



SAFETY DATA SHEET

▶ 1. Product and company identification

Product Name:	▶ MaxBacti™ 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:	▶ 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:	▶ Freeze dried lactic acid bacteria of the species <i>Oenococcus oeni</i> , strain DSM 22827.
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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 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



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

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