



# SAFETY DATA SHEET

2B FermControl FERMENTATION TECHNOLOGY & CENOLOGY

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## Malo™/ Medi/ MaxBacti™ AF3

### ► 1. Product and company identification

Product Name:

Intended use:

Bacterial strain:

Taxonomy:

Customs tariff number:

Supplier:

► **Malo™/ Medi / MaxBacti™ AF3**

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

► *Oenococcus oeni*, strain DSM 22582

► 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 22582.

### ► 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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