



## Safety Data Sheet

According to OSHA Hazard Communication Standard, 29 CFR 1910.1200

Initial Preparation Date: 02.03.2025

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**Tomato Food 18-18-21**

### SECTION 1: Identification

#### Product Identifier

**Product Name:** Tomato Food 18-18-21

#### Recommended Use of the Product and Restriction on Use

**Relevant Identified Uses:** Not determined or not applicable.

**Uses Advised Against:** Not determined or not applicable.

**Reasons Why Uses Advised Against:** Not determined or not applicable.

#### Manufacturer or Supplier Details

##### Manufacturer:

##### United States

GROW MORE INC

15600 NEW CENTURY DR.

GARDENA, CA 90248

3105151700

admin@growmore.com

www.growmore.com

#### Emergency Telephone Number:

##### United States

GROW MORE INC

310-515-1700 (1-800-424-9300)

### SECTION 2: Hazard(s) Identification

#### GHS Classification:

Acute toxicity (inhalation), category 4

Acute toxicity (oral), category 4

Skin irritation, category 2

Eye irritation, category 2A

#### Label elements

##### Hazard Pictograms:



**Signal Word:** Warning

#### Hazard statements:

H315 Causes skin irritation

H319 Causes serious eye irritation

H332 Harmful if inhaled

H302 Harmful if swallowed

#### Precautionary Statements:

P264 Wash hands thoroughly after handling

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

P261 Avoid breathing dust, fumes, gas, mist, vapors or spray.

P271 Use only outdoors or in a well-ventilated area

P270 Do not eat, drink or smoke when using this product

P302+P352 IF ON SKIN: Wash with plenty of water and soap.

P321 Specific treatment (see Sections 4-8 of this SDS and any supplemental information on the product label).

P332+P313 If skin irritation occurs: Get medical advice and attention.

P362 Take off contaminated clothing and wash it before reuse

P305+P351+P338 IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing

P337+P313 If eye irritation persists: Get medical advice and attention.

P312 Call a POISON CENTER/doctor if you feel unwell

P304+P340 IF INHALED: Remove victim to fresh air and keep at rest in a position comfortable for breathing

P301+P312 IF SWALLOWED: Call a POISON CENTER or physician if you feel unwell.

P330 Rinse mouth

P501 Dispose of contents and container in accordance with federal, state and local regulations.

**Hazards Not Otherwise Classified:** None

### SECTION 3: Composition/Information on Ingredients

Identification	Name	Weight %
CAS Number: 7757-79-1	Potassium nitrate	50
CAS Number: 7722-76-1	AMMONIUM PHOSPHATE	35
CAS Number: 57-13-6	Urea	20
CAS Number: 7783-20-2	Ammonium sulfate	6

#### Additional Information:

The exact percentages of the ingredients of this mixture are considered to be proprietary and are withheld in accordance with the provisions of paragraph (i) of §1910.1200 of 29 CFR 1910.1200 Trade Secrets.

### SECTION 4: First Aid Measures

#### Description of First Aid Measures

##### General Notes:

Show this Safety Data Sheet to the doctor in attendance. Take precautions to ensure your own safety before attempting rescue. Wear appropriate safety eyewear, gloves, protective clothing and respiratory protection to prevent exposure. See Section 8 of this SDS for personal protective equipment recommendations. Do not use the mouth to mouth method if victim has ingested or inhaled the product. Give artificial respiration with the aid of a pocket mask equipped with a one-way valve or other proper device.

##### After Inhalation:

If inhaled, remove person to fresh air and place in a position comfortable for breathing. Keep person at rest. If breathing is difficult, administer oxygen. If breathing has stopped, provide artificial respiration. If symptoms develop or persist, seek medical advice/attention.

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#### After Skin Contact:

Wash affected area with plenty of soap and water. Remove contaminated clothing and laundry before reuse. If skin irritation develops or persists, seek medical advice/attention.

Remove contaminated clothing and shoes. Rinse skin with copious amounts of water [shower] for several minutes. Launder contaminated clothing before reuse. If symptoms develop or persist, seek medical advice/attention.

#### After Eye Contact:

Immediately rinse eyes with plenty of water, occasionally lifting the upper and lower eyelids. Check for and remove any contact lenses. Continue to rinse for at least 15 minutes. If eye irritation develops or persists, seek medical advice/attention.

#### After Swallowing:

If swallowed, DO NOT induce vomiting unless told to do so by a physician or poison control center. Rinse mouth with water. Never give anything by mouth to an unconscious person. If spontaneous vomiting occurs, place on the left side with head down to prevent aspiration of liquid into the lungs. If symptoms develop or persist, seek medical advice/attention.

