

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

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

Microbiological standards

Total plate count	<1000 cts. per gram
Coliforms	< 3.0 cts. per gram
E. Coli	< 3.0 cts. per gram
Coagulase Positive Staph	< 100 cts. per gram
Mold / Yeast	< 100 cts. per gram
Salmonella sp.	Negative
Listeria	Negative



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.
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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.

POTENCIAL 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 causes 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.