TECHNICAL DATA

Protein powder extract from Langostino, also called the Squat Lobsters

General Description: Lobster Flavor is a protein powder from Langostino, also named Squat Lobsters fished from the Pacific Ocean off the coast of El Salvador. It is hydrolyzed by an enzymatic process, which gives it a unique lobster flavor. The final product has been spray-dried to facilitate handling without causing heat damage. The Lobster Flavor is excellent as a food ingredient and as a major constituent in reaction flavors.

Ingredients: Made from whole ground squat lobsters.

Shelf Life / Storage: Storage in a cool dry environment in a closed container. This product has a minimum shelf life of 12 month.

PHYSICAL AND CHEMICAL PROPERTIES

<table>
<thead>
<tr>
<th>Property</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bulk Density</td>
<td>22-lb/ cu. Ft.</td>
</tr>
<tr>
<td>Color</td>
<td>brown-orange</td>
</tr>
<tr>
<td>Aroma</td>
<td>strong to lobster</td>
</tr>
<tr>
<td>Flavor</td>
<td>strong to lobster</td>
</tr>
<tr>
<td>Texture</td>
<td>powder</td>
</tr>
<tr>
<td>Solubility</td>
<td>100%</td>
</tr>
<tr>
<td>Sieve</td>
<td>100-200 meshes</td>
</tr>
<tr>
<td>Ash</td>
<td>17.95%</td>
</tr>
<tr>
<td>Fat</td>
<td>13.96%</td>
</tr>
<tr>
<td>Moisture</td>
<td>6.65%</td>
</tr>
<tr>
<td>Protein</td>
<td>42.66%</td>
</tr>
<tr>
<td>Carbohydrate</td>
<td>18.78%</td>
</tr>
<tr>
<td>Insect filth</td>
<td>none</td>
</tr>
<tr>
<td>Chemical residue</td>
<td>none</td>
</tr>
</tbody>
</table>

Microbiological standards

<table>
<thead>
<tr>
<th>Test</th>
<th>Standard</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total plate count</td>
<td>&lt;1000 cts. per gram</td>
</tr>
<tr>
<td>Coliforms</td>
<td>&lt; 3.0 cts. per gram</td>
</tr>
<tr>
<td>E. Coli</td>
<td>&lt; 3.0 cts. per gram</td>
</tr>
<tr>
<td>Coagulase Positive Staph</td>
<td>&lt; 100 cts. per gram</td>
</tr>
<tr>
<td>Mold / Yeast</td>
<td>&lt; 100 cts. per gram</td>
</tr>
<tr>
<td>Salmonella sp.</td>
<td>Negative</td>
</tr>
<tr>
<td>Listeria</td>
<td>Negative</td>
</tr>
</tbody>
</table>

LOBSTER FLAVOR SAFETY DATA SHEET

1 CHEMICAL PRODUCT AND COMPANY IDENTIFICATION

Commercial Product Name: Lobster Flavor
Chemical characterization: Lobster extract powder
Product use: In preparations of food flavoring.
Manufacturer: SWISS CHEMICAL S.A. de C.V.
5a. Calle Poniente # 4248, Colonia Escalón
San Salvador, El Salvador, C. A.
Contact Mr. Enrique Rais
Phones: (503) 263-3288 --- (503) 263-3289
Fax: (503) 263-3298

2 INFORMATION ON INGREDIENTS
Main component: Lobster protein
Hazardous Ingredients: protein (40-50%)
Exposure Limit: Not established

3 HAZARDS IDENTIFICATION
Emergency Overview
Description: protein powder
Appearance: brown-orange powder
Odor: strong to lobster

Lobster extract is not a dangerous product; but it may cause allergic reaction in sensitized individuals to shellfish.
Inappropriate handling may cause formation of dust.
For appropriate handling, see section 6 and 7.

POTENTIAL HEALTH EFFECTS

INHALATION: Inhalation of dust may cause allergic reaction in sensitized individuals to shellfish. Avoid inappropriate handling, which may result in dust generation. Rash may appear.
EYE CONTACT: Causes eye irritation. Avoid contact with eyes.
SKIN CONTACT: May cause skin irritation to the sensitized individuals to shellfish.
INGESTION: May cause allergic reaction in sensitized individuals to shellfish as: rash, shortness of breath, wheezing or labored coughing.

4- FIRST AID MEASURES

Skin Contact: Wash skin with plenty of water. If irritation persist call a doctor.
Eye Contact: Rinses eyes with plenty of water for at least 15 minutes and see an eye specialist.
Ingestion: Rinse mouth and throat thoroughly. Drink water. If symptoms of irritation or sensitization occur, call a doctor.
Inhalation: Remove from exposure. If symptoms of irritation or sensitization occur, call a doctor.

5- FIRE-FIGHTING MEASURES

Protection against Fire and explosions: No special requirements
Suitable Fire Extinguishing Media: Water, Foam
Non Suitable Media: None
Special Exposure Hazards: none

6- ACCIDENTAL RELEASE MEASURES

Spilled preparation should be removed immediately to avoid formation of dust. Take up by mechanical means preferably by a vacuum cleaner equipped with a high efficiency filter. Flush remainder carefully with plenty of water. Avoid splashing and high pressure washing. Ensure sufficient ventilation. Wash contaminated clothing.
7- HANDLING AND STORAGE

Avoid formation of dust. Ensure good ventilation of the room, when handling this product.

STORAGE REQUIREMENTS: Store container in a cool place.

8- EXPOSURE CONTROLS/ PERSONAL PROTECTION

ENGINEERING CONTROLS:
Maintain good condition of Industrial hygiene. Some preparations may require enclosures, local exhaust ventilation, or other engineering control airborne levels.

RECOMMENDED PERSONAL PROTECTIVE EQUIPMENT

Respiratory Protection: Not required under usual condition of use. However, if exposure potential exists, refer to NIOSH Criteria Guides to determine appropriate unit.
Hand Protection: Plastic gloves recommended.
Eye Protection: Protective glasses
Protection: Wear suitable protective clothing

EXPOSURE GUIDELINES:

PEL (OSHA) for lobster protein: Not established
TLV (ACGIH) for lobster protein: Not established

9- PHYSICAL AND CHEMICAL PROPERTIES

Appearance: Brown- orange powder
Odor: Strong to lobster

Boiling point, pH, Melting point, Flash point, Ignition temperature, Vapor pressure, Density and Solubility are not relevant to safety.

10- STABILITY AND REACTIVITY

This material is stable under normal conditions of use.
Conditions to Avoid: None
Materials to Avoid: None
Hazardous Decomposition Products: None

11- TOXICOLOGICAL INFORMATION

Inhalation of dust resulting from inappropriate handling may induce sensitization and may cause allergic reactions in sensitized individuals to shellfish.

12- ECOLOGICAL INFORMATION

This product classifies as “non-dangerous to the environment. The preparation is biodegradable.
13 DISPOSAL CONSIDERATION

WASTE DISPOSAL
Not special disposal method required, except that in accordance with current local authority regulations.

14- TRANSPORT INFORMATION

SHIPPING INFORMATION :
Sea: Not applicable
Air: Not applicable
Road/Rail: Not applicable

15- REGULATORY INFORMATION

This product complies with HACCP plan, and CGMP norms.