

SAFETY DATA SHEET



2B FermControl

FERMENTATION TECHNOLOGY & ŒNOLOGY

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VitiFerm™ BIO

▶ 1. Product and company identification

Product Names:

Intended use:

Country of origin:

EG-Code:

Customs tariff number:

Manufacturer:

Supplier:

VitiFerm™ BIO Rubino Extra* / Alba Fria* / Paradisi* / Pinot Alba* /Sauvage* / Esprit* / Vulcano**

 dried, organic-certified yeast for alcoholic fermentation in juice or wine

Germany

▶ DE-ÖKO-003

2102 10 90

> 2B FermControl GmbH

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▶ Kauri Winemaking products

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Kauri Australia, 2/323 Ingles St, Port Melbourne, VIC, Australia Ph: +61 3 9645 6668

> 2. Composition / Information on ingredients

Chemical characteristics:

- * b dried yeast Saccharomyces cerevisiae organic-certified.
- ** blend of Saccharomyces cerevisiae, and Pichia kluyveri, organic-certified.

> 3. Description of hazards

Measures:

▶ None: product is non-toxic/ non-hazardous.

▶ 4. First-aid measures

Skin exposure:
Eye exposure:
Inhalation:
Ingestion:
General instructions:

Rinse with waterRinse with water

Non-toxic

Non-toxicNone

Measures: All fire-fighting methods can be used

▶ 6. Accidental release measures

Personal precautions: Environmental precautions: Methods for cleaning up:

▶ 5. Fire-fighting measures

▶ Wear dust mask in poorly ventilated areas

None

Sweep area and rinse with water

Kauri Winemaking Innovation

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



▶ 7. Handling and storage

Handling: ▶ According to GMP (Good Manufacturing Practice) Storage: Store in dry conditions

Requirements for storage rooms/container: Always store in original packaging

Storage class:

▶ 8. Exposure controls/personal protection

Recommended control equipment: None

Personal protection:

Respiratory:

Hands/skin protection:

Eye protection:

Body protection:

Wear dust mask in poorly ventilated areas

Normal industrial precautions should be followed

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> 9. Physical and chemical properties

Appearance: Granules Colour: Beige

Odour: Light smell of yeast

Changes in appearance: Freezing point: Boiling point: Flash point:

Explosive properties: no self-ignition

Specific gravity:

Density: no data available pH (20°C): no data available

▶ 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

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 products in regard to necessary safety measures. No warranty, expressed or implied, regarding the product described in this SDS shall be created or inferred by any statement in this SDS

Kauri Winemaking Innovation

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