Material Safety Data Sheet		U.S. Department of Labor				
May be used to comply with OSHA's Hazard		Occupational Safety and Health Administration				
Communication Standard, 29 CFR 1910 1200.		(Non-Mandatory Form)				
Standard must be consulted for spec	Form Approved					
requirements.	OMB No. 1218-0072					
IDENTITY (as Used on Label and Lis First Arrival Lamb & Kid Paste	St)	Note: Blank spaces are not permitted. If any item is not applicable or no information is available, the space				
First Arrival Lamb & Riu Faste		must be marked to indicate that.				
Section I						
Manufacturer's name: 3MB Specialties, Inc		Emergency Telephone Number (208) 278-3780				
Address (Number, Street, City, State and ZIP Code)		-	Telephone Number for Information (208) 278-3780			
426 Industrial Way		· ·	eptember 9, 2010			
New Plymouth, ID 83655	Signature of Prep	arer (optional)				
Section II—Hazardous Ingredients		ation				
Hazardous Components (Specific Ch	Other Limits					
Common Name(s))		OSHA ACC				
		PEL TLV	d ed	(optional)		
This product contains a bland of food	l and/or foodstuff	·				
This product contains a blend of feed	i and/or roodsturi	S.				
Plandad ingradiants listing: Vagatah	lo oil Dowdorod	collulace Apotic aci	d Doytrooo Codii	ım aluminasiliasta		
Blended ingredients listing: Vegetab					١,	
Oligosaccharides, Dried egg, Sorbita	n monostearate,				, ,	
	n monostearate,) ,	
Oligosaccharides, Dried egg, Sorbita	n monostearate,),	
Oligosaccharides, Dried egg, Sorbita	n monostearate,), 	
Oligosaccharides, Dried egg, Sorbita	n monostearate, a, and B. subtilis), 	
Oligosaccharides, Dried egg, Sorbita thermophilum, B. longum, E. faecium	n monostearate, a, and B. subtilis		products of: <i>L. aci</i>		,	
Oligosaccharides, Dried egg, Sorbita thermophilum, B. longum, E. faecium. Section III—Physical/Chemical Cha	n monostearate, a, and B. subtilis aracteristics	Dried fermentation	products of: <i>L. aci</i>	dophilus, B.),	
Oligosaccharides, Dried egg, Sorbita thermophilum, B. longum, E. faecium. Section III—Physical/Chemical Characteristics Boiling Point	n monostearate, a, and B. subtilis aracteristics	Dried fermentation Specific Gravity (I	products of: <i>L. aci</i>	750 gm/l), 	
Oligosaccharides, Dried egg, Sorbita thermophilum, B. longum, E. faecium. Section III—Physical/Chemical Chamber Boiling Point Vapor Pressure (mm Hg)	n monostearate, a, and B. subtilis aracteristics N/A N/A	Specific Gravity (I Melting Point Evaporation Rate	products of: <i>L. aci</i>	750 gm/l		
Oligosaccharides, Dried egg, Sorbita thermophilum, B. longum, E. faecium. Section III—Physical/Chemical Characteristics Boiling Point Vapor Pressure (mm Hg) Vapor Density (AIR = 1)	n monostearate, n, and B. subtilis aracteristics N/A N/A N/A	Specific Gravity (I Melting Point Evaporation Rate	products of: <i>L. aci</i>	750 gm/l		
Oligosaccharides, Dried egg, Sorbita thermophilum, B. longum, E. faecium. Section III—Physical/Chemical Characteristics Boiling Point Vapor Pressure (mm Hg) Vapor Density (AIR = 1) Solubility in Water N/A	n monostearate, n, and B. subtilis aracteristics N/A N/A N/A ackish in color	Specific Gravity (I Melting Point Evaporation Rate	products of: <i>L. aci</i>	750 gm/l	-	
Oligosaccharides, Dried egg, Sorbita thermophilum, B. longum, E. faecium Section III—Physical/Chemical Characteristics Boiling Point Vapor Pressure (mm Hg) Vapor Density (AIR = 1) Solubility in Water N/A Appearance and Odor Paste form; bl Section IV—Fire and Explosion Ha Flash Point (Method Used) None	n monostearate, n, and B. subtilis aracteristics N/A N/A N/A ackish in color	Specific Gravity (I Melting Point Evaporation Rate	products of: <i>L. aci</i>	750 gm/l), 	
Oligosaccharides, Dried egg, Sorbita thermophilum, B. longum, E. faecium. Section III—Physical/Chemical Characteristics Boiling Point Vapor Pressure (mm Hg) Vapor Density (AIR = 1) Solubility in Water N/A Appearance and Odor Paste form; bl Section IV—Fire and Explosion Ha	n monostearate, n, and B. subtilis aracteristics N/A N/A N/A ackish in color	Specific Gravity (I Melting Point Evaporation Rate 1)	Products of: <i>L. aci</i> H20 = 1) (Butyl Acetate =	750 gm/l N/A N/A		
Oligosaccharides, Dried egg, Sorbita thermophilum, B. longum, E. faecium Section III—Physical/Chemical Characteristics Boiling Point Vapor Pressure (mm Hg) Vapor Density (AIR = 1) Solubility in Water N/A Appearance and Odor Paste form; bl Section IV—Fire and Explosion Ha Flash Point (Method Used) None	n monostearate, and B. subtilis aracteristics N/A N/A N/A ackish in color zard Data	Specific Gravity (I Melting Point Evaporation Rate 1)	Products of: <i>L. aci</i> H20 = 1) (Butyl Acetate =	750 gm/l N/A N/A		
Oligosaccharides, Dried egg, Sorbita thermophilum, B. longum, E. faecium. Section III—Physical/Chemical Characteristics Boiling Point Vapor Pressure (mm Hg) Vapor Density (AIR = 1) Solubility in Water N/A Appearance and Odor Paste form; bl Section IV—Fire and Explosion Ha Flash Point (Method Used) None Extinguishing Media Not burnable	n monostearate, and B. subtilis aracteristics N/A N/A N/A ackish in color zard Data	Specific Gravity (I Melting Point Evaporation Rate 1)	Products of: <i>L. aci</i> H20 = 1) (Butyl Acetate =	750 gm/l N/A N/A	-	

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Section V—Reactivity Data								
Stability		Unstable	Conditions to Avoid: To ensure product viability, store in a					
		Stable X	cool dry plac					
•	Incompatibility (Materials to Avoid): As with all food/feedstuffs, avoid storage with or near toxic substances.							
Hazardous	Decomposition	or Byproducts: None	е					
Hazardous		May Occur	Conditions to Avoid					
Polymerizat	ion	Will Not Occur X						
Section VI-	–Health Hazar	d Data						
Route(s) of	Entry	Inhalation? No	Skin	Possible	Ingestion? Possible			
	protein allergie				rgic reaction. Individuals use caution when handling			
Carcinogen	icity	NTP? No	IADO	Monographo? No	OSHA Pagulatad2 Na			
Carcinogeni	Спу	NIP? NO	IARC	Monographs? No	OSHA Regulated? No			
Signs and S	Symptoms of Fi	vnosura: Contact wit	h ekin ovoe ar	nd/or inhalation of due	st may cause irritation.			
Signs and C	symptoms of L	CONTACT WILL	ii skiii, eyes ai	id/of ifficialation of dus	niay cause initation.			
Medical Concontact.	nditions Genera	ally Aggravated by Ex	<i>kposure:</i> Skin,	eye, and/or respirato	ory tract irritation via			
	and Final Aid F	No. 2 2 4 2						
Emergency and First Aid Procedures: Eyes: Flush immediately with water. Skin: Wash with soap and water. Ingestion: wash down with water.								
	-		-	nd water. Ingestion: \	wash down with water.			
Section VII—Precautions for Safe Handling and Use Steps to Be Taken in Case Material Is Released or Spilled: Sweep and/or scoop up spills; dispose of any								
	aterial in an ap		a or Spillea: S	weep and/or scoop u	p spilis; dispose of any			
144 . 54								
Waste Disp	osal Method: 1	n approved landfill.						
	· 5 - T · ·			1 2 12 14				
		de product quality.	<i>ig:</i> Avoid nigh	numidity and tempera	atures above 90° F, as			
					 			
	autions: Use ap cause formation		to avoid conta	ct with skin or eyes. <i>i</i>	Avoid handling procedures			
Section VII-	—Control Mea	sures						
Respiratory		ecify Type) For com	fort, use dust r	nask				
Ventilation		ust: Suggested		Special				
	Mechanical (,		Other				
	Gloves: Sugges		Eye i	Protection: Safety gla	isses good practice.			
Other Protective Clothing or Equipment: None Work/Hygienic Practices: Practice good industrial/manufacturing hygiene and housekeeping.								
Work/Hygie	nic Practices:	Practice good industr	rial/manufactui	ing hygiene and hous	sekeeping.			