

# **SAFETY DATA SHEET**



2B FermControl FERMENTATION TECHNOLOGY & CENOLOGY

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# **RePrise<sup>™</sup> BIO**

#### ▶ 1. Product and company identification

Product Name:	► RePrise <sup>TM</sup> BIO
Intended use:	inactive yeast for maturation and refreshment for all wines
Customs tariff number:	> 2102 2019
Manufacturer:	2B FermControl GmbH
	Rempartstrasse 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, 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:	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

Storage class:		12
Requirements f. storage rooms/container:	►	Always store in original packaging
Storage:		Store in dry conditions
Handling:		According to GMP (Good Manufacturing Practice)

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# ▶ 8. Exposure controls/personal protection

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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:	• -
Flash point:	▶ > 285°
Explosive properties:	• -
Specific gravity:	approx. 0.6 – 0.7
Solubility/miscibility in water:	▶ - <sup>1</sup>
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:	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	
General:	None

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