

SAFETY DATA SHEET



2B FermControl

FERMENTATION TECHNOLOGY & ŒNOLOGY

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FermControl™ BIO

▶ 1. Product and company identification

Product Name: Intended use:

Country of origin:

EG-Code:

Supplier:

Customs tariff number:

FermControl™ BIO

▶ Organic inactivated yeast for the alcoholic fermentation in wine

Germany

▶ DE-ÖKO-003

2102 2019

2B FermControl GmbH

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> 2. Composition / Information on ingredients

Chemical characteristics:

▶ Organic inactivated yeast for the alcoholic fermentation in wine

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:

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

> 9. Physical and chemical properties

Appearance:

Colour:

Odour:

Changes in appearance:

Freezing point: Boiling point:

Flash point: Explosive properties:

Specific gravity:

Density: pH (concentration) (10g/L) at 20°C:

Powder

Beige

Light smell of yeast

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-None

None

Approx. 750 g/L

Approx. 5.5

▶ 10. Stability und reactivity

Conditions/materials to avoid: Conditions of reactivity: NoneStableNone

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:

Disposal of packaging:

Can be treated as garbage

Use licensed disposal facility, follow local regulations

▶ 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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