



SAFETY DATA SHEET



2B FermControl FERMENTATION TECHNOLOGY & OENOLOGY

V 12/24

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ViniTannin™ Supreme

► 1. Product and company identification

| | |
|------------------------|--|
| Product Name: | ► ViniTannin™ Supreme |
| Intended use: | ► For the refinement of grape juice, mash and wine |
| Customs tariff number: | ► 3201 9090 |
| 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 ingredients

| | |
|---------------------------|---|
| Chemical characteristics: | ► preparation of white grape skins; Purified and spray dried. |
|---------------------------|---|

► 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

| | |
|--|--|
| 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 |

Kauri Winemaking Innovation



▶ 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:

▶ light brownish, beige

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

▶ 14. Transport information

General:

▶ None

▶ 15. Regulatory information

General:

▶ None

▶ 16. Other information

General:

▶ None

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