

SAFETY DATA SHEET

2B FermControl

FERMENTATION TECHNOLOGY & ŒNOLOGY

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VitiFerm™ BIO

▶ 1. Product and company identification

Product Names:

Intended use:

Country of origin:

EG-Code:

Customs tariff number:

Supplier:

- VitiFerm™ BIO Rubino Extra* / Alba Fria* / Paradisi* / Pinot Alba* /Sauvage* / Esprit* / Vulcano**
- dried, organic-certified yeast for alcoholic fermentation in juice or wine
- Germany
- ▶ DE-ÖKÖ-003
- **2102 1090**
- ▶ 2B FermControl GmbH

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> 2. Composition / Information on ingredients

Chemical characteristics:

- * b dried yeast Saccharomyces cerevisiae organic-certified.
- ** blend of Saccharomyces cerevisiae, and Pichia kluyveri, organic-certified.

> 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

Wear dust mask in poorly ventilated areas

▶ 6. Accidental release measures

Personal precautions: Environmental precautions:

None Sweep area and rinse with water

Methods for cleaning up:

> 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

	8. Exposure controls/personal protec	tion
	Recommended control equipment:	None
	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
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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:	▶ no self-ignition
	Specific gravity:	-
	Density:	no data available
	pH (20°C):	no data available
	p (20°0).	, 110 data a (a)(a)(a)
)	▶ 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
1	▶ 15. Regulatory information	
	General:	None
١	▶ 16. Other information	
	General:	None

Disclaimer:

The information, data and recommendations contained in this SDS are provided in good faith, obtained from reliable sources, and believed to be true and accurate as of the date of revision. The SDS serves as description of the products in regard to necessary safety measures. No warranty, expressed or implied, regarding the product described in this SDS shall be created or inferred by any statement in this SDS.