### Most Important Symptoms and Effects, Both Acute and Delayed

#### Acute Symptoms and Effects:

Skin contact may result in redness, pain, burning and inflammation.

Eye contact may result in irritation, redness, pain, inflammation, itching, burning and tearing.

Acute inhalation exposure may lead to dizziness, drowsiness, headache, breathing difficulties, nausea, vomiting, abdominal pain, and lowering of consciousness. Adverse effects are dependent on exposure (dose, concentration, contact time).

Acute oral exposure may lead to dizziness, drowsiness, headache, breathing difficulties, nausea, vomiting, abdominal pain, and lowering of consciousness. Adverse effects are dependent on exposure (dose, concentration, contact time).

#### Delayed Symptoms and Effects:

Effects are dependent on exposure (dose, concentration, contact time).

Symptoms of exposure may be delayed.

### Immediate Medical Attention and Special Treatment

#### Specific Treatment:

Not determined or not applicable.

#### Notes for the Doctor:

Treat symptomatically.

## SECTION 5: Firefighting Measures

### Extinguishing Media

#### Suitable Extinguishing Media:

Water mist/fog, carbon dioxide, dry chemical or alcohol resistant foam.

#### Unsuitable Extinguishing Media:

Do not use water jet.

### Specific Hazards During Fire-Fighting:

Thermal decomposition may produce irritating/toxic fumes/gases.

### Special Protective Equipment for Firefighters:

Fire-fighters should wear appropriate protective equipment and self-contained breathing apparatus (SCBA) with a full-face piece operated in positive pressure mode.

### Special precautions:

Avoid contact with skin, eyes, hair and clothing. Do not breathe fumes/gas/mists/aerosols/vapors/dusts.

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Move containers from fire area if safe to do so. Use water spray/fog for cooling fire exposed containers. Avoid unnecessary run-off of extinguishing media which may cause pollution.

## SECTION 6: Accidental Release Measures

### Personal Precautions, Protective Equipment, and Emergency Procedures:

Evacuate unnecessary personnel. Ventilate area. Extinguish any sources of ignition. Wear recommended personal protective equipment (see Section 8). Avoid contact with skin, eyes and clothing. Avoid breathing mist, vapor, dust, fume and spray. Do not walk through spilled material. Wash thoroughly after handling.

### Environmental Precautions:

Prevent further leakage or spillage if safe to do so. Prevent from reaching drains, sewers and waterways. Discharge into the environment must be avoided.

### Methods and Material for Containment and Cleaning Up:

Do not touch damaged containers or spilled material unless wearing appropriate personal protective clothing. Stop leak if you can do it without risk. Contain and collect spillage and place in suitable container for future disposal. Dispose of in accordance with all applicable regulations (see Section 13).

Harmful if inhaled. Put on appropriate personal protective equipment, including a self-contained breathing apparatus (see Section 8) before entering area of spill or leak. Avoid breathing dust, mist, fumes, vapors or spray. Do not touch damaged containers or spilled material unless wearing appropriate personal protective clothing. Stop leak if you can do it without risk. Contain and collect spillage and place in suitable container for future disposal. Dispose of in accordance with all applicable regulations (see Section 13).

Harmful if swallowed. Do not touch damaged containers or spilled material unless wearing appropriate personal protective clothing. Avoid breathing dust, mist, fumes, vapors or spray. Stop leak if you can do it without risk. Contain and collect spillage and place in suitable container for future disposal. Dispose of in accordance with all applicable regulations (see Section 13).

### Reference to Other Sections:

For personal protective equipment see Section 8. For disposal see Section 13.

## SECTION 7: Handling and Storage

### Precautions for Safe Handling:

Use appropriate personal protective equipment (see Section 8). Use only with adequate ventilation. Avoid breathing mist/vapor/spray/dust. Do not eat, drink, smoke, or use personal products when handling chemical substances. Avoid contact with skin, eyes and clothing. Wash affected areas thoroughly after handling. Keep away from incompatible materials (See Section 10). Keep containers tightly closed when not in use.

### Conditions for Safe Storage, Including Any Incompatibilities:

Store in cool, dry, well-ventilated location out of direct sunlight. Keep away from food and beverages. Protect from freezing and physical damage. Store away from heat, open flames and other sources of ignition. Keep container tightly sealed. Store away from incompatible materials (See Section 10).

## SECTION 8: Exposure Controls/Personal Protection

Only those substances with limit values have been included below.

