



# SAFTEY DATA SHEET

2B FermControl GmbH FERMENTATION TECHNOLOGY & OENOLOGY

## VitiFerm™ Sauvage BIO

### ▶ 1. Product and company identification

Product Name:	▶ VitiFerm™ Sauvage BIO DSMZ 32417
Intended use:	▶ organic yeast for alcoholic fermentation in juice or wine
Country of origin:	▶ Germany
EG-Code:	▶ DE-ÖKO-003
Customs tariff number:	▶ 2102 2019
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:	▶ 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:	▶ 12

### ▶ 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



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## ▶ 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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### VitiFerm™ Sauvage BIO

is produced following instructions of IFS (International Featured Standards)

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