



Material Safety Data Sheet of Oyster Meat Extract

Product Name : Oyster Meat Extract

- 1.1 Chemical Properties with typical properties of Oyster Meat
1.2 Form : Fine Powder
1.3 Color : Light yellow
1.4 Odor : Characteristic

2 Physical Properties

- pH Value /
Melting point /
Boiling Point /
Igniting point /
Flash Point /
Explosion Point /
Density /
Solubility Good solubility in Hydro-alcoholic solution

3 Transport information

Far from away humidity, sunshine, high-temp., and acidic, alkaline substance.

4 Stability and Reactivity

- 4.1 Condition to be avoided Humidity, sunshine, high-temp.
4.2 Substances to be avoided Acidic, alkaline substance
4.3 Hazardous decomposition Acid, base

5 Protection, handling and storage

- 5.1 Safety technical measure:
Far away from fire, humidity
5.2 Personal Equipment
Respiratory Protection: to use respirator when mesh the powder.
Eye Protection : to use special glasses when mesh the powder.
Hand protection: no need special protection measure, when contact hands, use water to wash.
Other Information: no more available
5.3 Industrial Hygiene
To avoid the powder contact eye and respiratory system.

5.4 Explosion and fire fighting measures

Use quantity water

5.5 Disposal condition

Disposal properly

6 Accidental release measures/Fire fighting measures

- 6.1 Accidental release measures
Washing up the attached area with water
6.2 Suitable extinguishing media
6.3 First aid measures
In case of eye and skin contacted: rinse out with water
6.4 Other information
No more information available.

7 Toxicological information

Oyster Meat Extract high safety coefficient. It belongs to actual nontoxicity determined by acute toxicity experiment.

8 Ecological Information

No ecological problems are to be expected when the product is handled and used with care and attention.

9 Other Information

No more information available.