

Malo™/ Medi/ MaxBacti™ HF2

▶ 1. Product and company identification

Product Name:
Intended use:

Bacterial strain:
Taxonomy:
Customs tariff number:
Supplier:

- ▶ **Malo/ Medi / MaxBacti™ HF2**
- ▶ freeze dried bacteria culture for induction of malolactic fermentation in wine
- ▶ *Oenococcus oeni*, strain DSM 21224
- ▶ Coccus, heterofermentative
- ▶ 3002 4900
- ▶ **2B FermControl GmbH**
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▶ 2. Composition / Information on ingredients

Chemical characteristics:

- ▶ Freeze dried lactic acid bacteria of the species *Oenococcus oeni*, strain DSM 21224.

▶ 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
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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
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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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