

SAFETY DATA SHEET



2B FermControl

FERMENTATION TECHNOLOGY & ŒNOLOGY

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ClearUp BIO

▶ 1. Product and company identification

Product Name:

► ClearUp BIO

Intended use:

 Organic yeast cell wall preparation for alcoholic fermentation in wine

Country of origin:

EG-Code:

GermanyDE-ÖKO-003

Customs tariff number:

2102 2019

Manufacturer

> 2B FermControl GmbH

An der alten Weberei 2, 79206 Breisach a. Rh., Germany Phone: +49 7667 96690-50 Fax: +49 7667 96690-51 www.2BFermControl.com info@2BFermControl.com

Supplier:

▶ Kauri Winemaking products

Kauri New Zealand,

1/120 Johnsonville Road, Johnsonville, Wellington, New Zealand

Ph: +64 4 910 7400

Kauri Australia,

2/323 Ingles St, Port Melbourne, VIC, Australia

Ph: +61 3 9645 6668

▶ 2. Composition / Information on ingredients

Chemical characteristics:

▶ Highly purified yeast cell walls; organic certified

> 3. Description of Hazards

Measures:

▶ None: product is non-toxic/non-hazardous

▶ 4. First-aid measures

Skin exposure: Eye exposure: Rinse with waterRinse with water

Inhalation:

Ingestion:

Non-toxic

Non-toxic

None

> 5. Fire-fighting measures

General instructions:

Measures:

▶ All fire-fighting methods can be used

▶ 6. Accidental release measures

Environmental precautions:

Personal precautions:

Wear dust mask in poorly ventilated areas

None

Methods for cleaning up: Sweep a

Sweep area and rinse with water

Kauri Winemaking Innovation

Aus Tel: 1800 127 611 **NZ Tel:** 0800 528 749 **Email:** info@kauriwine.com **Web:** www.kauriwine.com



> 7. Handling and storage

Handling: According to GMP (Good Manufacturing Practice)

Storage: ▶ Store in dry conditions

Requirements for storage rooms/container: Always store in original packaging Storage class:

▶ 8. Exposure controls/personal protection

Recommended control equipment: None

Personal protection:

Wear dust mask in poorly ventilated areas Respiratory:

Hands/skin protection: Normal industrial precautions should be followed Normal industrial precautions should be followed Eye protection: Body protection:

Normal industrial precautions should be followed

9. Physical and chemical properties

Appearance: Powder Colour: Light tan Odour: Smell of yeast

Changes in appearance: n.a.

Auto ignition: ▶ This product is not self-flammable

Boiling point: n.a. Flash point: n.a. Ignition temperature > 250 °C Explosive properties: n.a.

Solubility in water: mixable, soluble Density: ▶ 300-600 kg/m³ pH (concentration) (50g/L) at 20°C: ▶ 4.0 - 6.0 (in water)

▶ 10. Stability und reactivity

Conditions/materials to avoid: None Conditions of reactivity: Stable Hazardous decomposition products: None

▶ 11. Toxicological information

General: None, product is non-toxic food ingredient

▶ 12. Ecological information

General: Don't dump into water without dilution

▶ 13. Disposal considerations

Disposal of product: Can be treated as garbage

 Use licensed disposal facility, follow local regulations Disposal of packaging:

▶ 14. Transport information

General: None

▶ 15. Regulatory information

General: None

▶ 16. Other information

General: None

Disclaimer: The information, data and recommendations contained in this SDS are provided in good faith, obtained from reliable sources, and believed to be true and accurate as of the date of revision. The SDS serves as description of the product in regards to its specifications. No warranty, expressed or implied, regarding the product described in this SDS shall be created or inferred by any statement in this SDS.

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