



SAFETY DATA SHEET



2B FermControl FERMENTATION TECHNOLOGY & OENOLOGY

12/24 TW
Page 1(2)

MaloBacti™ CN1

▶ 1. Product and company identification

Product Name:	▶ MaloBacti™ CN1
Intended use:	▶ freeze dried bacteria culture for induction of malolactic fermentation in wine
Bacteria species:	▶ <i>Oenococcus oeni</i> , strain DSM 22827
Taxonomy:	▶ Coccus, heterofermentative
Customs tariff number:	▶ 3002 4900
Manufacturer:	▶ 2B FermControl GmbH An der alten Weberei 2, 79206 Breisach a. Rh., Germany Phone: +49 7667 9669050 Fax: +49 7667 9669051 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:	▶ Freeze dried lactic acid bacteria of the species <i>Oenococcus oeni</i> , strain DSM 22827.
---------------------------	---

▶ 3. Description of Hazards

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

▶ 4. First-aid measures

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

▶ 5. Fire-fighting measures

Measures:	▶ All fire-fighting methods can be used
-----------	---

▶ 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

Personal protection:

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:

▶ Toasty

Odour:

▶ Typical dairy/yeast odour

Changes in appearance:

▶ -

Freezing point:

▶ -

Boiling point:

▶ -

Auto flammability:

▶ -

Explosive properties:

▶ -

Specific gravity:

▶ approx. 1.1 – 1.2

Density:

▶ high solubility in water

pH (concentration) (10g/L) at 20°C:

▶ 5.0 – 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

▶ 12. Ecological information

General:

▶ None

▶ 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

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.