

MATERIAL SAFETY DATA SHEET

1. MATERIAL IDENTIFICATION AND MANUFACTURER

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|---------------------------------|-----------------------------|
| Product Name: | PICO COOLING TOWER BIOCLEAN |
| Identification of Manufacturer: | 0105554040615 |

2. COMPOSITION

| | |
|--------------------------|------------|
| Rice bran extract | 54.0 % w/w |
| Rice flour | 7.0 % w/w |
| Soybean meal extract | 28.0 % w/w |
| Skim milk powder | 3.0 % w/w |
| Vitamin & Mineral Premix | 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 | 20.80 % |
| Moisture | 8.30 % |
| Lipid (Crude Fat) | 0.78 % |
| Crude Fiber | 7.20 % |
| Ash | 11.10 % |

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

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|----------------------------------|--------------------------------------|
| 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

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| Rinse mouth and throat with water if ingested. Wash affected area of skin with soap and remove contaminated clothing. |
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7. HANDLING AND STORAGE

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| 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

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| 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

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

12. ECOLOGICAL INFORMATION

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| 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

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|-----------------|---|
| 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

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| 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

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|-------------------|--|
| Inventory Status: | THAILAND, MALAYSIA, AUSTRALIA, CHINA, JAPAN, USA, KOREA Status Y |
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16. OTHER INFORMATION

| | |
|-----------------|-----|
| Other Handling: | N/D |
|-----------------|-----|

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 ODOR EXTRA

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|-----------------------------|---|
| 1. Incoming inspection ↓ | All Raw Materials passed Quality Control: Moisture, COA checked |
| 2. Grinding ↓ | Rice bran Extract, Soybean Meal Extract |
| 3. Pasteurization ↓ | 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 7-9 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 |

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|--------------|---|
| 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

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 COOLING TOWER BIOCLEAN”.

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 COOLING TOWER BIOCLEAN”.

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 | 20.80 % |
| Moisture | 8.30 % |
| Lipid (Crude Fat) | 0.78 % |
| Crude Fiber | 7.20 % |
| Ash | 11.10 % |

Constituents

| | |
|----------------------|------------|
| Rice bran extract | 54.0 % w/w |
| Rice flour | 7.0 % w/w |
| Soybean meal extract | 28.0 % 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 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) 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.**
- 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.**