

SAFETY DATA SHEET



2B FermControl

FERMENTATION TECHNOLOGY & ŒNOLOGY

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Malo[™]/ Medi/ MaxBacti [™] AF3

▶ 1. Product and company identification

Product Name:

Intended use:

Bacterial strain: Taxonomy:

Customs tariff number:

Supplier:

Malo[™]/ Medi / MaxBacti[™] AF3

▶ freeze dried bacteria culture for induction of malolactic fermentation in

wine

▶ Oenococcus oeni, strain DSM 22582

Coccus, heterofermentative

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▶ 2. Composition / Information on ingredients

Chemical characteristics:

Freeze dried lactic acid bacteria of the species *Oenococcus oeni*, strain DSM

22582.

▶ 3. Description of Hazards

Measures:

None: product is non-toxic/non-hazardous

▶ 4. First-aid measures

Skin exposure: Eye exposure: Inhalation:

Innalation:

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:

Methods for cleaning up:

Wear dust mask in poorly ventilated areas

None

Sweep area and rinse with water

▶ 7. Handling and storage

Handling:

Storage:

 $Requirements\ for\ storage\ rooms/container:$

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: None

Wear dust mask in poorly ventilated areas

Normal industrial precautions should be followed

Normal industrial precautions should be followed

Normal industrial precautions should be followed

Kauri Winemaking Innovation

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> 9. Physical and chemical properties

Appearance: Powder Colour: Toasty Odour: Typical dairy/yeast odour Changes in appearance: Freezing point: Boiling point: Auto flammability: Explosive properties: Specific gravity: ▶ approx. 1.1 – 1.2 Density: high solubility in water 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: None ▶ 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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