

SAFETY DATA SHEET



2B FermControl FERMENTATION TECHNOLOGY & CENOLOGY

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ViniTannin[™] 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:	 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

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:	 According to GMP (Good Manufacturing Practice)
Storage:	 Store in cool and dry conditions (< 0-30°C)
Requirements f. storage rooms/container:	 Always store in original packaging. Once product is open it should be used within 1 (one) month.
Storage class:	▶ 12
8. Exposure controls/personal protection	
Recommended control equipment:	• •
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:	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:	 Use licensed disposal facility, follow local regulations
стерозанот раскадинд.	
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.



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