



# SAFETY DATA SHEET



2B FermControl FERMENTATION TECHNOLOGY & OENOLOGY

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## FermControl™ BIO

### ▶ 1. Product and company identification

Product Name:	▶ FermControl™ BIO	
Intended use:	▶ Organic inactivated yeast for the alcoholic fermentation in	wine
	▶ Germany	
Country of origin:	▶ DE-ÖKO-003	
EG-Code:		
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 <a href="mailto:info@2BFermControl.com">info@2BFermControl.com</a>	
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	

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### ▶ 2. Composition / Information on ingredients

Chemical characteristics:	▶ Organic inactivated yeast for the alcoholic fermentation in wine
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### ▶ 3. Description of Hazards

Measures:	▶ None: product is non-toxic/non-hazardous
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### ▶ 4. First-aid measures

Skin exposure:	▶ Rinse with water
Eye exposure:	▶ Rinse with water
Inhalation:	▶ Non-toxic
Ingestion:	▶ Non-toxic
General instructions:	▶ None

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### ▶ 5. Fire-fighting measures

Measures:	▶ All fire-fighting methods can be used
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### ▶ 6. Accidental release measures

Personal precautions:	▶ Wear dust mask in poorly ventilated areas
Environmental precautions:	▶ None
Methods for cleaning up:	▶ Sweep area and rinse with water



**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:	▶ 12

**▶ 8. Exposure controls/personal protection**

Recommended control equipment:	▶ None
<i>Personal protection:</i>	
Respiratory:	▶ Wear dust mask in poorly ventilated areas
Hands/skin protection:	▶ Normal industrial precautions should be followed
Eye protection:	▶ Normal industrial precautions should be followed
Body protection:	▶ Normal industrial precautions should be followed

**▶ 9. Physical and chemical properties**

Appearance:	▶ Powder
Colour:	▶ Beige
Odour:	▶ Light smell of yeast
Changes in appearance:	▶ -
Freezing point:	▶ -
Boiling point:	▶ -
Flash point:	▶ -
Explosive properties:	▶ None
Specific gravity:	▶ -
Density:	▶ Approx. 750 g/L
pH (concentration) (10g/L) at 20°C:	▶ Approx. 5.5

**▶ 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
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**▶ 12. Ecological information**

General:	▶ Don't dump into water without dilution
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**▶ 13. Disposal considerations**

Disposal of product:	▶ Can be treated as garbage
Disposal of packaging:	▶ Use licensed disposal facility, follow local regulations

**▶ 14. Transport information**

General:	▶ None
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**▶ 15. Regulatory information**

General:	▶ None
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**▶ 16. Other information**

General:	▶ None
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