



# SAFETY DATA SHEET

2B FermControl FERMENTATION TECHNOLOGY & CENOLOGY

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## MaloBacti™ CN1

### ▶ 1. Product and company identification

Product Name:

Intended use:

Bacteria species:

Taxonomy:

Customs tariff number:

Supplier:

▶ **MaloBacti™ CN1**

▶ freeze dried bacteria culture for induction of malolactic fermentation in wine

▶ *Oenococcus oeni*, strain DSM 22827

▶ Coccus, heterofermentative

▶ 3002 4900

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### ▶ 2. Composition / Information on ingredients

Chemical characteristics:

▶ Freeze dried lactic acid bacteria of the species *Oenococcus oeni*, strain DSM 22827.

### ▶ 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

▶ 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

Handling:

Storage:

Requirements for storage rooms/container:

Storage class:

▶ According to GMP (Good Manufacturing Practice)

▶ Store in dry conditions

▶ Always store in original packaging

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### ▶ 8. Exposure controls/personal protection

Recommended control equipment:

*Personal protection:*

Respiratory:

Hands/skin protection:

Eye protection:

Body protection:

▶ None

▶ Wear dust mask in poorly ventilated areas

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