

MaxBacti[™] AF3

2B FermControl GmbH

FERMENTATION TECHNOLOGY & ENOLOGY

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SAFETY DATA SHEET

▶ 1. Product and company identification

Product Name:

Intended use:

Bacteria species:

Taxonomv: Customs tariff number:

Supplier:

MaxBacti™ AF3

▶ freeze dried bacteria culture for induction of malolactic fermentation

in wine

Oenococcus oeni, strain DSM 22582

Coccus, heterofermentative

3002 9050

▶ 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 22582.

Rinse with water

Rinse with water

> 3. Description of Hazards

Measures:

None: product is non-toxic/non-hazardous

▶ 4. First-aid measures

Skin exposure: Eye exposure: Inhalation: Ingestion:

Non-toxic Non-toxic

General instructions:

None

▶ 5. Fire-fighting measures

Measures:

▶ All fire-fighting methods can be used

▶ 6. Accidental release measures

Personal precautions: Environmental precautions: Wear dust mask in poorly ventilated areas None

Methods for cleaning up:

Sweep area and rinse with water

▶ 7. Handling and storage

Handling: Storage:

▶ According to GMP (Good Manufacturing Practice)

Store cool and dry (< -18°C)

Requirements f. storage rooms/container: Storage class:

Always store in original packaging

▶ 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



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 9. Physical and chemical properties Appearance: Colour: Odour: Changes in appearance: Freezing point: Boiling point: Auto flammability: Explosive properties: Specific gravity: Solubility/miscibility in water: pH (concentration) (10g/L) at 20°C: 	 Powder Toasty Typical dairy/yeast odour - - - - - - approx. 1.1 – 1.2 high solubility in water 5.0 – 5.5
▶ 10. Stability und reactivity Conditions/materials to avoid:	▶ None
Conditions of reactivity: Hazardous decomposition products:	StableNone
Trazardous decomposition products.	None
11. Toxicological information General:	▶ None, product is non-toxic food ingredient
General.	None, product is non-toxic rood ingredient
▶ 12. Ecological information	
General:	None
▶ 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
Gonoral.	, HOHO
15. Regulatory information General:	▶ None
▶ 16. Other information General:	▶ None
Goriorali	, Hono

MaxBacti[™] AF3 is produced while following instructions of ISO 9001:2008 & HACCP

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