

# **SAFETY DATA SHEET**



2B FermControl

FERMENTATION TECHNOLOGY & ŒNOLOGY

V 05/24

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# ViniTannin™ Multi Extra

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**Product Name:** 

Intended use:

Customs tariff number:

Supplier:

ViniTannin™ Multi extra

For the fermentation and refinement of grape juice, mash and wine

**3201 9050 00** 

> 2B FermControl GmbH

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### ▶ 2. Composition/information on ingredients

Chemical characteristics:

 Anthocyane preparation extracted from red grape skins; Purified and spray dried.

#### > 3. Description of Hazards

Measures: CAS No: ▶ Product is not a hazardous product.

**1401-55-4** 

#### ▶ 4. First-aid measures

Skin exposure: Eye exposure: Inhalation: Ingestion: Rinse with waterRinse with waterNon-toxic

Non-toxic

None

# ▶ 5. Fire-fighting measures

General instructions:

Measures:

Not applicable

## ▶ 6. Accidental release measures

Personal precautions:

Environmental precautions: Methods for cleaning up:

Wear dust mask in poorly ventilated areas

▶ Sweep area and rinse with water

#### > 7. Handling and storage

Handling:

Storage:

Requirements f. storage rooms/container:

▶ According to GMP (Good Manufacturing Practice)

▶ Store in cool and dry conditions (< 0-30°C)</p>

▶ Always store in original packaging. Once product is open it should be used within 1 (one) month.

Storage class: 12

### ▶ 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

Normal industrial precautions should be followed

Normal industrial precautions should be followed

## Kauri Winemaking Innovation

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

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# ▶ 9. Physical and chemical properties

Appearance:	Amorphous powder
Colour:	dark purple
Odour:	fruity, phenolic
Changes in appearance:	<b>)</b> -
Freezing point:	▶ n.a.
Boiling point:	▶ n.a.
Auto flammability:	<b>)</b> -
Flash point:	> 485°C
Degradation of product:	> 500°C
Explosive properties:	n.a
Specific gravity:	n.a.
Solubility/miscibility in water:	9.0 – 11.5
pH (concentration) (10g/L) at 20°C:	<b>▶</b> 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:	▶ 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



