



Material Safety Data Sheet

1. Identification substance/preparation and producer

Product: Lactic acid bacteria Malo-Plus, Malo-Plus HA, Malo-Multi and Malo-D
Use of the substance: Starter for induction of malolactic fermentation in wine
Date: 20/04/2009
Revision number: 02
Producer: S.G. Biotech® di Sarra Monica &C. s.n.c.
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2. Composition/information on ingredient

Substance description:

Lactic acid bacteria

Chemical composition:

Lactic acid bacteria of the species *Oenococcus oeni*. Freeze-dried concentrated culture produced by concentration and freeze-drying of a pure fermentation of the bacteria.

Use:

According to the enological code (Reg. CE 1493/99 All. IV e 1622/00 and sub.)

3. Hazard identification

Identification of hazards:

The product is not classified as hazardous according to the dangerous preparation directive (88/379/EG). However dust may cause sensitization on prolonged and repeated inhalation.

4. First-aid measures

After inhalation:

Provide with fresh air. In case of irritation of the airways, seek medical advice.

After skin contact:

Wash off immediately with soap and water.

After eye contact:

Rinse eyes thoroughly with plenty of water and seek medical advice.

After ingestion:

Rinse out mouth and then drink plenty of water. If symptoms persist call a doctor.

5. Fire-fighting measures

Suitable extinguishing media:

Water, foam or dry fire-extinguishing media.

Special protective equipment for firefighters:

No special requirements.



6. Accidental release measures

Personal precautions:

Avoid dust formation. Provide a spraying nozzle and material molten mass to ensure sufficient aeration and punctiform suction on degassing sockets.

Methods for cleaning up:

Collect solid mechanically or pneumatically for recovery or disposal. Rinse away with plenty of water.

7. Handling and storage

Handling:

Precaution for safe handling in accordance with GMP (good manufacturing practice)

Storage:

Keep only in the original container. Keep containers tightly closed.

8. Exposure controls/personal protection

Personal protective equipment:

Respiratory protection necessary at dust formation: filtering device

Hand protection: impermeable gloves resistant to the preparation.

Eye protections: eye glasses.

9. Physical and chemical properties

Form:	fine powder.
Color:	cream.
Odor:	specific.
Alive lactic acid bacteria:	min. 20 E10/g
Lactic bacteria non <i>Oenococcus oeni</i> :	< 10 E4/g
Yeast and moulds:	< 10 E3/g
Total coliforms:	absent
Water solubility:	90,5%
Density:	0,95

10. Stability and reactivity

Conditions to avoid:

Avoid dust formation. No decomposition if used as described. No hazardous reactions known.

11. Toxicological information

Toxicological test:

The product is considered non hazardeus (GRAS).

Skin: may cause irritation on prolonged contact.

Eye: may cause irritation on direct contact.

May cause sensitization by inhalation.



12. Ecological information

Biodegradability:

Readily biodegradable (acc. to OECD criteria).

13. Disposal considerations

Product recommendation:

The disposal of the product has to be carried out in accordance with the legal requirements. EWC waste codes are strictly industry-oriented, therefore waste classification has to be done by the waste producer.

Contaminated container:

Completely emptied packages may be recycled.

14. Transport information

Comment:

No hazardous material as defined by the transport regulations (road, sea or air transport).

15. Regulatory information

Store the product at 4°C to maintain activity for one year.

Store the product at -18°C to maintain activity for two years.

16. OGM declaration

The strain Malo-Plus is a NO OGM strain.