

### SAFETY DATA SHEET



2B FermControl

FERMENTATION TECHNOLOGY & ŒNOLOGY

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Page 1(2)

# ViniTannin™ W

#### ▶ 1. Product and company identification

ViniTannin™ W Product Name:

Intended use: For the fermentation and 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:

▶ Galic preparation extracted from white grape skins; Purified and spray

dried.

▶ 3. Description of Hazards

Measures: Product is not a hazardous product. CAS No:

**1**401-55-4

None

▶ 4. First-aid measures

Skin exposure: Rinse with water. Eye exposure: Rinse with water. Inhalation: Non-toxic Ingestion: Non-toxic General instructions:

▶ 5. Fire-fighting measures

Measures: Not applicable

▶ 6. Accidental release measures

Personal precautions: Wear dust mask in poorly ventilated areas. Environmental precautions: Methods for cleaning up: Sweep area and rinse with water

> 7. Handling and storage

# **Kauri Winemaking Innovation**

**Aus Tel:** 1800 127 611 **NZ Tel:** 0800 528 749 Email: info@kauriwine.com Web: www.kauriwine.com



Handling: ▶ According to GMP (Good Manufacturing Practice) ▶ Store in cool and dry conditions (< 0-30°C) Storage: Always store in original packaging. Once product is open it should Requirements f. storage rooms/container: be used within 1 (one) month. Storage class: 12 ▶ 8. Exposure controls/personal protection Recommended control equipment: Personal protection: Wear dust mask in poorly ventilated areas. Respiratory: 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

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.

None

### **Kauri Winemaking Innovation**

General:

