

SAFETY DATA SHEET



2B FermControl

FERMENTATION TECHNOLOGY & ŒNOLOGY

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FermControl™

▶ 1. Product and company identification

Product Name:

Intended use:

Customs tariff number:

FermControl™

> yeast supplement for the alcoholic fermentation in wine

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, 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:

Inactivated yeast

> 3. Description of Hazards

Measures:

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

▶ 4. First-aid measures

Skin exposure: Eye exposure: Inhalation: Ingestion: General instructions: Rinse with waterRinse with water

Non-toxicNon-toxic

▶ None

▶ 5. Fire-fighting measures

Measures:

▶ All fire-fighting methods can be used

Kauri Winemaking Innovation





▶ 6. Accidental release measures

Personal precautions: Wear dust mask in poorly ventilated areas

Environmental precautions: Non

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 f. storage rooms/container: Always store in original packaging

Storage class: 12

▶ 8. Exposure controls/personal protection

Recommended control equipment:

Personal protection:

Respiratory:

Hands/skin protection:

Eye protection:

Wear dust mask in poorly ventilated areas

Normal industrial precautions should be followed

Normal industrial precautions should be followed

Body protection: Normal industrial precautions should be followed

> 9. Physical and chemical properties

Appearance: Crystalline powder

Colour: White

Odour: Product specific, like amins

Changes in appearance:

Freezing point:

Boiling point:

Flash point:

> 285°

Explosive properties: - Specific gravity: - approx. 0.6 – 0.7

Solubility/miscibility in water:

pH (concentration) (10g/L) at 20°C: ▶ 9.0 – 11.5

▶ 10. Stability und reactivity

Conditions/materials to avoid:

Conditions of reactivity:

Hazardous decomposition products:

None

▶ 11. Toxicological information

General: None, product is non-toxic food ingredient

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.

Kauri Winemaking Innovation

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



General:	Don't dump into water without dilution
▶ 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
▶ 15. Regulatory information	
General:	None
▶ 16. Other information	

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