantity –CERCLA: Not applicable

SARA Title III (EPCRA): Not applicable

RCRA Waste Code: Not applicable

State Regulations:

CA Proposition 65: Not applicable

EPA National Response Center (800) 424-8802



Product Name: Miller Hot Sauce®

Section 16 – Other Information

Preparation Date: 04/01/2015

Prepared By: Miller Chemical Regulatory Compliance Officer

Revision Date: 09/19/2016

Revision Notes:

NOTICE TO READER: THE INFORMATION CONTAINED IN THIS SAFETY DATA SHEET (“SDS”) RELATES ONLY TO THE SPECIFIC PRODUCT(S) DESIGNATED HEREIN (THE “PRODUCT”). THE INFORMATION AND RECOMMENDATIONS CONTAINED HEREIN ARE BASED UPON DATA BELIEVED TO BE CURRENT AND CORRECT AS OF THE DATE OF THIS SDS, AND OBTAINED FROM SOURCES THAT ARE BELIEVED TO BE RELIABLE. HOWEVER, THIS INFORMATION IS FURNISHED WITHOUT WARRANTY, REPRESENTATIONS OR LICENSE OF ANY KIND, EXPRESS OR IMPLIED, WITH RESPECT TO ACCURACY, CORRECTNESS, OR COMPLETENESS, AND NEITHER MILLER CHEMICAL & FERTILIZER, LLC. NOR ITS MARKETING AFFILIATES (EACH, A “SELLER”) ASSUME ANY LEGAL RESPONSIBILITY FOR THE USE OR RELIANCE UPON SAME.