

SAFETY DATA SHEET



2B FermControl

FERMENTATION TECHNOLOGY & ŒNOLOGY

V 12/24 Page 1(2)

ViniComplex[™] XS

▶ 1. Product and company identification

Product Name:
► ViniComplexTM XS

Intendend use: Yeast extract for use in wine

Customs tariff number: 2102 2019

Manufacturer:

2B FermControl GmbH

An der alten Weberei 2, 79206 Breisach a. Rh., Germany Phone: +49 7667 96690-50 Fax: +49 7667 96690-51 www.2BFermControl.com info@2BFermControl.com

Supplier: Kauri Winemaking products

Kauri New Zealand,
 1/120 Johnsonville Road, Johnsonville, Wellington, New Zealand

Ph: +64 4 910 7400

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

Ph: +61 3 9645 6668

▶ 2. Composition/Information on ingredients

Chemical characteristics: yeast extract

▶ 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

> 7. Handling and storage

Kauri Winemaking Innovation

Aus Tel: 1800 127 611 NZ Tel: 0800 528 749 Email: info@kauriwine.com Web: www.kauriwine.com

▶ According to GMP (Good Manufacturing Practice) Handling: Storage: ▶ Store in dry conditions Requirements f. storage rooms/container: Always store in original packaging Storage class: 12 ▶ 8. Exposure controls/personal protection Recommended control equipment: Personal protection: ▶ Wear dust mask in poorly ventilated areas Respiratory: 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: fine powder Colour: cream white to light beige Odour: yeast Changes in appearance: Freezing point: Boiling point: Flash point: > 485° Explosive properties: 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: None Conditions of reactivity: Stable Hazardous decomposition products: None ▶ 11. Toxicological information General: None, product is non-toxic food ingredient ▶ 12. Ecological information Don't dump into water without dilution ▶ 13. Disposal considerations Disposal of product: Can be treated as garbage Use licensed disposal facility, follow local regulations Disposal of packaging: ▶ 14. Transport information General: None ▶ 15. Regulatory information General: None

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None



▶ 16. Other information

General:

