



SAFETY DATA SHEET

2B FermControl GmbH FERMENTATION TECHNOLOGY & OENOLOGY

Reviewed: TW 05/2024

VitiFerm™ BIO

▶ 1. Product and company identification

Product Names:	▶ VitiFerm™ Rubino Extra BIO / Alba Fria BIO / Paradisi BIO Pinot Alba BIO / Sauvage BIO Esprit BIO
Intended use: Species:	▶ organic yeast for alcoholic fermentation in juice or wine ▶ <i>Saccharomyces cerevisiae</i>
Country of origin: EG-Code: Customs tariff number:	▶ Germany ▶ DE-ÖKO-003 ▶ 2102 1090
Supplier:	▶ 2B FermControl GmbH 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:	▶ 13

▶ **8. Exposure controls/personal protection**

- 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

▶ **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
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▶ **10. Stability und reactivity**

- Conditions/materials to avoid: ▶ None
- Conditions of reactivity: ▶ Stable
- Hazardous decomposition products: ▶ None
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▶ **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
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▶ **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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