



## SAFETY DATA SHEET

### ▶ 1. Product and company identification

Product Name:	▶ MaloBacti™ CN1
Intended use:	▶ freeze dried bacteria culture for induction of malolactic fermentation in wine
Bacteria species:	▶ <i>Oenococcus oeni</i> , strain DSM 22827
Taxonomy:	▶ Coccus, heterofermentative
Customs tariff number:	▶ 3002 9050
Supplier:	▶ <b>2B FermControl GmbH</b> 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:	▶ Freeze dried lactic acid bacteria of the species <i>Oenococcus oeni</i> , strain DSM 22827.
---------------------------	---

### ▶ 3. Description of Hazards

Measures:	▶ None: product is non-toxic/non-hazardous
-----------	--

### ▶ 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
-----------	---

### ▶ 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 cool and dry (< -18°C)
Requirements f. storage rooms/container:	▶ Always store in original packaging
Storage class:	▶ 12

### ▶ 8. Exposure controls/personal protection

Recommended control equipment:	▶ -
<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



## SAFETY DATA SHEET

### ▶ 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
Solubility/miscibility in water:	▶ high solubility in water
pH (concentration) (10g/L) at 20°C:	▶ 5.0 – 5.5

### ▶ 10. Stability and 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

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
----------	--------

### ▶ 15. Regulatory information

General:	▶ None
----------	--------

### ▶ 16. Other information

General:	▶ None
----------	--------

**MaloBacti™ CN1** is produced while following instructions of **ISO 9001:2008 & HACCP**

The information in this safety data sheet has been obtained from current and reliable sources. However, the data is provided without warranty, express or implied, regarding its correctness or accuracy. It is the users' responsibility to determine safe conditions for use of this product and to assume liability for loss, injury, damage, or expense resulting from improper use of this product.