

BAC PAC - FAT OIL AND GREASE DIGESTER

BAC PAC is a concentrated dry blend of stabilized bacterial spores and enzymes designed to increase digestion of Fat, Oil, and Grease as well as other difficult and non-biodegradable compounds. BAC PAC is a unique blend of superior digesting bacteria strains especially designed for use in wastewater systems that have a tendency to accumulate Fat, Oil, and Grease. Each strain was selected to digest fat under almost any environmental and operational condition. BAC PAC contains aerobic as well as anaerobes, which are great in conditions of low oxygen such as fat separation lagoons and lift stations because they increase digestion. The broad spectrum enzyme production increases the variety of substrates used by each strain, making for a more comprehensive breakdown of organic solids and a reduction in odor. For example, wastewater that had high fat levels was treated with BAC PAC. A thick crusted fat layer was present on the top of the wastewater. After five days, the BAC PAC was reduced approximately 50% and the top layer of fat was dissipated. BAC PAC will significantly improve the efficiency of the system and increase the overall running capacity of the system.



FOR USE BY: FOR USE ON: FEATURE-BENEFIT:

COLLECTION FACILITIES
HOSPITALS
MEAT PACKERS AND
FOOD PROCESSING
PLANTS
MUNICIPALITIES
NURSING HOMES
REFINERIES
RENDERING PLANTS
RESTAURANTS
SCHOOLS
WASTEWATER TREAT-
MENT PLANTS

FACULTATIVE LA-
GOONS AND HOLD-
ING TANKS
ACTIVATED SLUDGE
SYSTEMS
SYSTEM UPSET RE-
COVERY
GREASE TRAPS
ANIMAL LAGOONS
LIFT STATIONS
SEPTIC TANKS
DIGESTERS
CLARIFIERS
OIL AND GREASE
COLLECTION SYS-
TEMS
WET WELLS
AERATION PONDS

DIGEST DIFFICULT COM-
POUNDS
REDUCES SLUDGE VOL-
UME
LOWERS OPERATING
COST BY INCREASING
EFFICIENCY OF SYSTEM
CULTURES GROW IN
ABSENCE OF OXYGEN
CERTIFIED SALMONELLA
FREE
NON-CORROSIVE, NON-
PATHOGENIC AND SAFE
TO HANDLE AND STORE

BAC PAC FAT OIL AND GREASE DIGESTOR

DIRECTIONS:

Treatment Plants

Flow Rate

Up to 1,000 gpd
Up to 5,000 gpd
Up to 20,000 gpd
Up to 50,000 gpd
Up to 250,000 gpd
Up to 500,000 gpd
Up to 1 mgd
Up to 5 mgd
Up to 12 mgd
Up to 100 mgd

Initial Dosage

½ lbs. per day for 3 days
½ lbs. per day for 3 days
5 lbs.*
8 lbs.*
15 lbs.*
25 lbs.*
50 lbs.*
50 lbs. per mgd*
50 lbs. per mgd*
30 lbs. per mgd*

Maintenance**

½ lb. per week
1 lb. per week
1 ½ lb. per week
2 lb. per week
¼ lb. per day
½ lb. per day
1 lb. per day
1 lb. per mgd per day
¾ lb. per mgd per day
½ lb. per mgd per day

TECHNICAL DATA:

Total Bacteria Count: 4 Billion/gram
Appearance: Tan to Brown, free flowing powder
Odor: Yeast-Like
pH: Neutral
Effective pH Range: 5.5-9.5
Effective Temperature Range: 45° F-110° F
Shelf Life: 24 Months

CONTACT INFORMATION

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M.S.D.S.

BAC-PACS USA

1. Identification of the substance/preparation and company/undertaking.

NAME Bac-Pacs MSDS No BAC-PACS USA

Synonyms: bacterial products.

Common uses: waste water treatment and drain cleaner

Supplied by: Purity Chemicals 1238 E. Inman Pkwy, Beloit, WI 53511. Tel: 608-365-9550, Fax: 608-365-9467, Emergency No. 800-232-2847, Emergency No. (24 hours) 608-365-9550

2. Composition/information on ingredients.

Components not listed are either non hazardous or in concentration of less than 1%

Bacterial Cultures Blend of naturally occurring ingredients as a carrier including: corn, wheat bran and kelp

Table with 6 columns: Hazardous ingredient / impurity, % Conc., Classification, Exposure, CAS, EINECS. Content: NONE

3. Hazards identification.

Classification:

Bacterial culture non pathogenic

4. First Aid measures.

Immediate medical attention is required in case of exposure by inhalation, contact with skin or eyes, or if swallowed.

