



MATERIAL SAFETY DATA SHEET

1. MATERIAL IDENTIFICATION AND MANUFACTURER

Product Name:	PICO AGRICULTURE
Identification of Manufacturer:	0105554040615
Manufacturer:	PICO Technology Co., Ltd.
Address:	519/400-405 PrachaUthit Road, Tungkru Subdistrict, Tungkru District, Bangkok 10140

2. COMPOSITION

Rice bran extract	52.0 % w/w
Rice flour	10.0 % w/w
Soybean meal extract	28.7 % w/w
Skim milk powder	4.0 % w/w
Vitamin & Mineral Premix	2.0 % w/w
Sodium Chloride	0.3 % w/w
Dolomite	1.0 % w/w
Dextrose	2.0 % w/w

Analysis	Percentage
Crude Protein	21.30 %
Moisture	8.00 %
Lipid (Crude Fat)	0.70 %
Crude Fiber	6.20 %
Ash	11.70 %

Pathogen Microorganisms

Escherichia coli / g	Negative
Salmonella / 25 g	Negative

3. HEALTH HAZARD DATA

Dangerous contents:	None
Dangerous impurities:	None
Oral Toxicity:	LD 50 > 2,000 mg/kg
Dermal Toxicity:	N/D
Inhalation Toxicity:	N/D

4. FIRST AID MEASURES

Ventilation:	Use local ventilation to control dust at its source
Respiratory:	Approved dust mask
Gloves:	Rubber
Eye Protection:	face shield
Other Protection:	N/D

5. FIRE AND EXPLOSION HAZARD DATA

Flash Point:	N/A
Ignition Temperature:	N/A
Flammable Limits:	N/A
Special Fire Fighting Procedure:	Use water to cool exposed containers

6. ACCIDENTAL RELEASE MEASURES

Rinse mouth and throat with water if ingested. Wash affected area of skin with soap and remove contaminated clothing.

7. HANDLING AND STORAGE

Special Precautions:	Avoid excessive storage temperatures and direct sunlight. Storage in dry area, keep material dry and container tightly closed.
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8. EXPOSURE CONTROLS/PERSONAL PROTECTION

Permissible Concentrations:	Not established
Ventilation:	Provide ventilation to keep exposure below Nuisance Dust Limits. Local exhaust ventilation preferred.
Storage and Handling:	Maintain good housekeeping. Keep out of direct sunlight and in cool dry place.
Hygienic Practices:	Wash hands after handling, Remove and wash contaminated clothing.

9. PHYSICAL PROPERTIES

Physical state:	Natural cocktail of powder
Color:	Mild Yellow Brown (natural rice bran extract color)
Odor:	Fermented Rice Bran smell
Temperature:	-
Melting point:	N/A
Distillation:	N/A
pH:	6.30
Solubility:	1-25 % in water
Stream pressure:	N/A
Density:	0.62 g/cm ³

10. STABILITY AND REACTIVITY

Stability:	Stable
Polymerization:	Will not occur
Condition to Avoid:	Excessive heat and contamination of any kind
Materials to Avoid:	None Known
Hazardous Decomposition Products:	No uniquely hazardous decomposition products are expected. If the product is burned, as with any nitrogen containing organic material, oxides or nitrogen, carbon dioxide, and water can be produced.

11. TOXICITY INFORMATION

Oral Toxicity:	LD 50 > 2,000 mg/kg in rats
Oral Toxicity:	LD 50 > 2,000 mg/kg in fish

12. ECOLOGICAL INFORMATION

Chemical Fate Information:	No data found for product. Product is free from harmful microorganisms and plant parasitic nematodes.
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13. DISPOSAL CONSIDERATIONS

Waste Disposal:	Dispose of in a sanitary chemical landfill which complies with all local, state, and federal regulations.
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14. TRANSPORTATION INFORMATION

Precautions to be taken in handling and storing:	Maintain good housekeeping. For maintenance of product quality, store in dry cool (under 110 °F) warehouse conditions
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15. REGULATORY INFORMATION

Inventory Status:	THAILAND, MALAYSIA, AUSTRALIA, CHINA, JAPAN, HONGKONG STATUS Y
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16. OTHER INFORMATION

Other Handling:	N/D
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The information and recommendations contained herein are based upon tests believed to be liable. However, PICO Technology Co., Ltd. does not guarantee their accuracy or completeness nor shall any of this information constitute a warranty whether expressed or implied, as to the safety of the goods, the merchantability of the goods, or the fitness of the goods for a particular purpose.

