


MATERIAL SAFETY DATA SHEET

1. Substance Identification	TRAVEL INVESTMENT AND SEAFOOD DEVELOPMENT CORPORATION NATIONAL ROAD 80, VAM CONG INDUSTRIAL AREA, BINH THANH, LAP VO, DONG THAP, VIETNAM
2. Composition	COMMODITY: FISHMEAL (PANGASIU HYPOPHthalmus) QUANTITY: 300 METRIC TONS. ORIGIN: VIETNAM SPECIFICATIONS: PROTEIN: 60% MIN; TVBN: 80 MG N /100G MAX; MOISTURE: 10% MAX; FAT: 12% MAX; ASH: 23% MAX; SALT: 2% MAX; SAND/SILICA 2% MAX; FFA: 7% MAX; NO UREA, MELAMINE; NO MALACHITE GREEN CONTAIN; FREE FROM SALMONELLA, NITROFURAN (AMoz, AOZ, SEM, AHD) ANTIOXIDANT 150PPM MIN
3. Hazard identification	According to the evaluative data available, no classification is required.
4. First aid	<p><u>After skin contact:</u> wash off with plenty of water. Remove contaminated clothing. Prolonged contact with the meal may cause allergic skin reaction in some people.</p> <p><u>After inhalation:</u> Fresh air. Excessive inhalation of the powder may obstruct respiration.</p> <p><u>After eye contact:</u> Rinse out with plenty of water with the eyelid held wide open.</p> <p><u>After swallowing (large amounts):</u> consult doctor if feeling unwell. If large amounts is swallowed, protein poisoning may occur.</p>
5. Fire-fighting measures	<p><u>Suitable extinguishing media:</u> powder, foam, spray water.</p> <p>Special risks: development of hazardous combustion gases or vapours possible in the event of fire. The following may develop in event of fire: nitrogen oxides.</p> <p><u>Special protective equipment for fire fighting:</u> Do not stay in dangerous zone without self-contained breathing apparatus.</p>
6. Accidental release measures	<p><u>Procedures for cleaning /absorption.</u> Take up dry. Clean up affected area.</p>



7. Handling and storage	To be stored cold , dark and dry Incorporate standard precautions against dust explosions into bulk handling equipment. Avoid contact with potential sources of ignition. If stored under inexpedient conditions, self-ignition may happen.
8. Exposure controls/personal protection	<u>Personal protective equipment:</u> Respiratory protection required when dusts are generated Eye protection: not required Hand protection: not required
9. Physical and chemical properties	Form: metal Colour: yellow/brown Odour: fishy / slightly of ammonia pH value at 100 g/l H ₂ O: 6 – 7 Melting temperature: not available Boiling temperature: not available Ignition temperature: > 400°C Ignition energy: >100 mJ Glowing temperature (5 min): >390°C ATE classified as ignition class 2 Flash point: not available Explosion limits lower about 60 g/m ³ upper not available ATEX classified as explosion class 1 Vapour pressure not available Density 500 – 650 kg/m ³ Solubility in water 10 – 35% of the product
10. Stability and reactivity	<u>Conditions to be avoided:</u> Direct sun (rancidity) Water in the meal <u>Substances to be avoided:</u> Oxidising agent. If stored under the recommended conditions, the product is stable for more than one year. If it's mixed antioxidant.
11. Toxicological information	No toxic effects are to be expected when the product is handled appropriately.
12. Ecological information	<u>Degradability:</u> Easily eliminable No ecological problems are to be expected when the product is handled and used with due care and attention
13. Disposal considerations	<u>Product:</u> There are no uniform EC regulations for the disposal of chemicals or residues. The disposal of the later is regulated in the EC member countries through corresponding laws and regulations. We recommend that you contact either the authorities in charge or approved waste disposal companies which will advise you of how to dispose of special waste. <u>Packaging:</u> In New Single P.P. Bags With Laminated Out Side Of 50kgs Net Each.



14. Transport information	UN 2216 litra of concerning shipment of fishmeal in container.
15. Regulatory information	<u>Labelling according to EU Directives:</u> Symbol: --- R-phrases: --- S-phrases: ---
16. Other information	Bill of Lading: Shipment Date:
DATED: (yymmdd) VICE GENERAL DIRECTOR	SUPERSEDES: 080315 REVION NO.: 7 APPROVED:
 DANG VANDIEN TRAVEL INVESTMENT AND SEAFOOD DEVELOPMENT CORPORATION (As Producer)	

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