

SAFETY DATA SHEET



2B FermControl FERMENTATION TECHNOLOGY & CENOLOGY

V 12/24 Page 1(2)

MaloControl[™] BIO

1. Product and company identification	
Product Name:	► MaloControl [™] BIO
Intendend use:	Malolactic fermentation supplement
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

Chemical characteristics:	Blend of purified and fractionized inactivated yeast.
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: Storage: Requirements f. 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: Personal protection: Respiratory: Hands/skin protection: Eye protection: Body protection:

- Wear dust mask in poorly ventilated areas
- Normal industrial precautions should be followed
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> 9. Physical and chemical properties

Appearance:	Crystalline powder
Colour:	▶ White
Odour:	Product specific, like amins
Changes in appearance:	-
Freezing point:) -
Boiling point:) -
Auto flammability:	> 265°
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:	▶ 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 Degulatory information	
15. Regulatory information	
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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.

Kauri Winemaking Innovation