



# SAFETY DATA SHEET



2B FermControl FERMENTATION TECHNOLOGY & OENOLOGY

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## MaloBacti™ HF2

### ▶ 1. Product and company identification

Product Name:

Intended use:

Bacterial strain:

Taxonomy:

Customs tariff number:

Manufacturer:

Supplier:

▶ **MaloBacti™ HF2**

▶ freeze dried bacteria culture for induction of malolactic fermentation in wine

▶ *Oenococcus oeni*, strain DSM 21224

▶ Coccus, heterofermentative

▶ 3002 4900

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### ▶ 2. Composition / Information on ingredients

Chemical characteristics:

▶ Freeze dried lactic acid bacteria of the species *Oenococcus oeni*, strain DSM 21224.

### ▶ 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 water

▶ Rinse with water

▶ Non-toxic

▶ Non-toxic

▶ None

### ▶ 5. Fire-fighting measures

Measures:

▶ All fire-fighting methods can be used

### ▶ 6. Accidental release measures

Personal precautions:

Environmental precautions:

Methods for cleaning up:

▶ Wear dust mask in poorly ventilated areas

▶ None

▶ Sweep area and rinse with water

### ▶ 7. Handling and storage

Handling:

Storage:

Requirements for storage rooms/container:

Storage class:

▶ According to GMP (Good Manufacturing Practice)

▶ Store in dry conditions

▶ Always store in original packaging

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## ▶ 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

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