



SAFETY DATA SHEET



2B FermControl GmbH FERMENTATION TECHNOLOGY & OENOLOGY

Reviewed: TW 05/2024

VitiFerm™ BIO

▶ 1. Product and company identification

Product Names:	▶ VitiFerm™ Rubino Extra BIO / Alba Fria BIO / Paradisi BIO Pinot Alba BIO / Sauvage BIO Esprit BIO
Intended use: Species:	▶ organic yeast for alcoholic fermentation in juice or wine ▶ <i>Saccharomyces cerevisiae</i>
Country of origin: EG-Code: Customs tariff number:	▶ Germany ▶ DE-ÖKO-003 ▶ 2102 1090
Supplier:	▶ 2B FermControl GmbH Rempartstraße 2, 79206 Breisach a. Rh., Germany Phone: +49 7667 911531 Fax: +49 7667 911576 www.2BFermControl.com info@2BFermControl.com

▶ 2. Composition / Information on ingredients

Chemical characteristics:	▶ Dried, food-grade organic yeast in granulated form.
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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:	▶ 13



▶ 8. Exposure controls/personal protection

Recommended control equipment:	▶ None
<i>Personal protection:</i>	
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:	▶ Granules
Colour:	▶ Beige
Odour:	▶ Light smell of yeast
Changes in appearance:	▶ -
Freezing point:	▶ -
Boiling point:	▶ -
Flash point:	▶ -
Explosive properties:	▶ None
Specific gravity:	▶ -
Density:	▶ Approx. 750 g/L
pH (concentration) (10g/L) at 20°C:	▶ Approx. 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:	▶ Don't dump into water without dilution
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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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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 products in regard to necessary safety measures. No warranty, expressed or implied, regarding the product described in this SDS shall be created or inferred by any statement in this SDS.