### Occupational Exposure Limit Values:

Country (Legal Basis)	Substance	Identifier	Permissible concentration
OSHA	Ammonium sulfate	7783-20-2	8-Hour TWA-PEL: 5 mg/m <sup>3</sup> ((respirable fraction) -PNOR)
	Ammonium sulfate	7783-20-2	8-Hour TWA-PEL: 15 ppm ((total dust) - PNOR)

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Country (Legal Basis)	Substance	Identifier	Permissible concentration
ACGIH	Ammonium sulfate	7783-20-2	8-Hour TWA: 3 mg/m <sup>3</sup> ((respirable particles) - PNOS)
	Ammonium sulfate	7783-20-2	8-Hour TWA: 10 mg/m <sup>3</sup> ((inhalable particles) - PNOS)

#### Biological Limit Values:

No biological exposure limits noted for the ingredient(s).

#### Information on Monitoring Procedures:

Not determined or not applicable.

#### Appropriate Engineering Controls:

Emergency eye wash stations and safety showers should be available in the immediate vicinity of use or handling. Provide adequate ventilation to maintain the airborne concentrations of vapor, mists, and/or dusts below the applicable workplace exposure limits, while observing recognized national standards (or equivalent).

#### Personal Protection Equipment

##### Eye and Face Protection:

Safety glasses or goggles. Use eye protection equipment that has been tested and approved by recognized national standards (or equivalent).

##### Skin and Body Protection:

Chemical resistant, impervious gloves approved by the appropriate standards. Gloves must be inspected prior to use. Avoid skin contact with used gloves. Appropriate techniques should be used to remove used gloves and contaminated clothing. Personal protective equipment for the body should be selected based on the task being performed and the risks involved and should be approved by a specialist before handling this product. Ensure that all personal protective equipment is approved by recognized national standards (or equivalent).

##### Respiratory Protection:

If engineering controls do not maintain airborne concentrations below the applicable workplace exposure limits, or to an acceptable level (if exposure limits have not been established), a respirator approved by recognized national standards (or equivalent) must be worn.

#### General Hygienic Measures:

When handling chemical products, do not eat, drink or smoke. Wash hands after handling, before breaks, and at the end of the workday. Avoid contact with skin, eyes and clothing. Wash contaminated clothing before reuse. Perform routine housekeeping.

### SECTION 9: Physical and Chemical Properties

#### Information on Basic Physical and Chemical Properties

Appearance	Not determined or not available.
Odor	Not determined or not available.
Odor threshold	Not determined or not available.
pH	Not determined or not available.
Melting point/freezing point	Not determined or not available.
Initial boiling point/range	Not determined or not available.
Flash point (closed cup)	Not determined or not available.
Evaporation rate	Not determined or not available.
Flammability (solid, gas)	Not determined or not available.

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Upper flammability/explosive limit	Not determined or not available.
Lower flammability/explosive limit	Not determined or not available.
Vapor pressure	Not determined or not available.
Vapor density	Not determined or not available.
Density	Not determined or not available.
Relative density	Not determined or not available.
Solubilities	Not determined or not available.
Partition coefficient (n-octanol/water)	Not determined or not available.
Auto/Self-ignition temperature	Not determined or not available.
Decomposition temperature	Not determined or not available.
Dynamic viscosity	Not determined or not available.
Kinematic viscosity	Not determined or not available.
Explosive properties	Not determined or not available.
Oxidizing properties	Not determined or not available.

### SECTION 10: Stability and Reactivity

#### Reactivity:

Not reactive under recommended handling and storage conditions.

#### Chemical Stability:

Stable under recommended handling and storage conditions.

#### Possibility of Hazardous Reactions:

Hazardous reactions are not anticipated under recommended conditions of handling and storage.

#### Conditions to Avoid:

Extreme heat, open flames, hot surfaces, sparks, ignition sources and incompatible materials.

Avoid confined spaces, extreme heat, open flames, hot surfaces, sparks, ignition sources and incompatible materials.

#### Incompatible Materials:

None known.

#### Hazardous Decomposition Products:

Under normal conditions of storage and use, hazardous decomposition products should not be produced.

### SECTION 11: Toxicological Information

#### Acute Toxicity

##### Assessment:

Harmful if inhaled.

Harmful if swallowed.

**Product Data:** No data available.

##### Substance Data:

Name	Route	Result
Urea	oral	LD50 Rat: 11,500 mg/kg
Potassium nitrate	oral	LD50 Rat: >2000 mg/kg
	inhalation	LC50 Rat: >0.527 mg/L (4h [Dust])
	dermal	LD50 Rat: >5000 mg/kg

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Name	Route	Result
Ammonium sulfate	oral	LD50 Rat: >2000 mg/kg
	dermal	LD50 Rat: >2000 mg/kg

#### Skin Corrosion/Irritation

**Assessment:**

Causes skin irritation.

