



MaloBacti™ CN 1

2B FermControl GmbH, FERMENTATION TECHNOLOGY & ENOLOGY

V. 07/09

Safety data sheet

Page1(2)

1. Product and company identification

Product name: MaloBacti™ CN1 strain: DSM 22827
Intended use: For induction of malolactic fermentation in wine.
Supplier: 2BFermControl GmbH, Zähringer Straße 4, 79206 Breisach, Germany, Tel: +49 7667 911531

2. Composition/information on ingredients

Chemical characteristics: Freeze dried lactic acid bacteria of the species *Oenococcus oeni*.

3. Description of Hazards

Not hazardous product

4. First-aid measures

Skin exposure: Rinse with water.
Eye exposure: Rinse with water.
Inhalation: n.a.
Ingestion: Non-toxic.
General instructions: -

5. Fire-fighting measures

All fire-fighting methods can be used.

6. Accidental release measures

Personal precautions: Wear dust mask in poorly ventilated areas.
Environmental precautions: -
Methods for cleaning up: Sweep area and rinse with water.

7. Handling and storage

Handling: According to GMP (Good Manufacturing Practice)
Storage: Store cold (<-18°C)
Requirements for storage rooms and containers: Always store in original container.
Storage class: -

8. Exposure controls/personal protection

Recommended control equipment: -
Control parameters: -

Recommended personal protection:	-
Respiratory:	Wear dust mask in poorly ventilated areas.
Hands:	n.a.
Eyes:	Normal industrial eye precautions should be followed.

9. Physical and chemical properties

Appearance:	Powder.
Colour:	Toasty.
Odour:	Typical dairy/yeast odour.
Changes in appearance:	-
Freezing point:	n.a.
Boiling point/boiling range:	n.a.
Flash point:	-
Autoflammability:	-
Explosive properties:	-
Specific gravity:	1.1 – 1.2
Solubility/miscibility in water:	High solubility in water
pH (concentrate) (10g/L) at 20° C:	5.0-5.5
Futher instructions:	-

10. Stability and reactivity

Conditions and materials to avoid:	None.
Conditions of reactivity:	Stable.
Harzardous decomposition products:	None.
General instructions:	-

11. Toxicological information

General:	Not applicable – non-toxic food ingredient.
-----------------	---

12. Ecological information

General:	-
-----------------	---

13. Disposal considerations

Disposal of materials:	Can be treated as garbage.
Disposal of packaging:	Use licensed disposal facility. Follow local regulations.

14. Transport information

None.

15. Regulatory information

None.

16. Other information

None.

The information in this safety data sheet has been obtained from current and reliable sources. However, the data is provided without warranty, express or implied, regarding its correctness or accuracy. It is the users' responsibility to determine safe conditions for use of this product and to assume liability for loss, injury, damage, or expense resulting from improper use of this product.