

## **SAFETY DATA SHEET**



2B FermControl FERMENTATION TECHNOLOGY & CENOLOGY

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## ViniTannin<sup>™</sup> Multi extra

1. Product and company identification	
Product Name:	ViniTannin™ Multi extra
Intended use:	For the fermentation and refinement of grape juice, mash and wine
Customs tariff number:	> 3201 9050 00
Manufacturer:	<ul> <li>2B FermControl GmbH</li> <li>An der alten Weberei 2, 79206 Breisach a. Rh., Germany</li> <li>Phone: +49 7667 96690-50</li> <li>Fax: +49 7667 96690-51</li> <li>www.2BFermControl.com</li> <li>info@2BFermControl.com</li> </ul>
Supplier:	<ul> <li>Kauri Winemaking products</li> <li>Kauri New Zealand, 1/120 Johnsonville Road, Johnsonville, Wellington, New Zealand Ph: +64 4 910 7400</li> </ul>
	<ul> <li>Kauri Australia,</li> <li>2/323 Ingles St, Port Melbourne, VIC, Australia</li> <li>Ph: +61 3 9645 6668</li> </ul>

2. Composition/information on ingredie Chemical characteristics:	Anthocyane preparation extracted from red grape skins; Purified and spradried.
3. Description of Hazards	
Measures:	Product is not a hazardous product.
CAS No:	▶ 1401-55-4
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:	Not applicable
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

## Kauri Winemaking Innovation



Web: www.kauriwine.com

Handling:	<ul> <li>According to GMP (Good Manufacturing Practice)</li> </ul>
Storage:	<ul> <li>Store in cool and dry conditions (&lt; 0-30°C)</li> </ul>
Requirements f. storage rooms/container:	<ul> <li>Always store in original packaging. Once product is open it should be used within 1 (one) month.</li> </ul>
Storage class:	▶ 12
8. Exposure controls/personal protection	
Recommended control equipment:	• •
Personal protection:	
Respiratory:	Wear dust mask in poorly ventilated areas
Hands/skin protection:	<ul> <li>Normal industrial precautions should be followed</li> </ul>
Eye protection:	<ul> <li>Normal industrial precautions should be followed</li> </ul>
Body protection:	<ul> <li>Normal industrial precautions should be followed</li> </ul>
9. Physical and chemical properties	
Appearance:	Amorphous powder
Colour:	dark purple
Odour:	fruity, phenolic
Changes in appearance:	→ -
Freezing point:	▶ n.a.
Boiling point:	▶ n.a.
Auto flammability:	▶ =
Flash point:	▶ > 485°C
Degradation of product:	▶ > 500°C
Explosive properties:	▶ 0.6 - 0.7
Specific gravity:	▶ n.a.
Solubility/miscibility in water:	▶ 9.0 - 11.5
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:	Don't dump into water without dilution.
13. Disposal considerations	
Disposal of product:	Can be treated as garbage
Disposal of packaging:	<ul> <li>Use licensed disposal facility, follow local regulations</li> </ul>
стерозанот раскадинд.	
14. Transport information	
General:	None
15. Regulatory information	
General:	▶ None
16. Other information	
General:	▶ None

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