**Product Data:**

No data available.

**Substance Data:**

Name	Result
Potassium nitrate	Causes skin irritation.

#### Serious Eye Damage/Irritation

**Assessment:**

Causes serious eye irritation.

**Product Data:**

No data available.

**Substance Data:**

Name	Result
Potassium nitrate	Causes serious eye irritation.

#### Respiratory or Skin Sensitization

**Assessment:** Based on available data, the classification criteria are not met.

**Product Data:**

No data available.

**Substance Data:** No data available.

#### Carcinogenicity

**Assessment:** Based on available data, the classification criteria are not met.

**Product Data:** No data available.

**Substance Data:** No data available.

**International Agency for Research on Cancer (IARC):**

Name	Classification
Urea	Not Applicable
Potassium nitrate	Group 2A
Ammonium sulfate	Not Applicable

**National Toxicology Program (NTP):**

Name	Classification
Urea	Not Applicable
Potassium nitrate	Not Applicable
Ammonium sulfate	Not Applicable

**OSHA Carcinogens:** Not applicable

#### Germ Cell Mutagenicity

**Assessment:** Based on available data, the classification criteria are not met.

**Product Data:**

No data available.

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**Substance Data:** No data available.

#### Reproductive Toxicity

**Assessment:** Based on available data, the classification criteria are not met.

**Product Data:**

No data available.

**Substance Data:** No data available.

#### Specific Target Organ Toxicity (Single Exposure)

**Assessment:** Based on available data, the classification criteria are not met.

**Product Data:**

No data available.

**Substance Data:**

Name	Result
Potassium nitrate	May cause respiratory irritation.

#### Specific Target Organ Toxicity (Repeated Exposure)

**Assessment:** Based on available data, the classification criteria are not met.

**Product Data:**

No data available.

**Substance Data:** No data available.

#### Aspiration toxicity

**Assessment:** Based on available data, the classification criteria are not met.

**Product Data:**

No data available.

**Substance Data:** No data available.

#### Information on Likely Routes of Exposure:

No data available.

#### Symptoms Related to the Physical, Chemical, and Toxicological Characteristics:

No data available.

#### Other Information:

No data available.

### SECTION 12: Ecological Information

#### Acute (Short-Term) Toxicity

**Assessment:** Based on available data, the classification criteria are not met.

**Product Data:** No data available.

**Substance Data:**

Name	Result
Urea	Fish LC50 Danio rerio: 19,280 mg/L (96 hr)
	Aquatic Invertebrates EC50 Daphnia magna: >10,000 mg/L (24 hr [mobility])
Potassium nitrate	Fish LC50 Oncorhynchus mykiss: >100 mg/L (96 h)
	Aquatic Invertebrates EC50 Daphnia magna: 490 mg/L (48 h)
Ammonium sulfate	Fish LC50 Oncorhynchus mykiss: 53 mg/L (96 hr)
	Aquatic Invertebrates EC50 Daphnia magna: 169 mg/L (48 hr [mobility])

#### Chronic (Long-Term) Toxicity

**Assessment:** Based on available data, the classification criteria are not met.

**Product Data:** No data available.



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#### Substance Data:

Name	Result
Urea	Fish EC10 <i>Oreochromis mossambicus</i> : 7247 mg/L (28 d [growth rate])
	Aquatic Invertebrates EC10 <i>Daphnia magna</i> : 140.7 mg/L (21 d [reproduction])
Potassium nitrate	Aquatic Plants EC50 Freshwater algae: >1700 mg/L (10 d [growth rate])
Ammonium sulfate	Fish EC10 <i>Pimephales promelas</i> : 19.7 mg/L (28 d [larvae survival and larvae abnormalities, Read-across substance data])
	Aquatic Invertebrates EC10 <i>Daphnia magna</i> : 4.81 mg/L (21 d [mortality and reproduction, Read-across substance data])

#### Persistence and Degradability

**Product Data:** No data available.

##### Substance Data:

Name	Result
Urea	The substance is readily biodegradable. 90 - 100% degradation in water, measured by DOC removal, after 21 days.
Potassium nitrate	Biodegradation studies do not need to be conducted as the substance is an inorganic.
Ammonium sulfate	Persistence assessment based on biodegradability is not relevant for inorganic compounds such as this substance.

