

## MATERIAL SAFETY DATA SHEET

### 1. MATERIAL IDENTIFICATION AND MANUFACTURER

Product Name:	BIO BALL
Identification of Manufacturer:	0-10-555-4040615

### 2. COMPOSITION

Rice Bran Powder	46.0 % w/w
Rice Flour	7.0 % w/w
Soybean Meal Extract	5.0 % w/w
Skimmed milk powder	5.0 % w/w
Dolomite	2.0 % w/w
Dextrose	2.0 % w/w
Sodium chloride	1.0 % w/w
Trace nutrient	2.0 % w/w
Alfa Starch	30.0% w/w

Analysis	Percentage
Moisture	9.25 %
Protein	18.30 %
Lipid	0.82 %
Fibers	11.65 %
Ash	11.32 %

### 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.
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### 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:	Dark Brown (rice bran extract color)
Odor:	Fermented Rice bran smell
Temperature:	-
Melting point:	148.29 °C
Distillation:	N/A
Decay:	N/A
Vapor Density:	N/A
Viscosity:	N/A
pH:	6.13
Solubility:	1-25 % in water
Stream pressure:	N/A
Density:	0.78 g/cm <sup>3</sup>

## 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, 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.**

## 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 “BIOBALL”.**

### PHYSICAL PROPERTIES

Physical state:	Ball
Color:	Dark Brown (rice bran extract color)
Odor:	Fermented Rice Bran Smell

### COMPOSITION [Active Ingredients]

Analysis	Percentage
Rice Bran Powder	46.0 % w/w
Rice Flour	7.0 % w/w
Soybean Meal Extract	5.0 % w/w
Skimmed milk powder	5.0 % w/w
Dolomite	2.0 % w/w
Dextrose	2.0 % w/w
Trace nutrient	2.0 % w/w
Sodium chloride	1.0 % w/w
Alfa Starch	30.0% 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 or caprine 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 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.

**Formula: BIOBALL**

1. Grinding ↓	Rice bran extract, Soybean meal extract
2. Mixing ↓	Rice bran extract 46.0 %w/w, Rice flour 7.0 %w/w, Soybean meal extract 5.0 %w/w, Skim milk powder 5.0 %w/w, Dolomite 2.0%, Dextrose 2.0 % w/w, Salt 1.0%w/w, Trace element 2.0%w/w
3. Sterilization ↓	121-125 Degree Celsius, 30 minutes
4. Fermentation ↓	40 Degree Celsius, Light 400 watt, Aerobic process, 4 days Incubated by micro-organism mix 1 of 108 cfu/ml
5. Fermentation ↓	40 Degree Celsius, Light 400 watt, Anaerobic process, 10-17 days Incubated by micro-organism mix 2 of 108 cfu/ml
6. Wet Mixing ↓	Alfa starch 30%
7. Pressing ↓	Round shape
8. Drying ↓	Warm Air Vacuum Dryer 42 Degree Celsius
9. Packing	Plastic Ball

Aspect:	Ball
Function:	Decrease Odor Smell, Digest Grease & Oil
Application:	Place BIOBALL at drainage area or flushing blow. Recommend to change once a month.
Packaging:	Plastic Ball (refer to sample)