

MATERIAL SAFETY DATA SHEET

1. MATERIAL IDENTIFICATION AND MANUFACTURER

Product Name:	PICO ODOR EXTRA
Identification of Manufacturer:	0105554040615

2. COMPOSITION

Rice bran extract	67.0 % w/w
Rice flour	7.0 % w/w
Soybean meal extract	15.0 % w/w
Skim milk powder	3.0 % w/w
Trace nutrient	2.0 % w/w
Sodium Chloride	2.0 % w/w
Citric Acid	2.0 % w/w
Sodium Carbonate	1.0 % w/w
Dolomite	1.0 % w/w

Analysis	Percentage
Crude Protein	21.10 %
Moisture	8.30 %
Lipid (Crude Fat)	0.78 %
Crude Fiber	8.20 %
Ash	11.10 %

Pathogen Microorganisms

Escherichia coli / g	Negative
Salmonella / 25 g	Negative

3. HEALTH HAZARD DATE

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
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:	6.38
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

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 85 °F) warehouse conditions
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15. REGULATORY INFORMATION

Inventory Status:	THAILAND, MALAYSIA, AUSTRALIA, CHINA, JAPAN, USA, KOREA 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, We do 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 ODOR EXTRA

1. Incoming inspection ↓	All Raw Materials passed Quality Control: Moisture,COA checked
2. Grinding ↓	Rice Protein, Isolated Soy Protein, Rice Flour
3. Pasteurization ↓	Fermented Rice Bran smell
4. Weighing ↓	Raw Materials from item 1-5 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 6-9 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:	Speed up organic oily waste water & sewage decompose
Application:	For oily waste water treatment purpose : Initial start up by adding 4 ppm. (4 gram /1 cubic meter water), second day use 2 ppm. third day use 1 ppm. then use 0.5 ppm. onward. or Mix 1,000 gram into 250-500 cubic meter waste water daily.
Packaging:	Aluminum foil (Refer to sample)

To whom it may concern

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 ODOR EXTRA”.

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	21.70 %
Moisture	7.70 %
Lipid (Crude Fat)	0.78 %
Crude Fiber	6.60 %
Ash	11.10 %

Constituents

Rice bran extract	67.0 % w/w
Rice flour	7.0 % w/w
Soybean meal extract	15.0 % w/w
Skim milk powder	3.0 % w/w
Trace nutrient	2.0 % w/w
Sodium Chloride	2.0 % w/w
Citric Acid	2.0 % w/w
Sodium Carbonate	1.0 % w/w
Dolomite	1.0 % w/w

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 animals.
- d) All components of the culture media used for production of the product in this consignment have been sterilized by autoclaving or steam pressure at a minimum of 121 degrees C for at least 15 minutes or 137 degrees 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* bivar) and *Bacillus megaterium* pv *cerealis* are excluded from these formulation
- 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. Product is free from harmful microorganisms and plant parasitic nematodes.
- i) 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.