

## MaloBacti™ CN1

### ▶ 1. Product and company identification

Product Name:	▶ <b>MaloBacti™ CN1</b>
Intended use:	▶ freeze dried bacteria culture for induction of malolactic fermentation in wine
Bacteria species:	▶ <i>Oenococcus oeni</i> , strain DSM 22827
Taxonomy:	▶ Coccus, heterofermentative
Customs tariff number:	▶ 3002 4900
Supplier:	▶ <b>2B FermControl GmbH</b> Rempartstraße 2, 79206 Breisach a. Rh., Germany Phone: +49 7667 9669050 Fax: +49 7667 9669051 www.2BFermControl.com info@2BFermControl.com

### ▶ 2. Composition / Information on ingredients

Chemical characteristics:	▶ Freeze dried lactic acid bacteria of the species <i>Oenococcus oeni</i> , strain DSM 22827.
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### ▶ 3. Description of Hazards

Measures:	▶ None: product is non-toxic/non-hazardous
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### ▶ 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:	▶ All fire-fighting methods can be used
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### ▶ 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 dry conditions
Requirements for storage rooms/container:	▶ Always store in original packaging
Storage class:	▶ 12

### ▶ 8. Exposure controls/personal protection

Recommended control equipment: <i>Personal protection:</i>	▶ None
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:	▶ 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
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## ▶ 12. Ecological information

General:	▶ None
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## ▶ 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
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## ▶ 15. Regulatory information

General:	▶ None
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## ▶ 16. Other information

General:	▶ None
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