Formula: PICO AGRICULTURE

1. Incoming inspection ↓	All Raw Materials passed Quality Control: Moisture, COA checked
2. Grinding ↓	Rice bran Extract, Soybean Meal Extract
3. Pasteurilization ↓	Hot Dry Air 65 Degree Celsius,15 Minutes
4. Weighing ↓	Raw Materials from item 1-6 as formula
5. Mixing ↓	All Raw Materials as formula with Double Ribbon Horizontal Mixer
6. Fermentation ↓	40~45 Degree Celsius, light, 28 Days fermentation Incubated with Lactic Acid Bacteria & Yeasts
7. Drying ↓	Vacuum Freeze Dry
8. Grinding ↓	Pulverize Grinding Machine with Water Cooling Jacket & Cool Air
9. Weighing ↓	Fermented Grind Powder and Raw Materials item 7-8 as formula
10. Mixing ↓	All Raw Materials as formula with 3 Dimension mixer
11. Packing ↓	Aluminum Foil Bag, Print Lot no., Mfd. date & Exp date,
12. Packaging ↓	Carton Box
13. Storage	Finish Goods in air condition room 25 degree Celsius

Aspect:	Powder
Function:	Inhibit Pathogenic Bacteria and Fungus, Release Plant Growth Hormone, Control Biofilm Growth.
Application:	Apply 500 gram by mix in water spray or pour cover soil of 1,000 square meter land space or using by Mix 5-10 gram into 1,000 liter water supply weekly (5-10 ppm.) for Hydroponic cultivation
Packaging:	Aluminum foil (Refer to sample)

To whom it may concern

This document declares that PICO TECHNOLOGY Co. Ltd. [Company identification number: 0-10-555-4040615], located at 519/400-405 Pracha-Uthit Road, Tungkru Sub District, Tungkru District, Bangkok 10140 is the legal manufacturer of the product “PICO AGRICULTURE”.

The product is based on a microbial fermentation process and to the best of our knowledge the final by-products of this fermentation process contains the following constituents which is to be found in the product “PICO AGRICULTURE”.

PHYSICAL PROPERTIES

Physical state:	Natural cocktail of powder
Color:	Mild Yellow Brown (natural rice bran color)
Odor:	Fermented rice bran smell

Composition [Active Ingrdients]

Analysis	Percentage
Crude Protein	21.30 %
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Constituents

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Pathogen Microorganisms

Escherichia coli / g	Negative
Salmonella / 25 g	Negative

- a) **The sourcing of raw materials, method of manufacture and any testing during processing has not altered since information was supplied to AQIS with the application**
- b) **The fermentation culture media components used for production of the product in this consignment contained animal materials derived only from bovine dairy. No other bovine derived materials are used.**
- c) **The fermentation culture media components used for production of the product in this consignment contained no animal materials that were derived from bovine or caprine animals.**
- d) **All components of the culture media used for production of the product in this consignment have been sterilised by autoclaving or steam pressure at a minimum of 121 degrees C for at least 15 minutes or 137degrees C for at least 5 minutes.**
- e) **No new microorganisms or new strains of the same microorganisms have been added to the product since information was supplied to AQIS in support of the application.**
- f) ***Pseudomonas marginalis* pv *alfalfa* and *pv pastinacae* (*Pseudomonas fluorescens* bivoar II in part) and *Bacillus megaterium* pv *cerealis* are excluded from these formulations.**
- g) **The final product is on a carrier consisting only of the fermentation media (protein nutrient mix) which has been freeze-dried after the fermentation steps to produce the final product.**
- h) **No other grain or animal based components have been added to the final product.**
- i) **Product is free from harmful microorganisms and plant parasitic nematodes.**
- j) **The manufacturing premises is operated according to appropriate standards of Good Manufacturing Practice (GMP) applicable to production of sterile fermentation products, including appropriate standards for prevention of cross-contamination of production cultures and quality control.**