



# SAFETY DATA SHEET

2B FermControl FERMENTATION TECHNOLOGY & OENOLOGY

V 05/24

Page 1(2)

## ViniTannin™ Multi extra

### ▶ 1. Product and company identification

Product Name:	▶ ViniTannin™ Multi extra
Intended use:	▶ For the fermentation and refinement of grape juice, mash and wine
Customs tariff number:	▶ 3201 9050 00
Supplier:	▶ <b>2B FermControl GmbH</b> Rempartstraße 2, 79206 Breisach a. Rh., Germany Phone: +49 7667 96690-50 Fax: +49 7667 96690-51 www.2BFermControl.com info@2BFermControl.com

### ▶ 2. Composition/information on ingredients

Chemical characteristics:	▶ Anthocyan preparation extracted from red grape skins; Purified and spray dried.
---------------------------	---

### ▶ 3. Description of Hazards

Measures:	▶ Product is not a hazardous product.
CAS No:	▶ <b>1401-55-4</b>

### ▶ 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:	▶ Not applicable
-----------	------------------

### ▶ 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 cool and dry conditions (< 0-30°C)
Requirements f. storage rooms/container:	▶ Always store in original packaging. Once product is open it should be used within 1 (one) month.
Storage class:	▶ 12

### ▶ 8. Exposure controls/personal protection

Recommended control equipment:	▶ -
Personal protection:	
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

## ► 9. Physical and chemical properties

Appearance:	► Amorphous powder
Colour:	► dark purple
Odour:	► fruity, phenolic
Changes in appearance:	► -
Freezing point:	► n.a.
Boiling point:	► n.a.
Auto flammability:	► -
Flash point:	► > 485°C
Degradation of product:	► > 500°C
Explosive properties:	► n.a
Specific gravity:	► n.a.
Solubility/miscibility in water:	► 9.0 – 11.5
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
----------	--

---

## ► 12. Ecological information

General:	► Don't dump into water without dilution.
----------	---

---

## ► 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
----------	--------

---