

SAFETY DATA SHEET



2B FermControl

FERMENTATION TECHNOLOGY & ŒNOLOGY

V 05/24

Page 1(2)

MaloControl™ BIO

▶ 1. Product and company identification

Product Name: MaloControl™ BIO

Intendend use: Malolactic fermentation supplement

Customs tariff number: 2102 2019

Manufacturer:

2B FermControl GmbH

Rempartstraße 2, 79206 Breisach a. Rh., Germany
Phone: +49 7667 96690-50
www.2BFermControl.com
info@2BFermControl.com

Supplier: Kauri Winemaking Innovation

Kauri New Zealand

120 Johnsonville Road, Johnsonville, Wellington 6037, New Zealand Freephone: 0800 528 749

▶ Kauri Australia

2/323 Ingles St, Port Melbourne, VIC 3207, Australia

Freephone: 1800 127 611

▶ 2. Composition/information on ingredients

Chemical characteristics: Blend of purified and fractionized 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

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

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)

12

Storage: Store in dry conditions

Requirements f. storage rooms/container: Always store in original packaging

Storage class:

▶ 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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▶ Normal industrial precautions should be followed

> 9. Physical and chemical properties

Appearance: Crystalline powder

Colour: White

Odour: Product specific, like amins

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:

Conditions of reactivity:

Hazardous decomposition products:

None

None

▶ 11. Toxicological information

General: None, product is non-toxic food ingredient

▶ 12. Ecological information

General:

▶ 13. Disposal considerations

Disposal of product:

Disposal of packaging:

Can be treated as garbage

Use licensed disposal facility, follow local regulations

None

▶ 14. Transport information

General: None

▶ 15. Regulatory information

General: None

▶ 16. Other information

General: None

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.

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Aus Tel: 1800 127 611 NZ Tel: 0800 528 749

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