#### Bioaccumulative Potential

**Product Data:** No data available.

##### Substance Data:

Name	Result
Urea	The substance is not expected to bioaccumulate (log Pow: < -1.73 at 22 °C).
Potassium nitrate	Low potential for bioaccumulation. Substance is a simple inorganic salt with high aqueous solubility which will exist in a dissociated form in an aqueous solution.
Ammonium sulfate	Bioaccumulation assessment using a classic BCF assessment is not considered relevant for inorganic compounds such as this substance.

#### Mobility in Soil

**Product Data:** No data available.

##### Substance Data:

Name	Result
Urea	The substance is highly mobile, therefore, adsorption to soil and sediment is not expected (Koc: 0.037 - 0.064).
Potassium nitrate	It can be concluded that the substance will completely dissociate into ions in water and thus has a low potential for adsorption in soil.
Ammonium sulfate	Mobility in soil assessment based on KOC/Kd values are not relevant for inorganic compounds such as this substance.

#### Results of PBT and vPvB assessment

##### Product Data:

**PBT assessment:** This product does not contain any substances that are assessed to be a PBT.

**vPvB assessment:** This product does not contain any substances that are assessed to be a vPvB.

##### Substance Data:

**PBT assessment:**

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Urea	The substance is not PBT.
Potassium nitrate	PBT assessment does not apply to inorganic substances.
Ammonium sulfate	PBT assessment does not apply to inorganic compounds such as this substance.

#### vPvB assessment:

Urea	The substance is not vPvB.
Potassium nitrate	vPvB assessment does not apply to inorganic substances.
Ammonium sulfate	vPvB assessment does not apply to inorganic compounds such as this substance.

**Other Adverse Effects:** No data available.

### SECTION 13: Disposal Considerations

#### Disposal Methods:

Dispose of in accordance with local, federal and state regulations.

#### Contaminated packages:

Not determined or not applicable.

### SECTION 14: Transport Information

#### United States Transportation of Dangerous Goods (49 CFR DOT)

UN Number	Not regulated
UN Proper Shipping Name	Not regulated
UN Transport Hazard Class(es)	None
Packing Group	None
Environmental Hazards	None
Special Precautions for User	None

#### International Maritime Dangerous Goods (IMDG)

UN Number	Not regulated
UN Proper Shipping Name	Not regulated
UN Transport Hazard Class(es)	None
Packing Group	None
Environmental Hazards	None
Special Precautions for User	None

#### International Air Transport Association Dangerous Goods Regulations (IATA-DGR)

UN Number	Not regulated
UN Proper Shipping Name	Not regulated
UN Transport Hazard Class(es)	None
Packing Group	None
Environmental Hazards	None
Special Precautions for User	None

### SECTION 15: Regulatory Information

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#### United States Regulations

**Inventory Listing (TSCA):** All ingredients are listed-active or exempt.

**Significant New Use Rule (TSCA Section 5):** None of the ingredients are listed.

**Export Notification under TSCA Section 12(b):** None of the ingredients are listed.

**SARA Section 302 Extremely Hazardous Substances:** None of the ingredients are listed.

**SARA Section 313 Toxic Chemicals:**

7757-79-1	Potassium nitrate	Listed
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**CERCLA:** None of the ingredients are listed.

**RCRA:** None of the ingredients are listed.

**Section 112(r) of the Clean Air Act (CAA):** None of the ingredients are listed.

**Massachusetts Right to Know:**

7757-79-1	Potassium nitrate	Listed
7783-20-2	Ammonium sulfate	Listed

**New Jersey Right to Know:**

7757-79-1	Potassium nitrate	Listed
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**New York Right to Know:**

7757-79-1	Potassium nitrate	Listed
7783-20-2	Ammonium sulfate	Listed

**Pennsylvania Right to Know:**

7757-79-1	Potassium nitrate	Listed
7783-20-2	Ammonium sulfate	Listed

**California Proposition 65:** None of the ingredients are listed.

**Additional information:** Not determined.

### SECTION 16: Other Information

**Abbreviations and Acronyms:** None

#### Disclaimer:

Although the information and recommendations set forth in this sheet are believed to be correct as of the date hereof, Grow More, Inc. makes no representation as to the completeness or accuracy of such information and recommendations. Grow More, Inc. shall in no event be responsible for any damages of whatsoever nature or indirectly resulting from the publication or use of or reliance upon such information and recommendations. You are encouraged to advise anyone working with or exposed to such products of the information contained herein. No warranty either expressed or implied of merchantability or fitness or of any other nature with respect to the product or to the information and recommendations herein made hereunder.

**NFPA:** 0-0-0

**HMIS:** 0-0-0

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End of Safety Data Sheet