

MaloBacti™ DI

► 1. Product and company identification

Product Name:

Intended use:

Bacteria species:

Taxonomy:

Customs tariff number:

Supplier:

► **MaloBacti™ CN1(-DI), HF2(-DI), AF3(-DI)**

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

► *Oenococcus oeni*, strain

► Coccus, heterofermentative

► 3002 4900

► **2B FermControl GmbH**

An der alten Weberei 2, 79206 Breisach a. Rh., Germany

Phone: +49 7667 9669050 Fax: +49 7667 9669051

www.2BFermControl.com info@2BFermControl.com

► 2. Composition / Information on ingredients

Chemical characteristics:

► Freeze dried lactic acid bacteria of the species *Oenococcus oeni*

► 3. Description of Hazards

Measures:

► None: product is non-toxic/non-hazardous

► 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

► 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:

► 12

► 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:	▶ 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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