Table with 3 columns: Exposure Route, Symptom, Treatment. Rows: Inhalation, Skin Contact, Eye Contact.

Ingestion Irritation of gastrointestinal tract, nausea, diarrhea. Wash out mouth with water. Do not induce vomiting. If patient is conscious, give water to drink. If patient feels unwell seek medical attention.

Immediate Treatment / Antidote: symptomatic treatment

Delayed Effects: bacterial infection

5. Fire Fighting measures.

Suitable Extinguishers: water

Unsuitable Extinguishers:

Hazardous Combustion Products: none in normal use. Large dust accumulations can be explosive, similar to a grain dust explosion.

Special Equipment for Fire Fighting: self contained breathing apparatus

6. Accidental Release measures.

Personal Precautions: Wear appropriate PPE - See section 8

Environmental Precautions: The bacteria and carriers are naturally occurring and should not pose an environmental risk.

Clean up Procedure: Vacuum or sweep up avoiding generation of dust. Place in suitable labelled containers and hold for waste disposal. Wash spill site with water. If bacterial contamination is an issue use chlorine to kill the bacillus spores.

7. Handling & Storage.

Handling Ventilation: Good general ventilation.

Recommended procedures & equipment: avoid creating dust

Storage Temperature range: 0 deg C to 40 deg C for product viability only.

Humidity range: less than 40% for long term exposure of unprotected product for product viability only.

Keep away from: See section 10

Suitable storage Media: original container with closed lid

Precautions against static discharge: recommended.

8. Exposure Controls/personal protection.

Exposure standards:

Table with 5 columns: Component, LTEL (8h TWA), STEL (15 mins), Type. Content: None

Personal Protective Equipment:

Respiratory: Dust mask

Hand: Wash hands after use. Gloves recommended

Eye: Safety glasses or goggles recommended.

Skin: Wash after exposure. Overalls and boots recommended

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Environmental controls: Users should be aware of environmental considerations and their duties under the environmental protection act.

Hygiene Measures: Always wash thoroughly after handling chemicals.

9. Physical & Chemical Properties.

Table with 2 columns: Property, Value. Rows: Appearance, Odor, pH, Boiling Point/range, Melting Point/range, Flash point, Flammability, Autoignition temperature, Explosive limits, Oxidizing Properties, Vapour Pressure, Relative density, Solubility in water, Solubility in solvent, Partition coefficient, Viscosity, Vapour density, Evaporation rate, Conductivity.

10. Stability & Reactivity.

Stability: Stable under normal storage and handling conditions.

Conditions to avoid: Accumulations of product in enclosed spaces and generation of dust.

Materials to avoid: Acids and Alkalies may inactivate the bacterial cultures.

Hazardous decomposition products: oxides of carbon

11. Toxicological Information.

Toxicological effects: Low Acute oral toxicity although ingestion will cause irritation of the gastrointestinal tract and may result in nausea and diarrhea. May cause mild mechanical irritation to eyes, skin and mucous membranes. May cause irritation from allergic reaction, especially to people that have a history of allergic reaction.

LD50

Table with 3 columns: LD50, oral-rat, skin-rabbit

12. Ecological Information.

Environmental Effects: Minimal impact under normal conditions of use and storage. The bacterial cultures are naturally occurring soil type organisms. The carriers are naturally occurring materials.

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Mobility: disperses in water

Degradability: contents are biodegradable

Bioaccumulative potential: Not Known

Aquatic Toxicity: Not Known

13. Disposal considerations.

Substance: Via an authorized waste disposal contractor to an approved waste disposal site, observing all local and national regulations.

Container: As substance.

14. Transport Information. Not regulated for transport

Table with 2 columns: UN number, Class. Rows: Primary Hazard, Packing Group, H.I. Number, Proper Shipping name.

15. Regulatory Information.

Table with 2 columns: Label Name, Symbols, Risk Phrases, Safety Phrases, E.C. No. Content: Bac-Pacs, no risk or safety phrases stipulated.

Additional labeling: Use of this material may be governed by the following regulations: - (users are advised to consult these regulations for further information).

The information contained in this data sheet does not constitute an assessment of workplace risks.

16. Other Information.

This material must not be used for direct contact with food:

Further details may be available upon request from your local distribution site.

Other: The product has been shown to be free of Salmonella and Shigella using the procedures outlined by AOAC and USDA.

Legal Disclaimer:

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