

# **SAFETY DATA SHEET**



2B FermControl

FERMENTATION TECHNOLOGY & ŒNOLOGY

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# RePrise<sup>TM</sup> BIO

# ▶ 1. Product and company identification

Product Name:

Intended use:

Customs tariff number:

Supplier:

► RePrise<sup>TM</sup> BIO

inactive yeast for maturation and refreshment for all wines

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▶ 2. Composition/information on ingredients

Chemical characteristics:

Inactivated yeast

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 water

Rinse with water

Non-toxic

Non-toxic

None

# ▶ 5. Fire-fighting measures

Measures:

▶ All fire-fighting methods can be used

#### ▶ 6. Accidental release measures

Personal precautions: Environmental precautions: Wear dust mask in poorly ventilated areas

None

Sweep area and rinse with water

# > 7. Handling and storage

Methods for cleaning up:

Handling:

Storage:

Requirements f. storage rooms/container:

Storage class:

According to GMP (Good Manufacturing Practice)

Store in dry conditions

▶ Always store in original packaging

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# ▶ 8. Exposure controls/personal protection

Recommended control equipment:

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:

Crystalline powder

Colour:

White

> 285°

Odour:

Product specific, like amins

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

Specific gravity: ▶ approx. 0.6 – 0.7

Solubility/miscibility in water:

pH (concentration) (10g/L) at 20°C:

**▶** 9.0 − 11.5

#### ▶ 10. Stability und reactivity

Conditions/materials to avoid:

None

Conditions of reactivity:

Stable None

Hazardous decomposition products:

# ▶ 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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