

# MATERIAL SAFETY DATA SHEET (DIRECTIVE 91/155/EEC)



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## Wine active dry yeast – PREDELVIN Range

### 1 - PRODUCT AND COMPAGNY IDENTIFICATION

Product name : Wine active dry yeast (*Saccharomyces cerevisiae*), powder (PREDELVIN range) : Davis 522, Elite Premium, Essentiel Grand Cru, Finarome, HAR17, PDM, Pink Excel, Prima, Thiolarome.

Supplier : PRÉDEL

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Uses : Product for enological use

### 2 - DATA ON COMPONENTS

- Composition : Wine active dry yeast (*Saccharomyces cerevisiae*), powder.

### 3 - HEALTH HAZARD IDENTIFICATION

This product is not classified in the Annex I of Directive 67/548/EEC.

Signs and symptoms of overexposure to bacterial powder through primary routes of exposure:

- Skin contact : May cause irritation on prolonged contact.
- Eye contact : May cause eye irritation upon direct contact.
- Inhalation : In some cases, repeated exposure may lead to allergic sensitisation based on the exposure level, duration and susceptibility of the individual. Subsequent chronic or acute exposure in sensitised persons may cause a respiratory allergic reaction in minutes or delayed, or a mixture of both. Typical symptoms are respiratory irritation, breathlessness, coughing, chest tightness and difficulty breathing.
- Ingestion : Excessive ingestion of highly concentrated yeast powder could lead to intestinal discomfort (e.g. diarrhoea, bloating, cramping, etc.).

### 4 - FIRST AID MEASURES

- Inhalation : Remove person from danger area. Supply person with fresh air and consult doctor according to symptoms.
- Eye contact : Wash thoroughly for several minutes using copious water. Call doctor immediately, have Data Sheet available.
- Skin contact : Wash thoroughly using copious water. Remove contaminated clothing immediately. If skin irritation occurs (redness etc...), consult doctor.
- Ingestion : Give copious water to drink. Consult doctor if necessary.

### 5 - FIRE FIGHTING MEASURES

- Conditions of flammability : Unknown.
- Extinguishing media : Water, foam, carbon dioxide, dry powder.
- Flash point and method of determination : Solid.
- Firefighting procedures : Use self-contained breathing apparatus (SCBA) when exposed to confined or enclosed fires. Material becomes slippery when wet.

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### 6 - ACCIDENTAL RELEASE MEASURES

- Personal precautions : Ensure sufficient supply of air. Avoid inhalation, and contact with eyes or skin. Recommended : no contact with products of this type in case of allergies, asthma and chronic respiratory tract disorders.
- Environmental measures : Prevent from entering drainage system. If leakage occurs, dam up.
- Methods for cleaning up : Collect using absorbant material (e.g. Universal binding medium). Flush residue using copious water. Clean soiled bottles immediately.

### 7 - HANDLING AND STORAGE

- Handling : Avoid breathing dust. Avoid contact with eyes, skin and clothing. Wear protective equipment described in Section VIII if exposure conditions warrant. Wash thoroughly after handling. Launder contaminated clothing before reuse.
- Storage : Store in original container or in clean, covered container. Keep containers sealed and dry. Store in cool, dry, well-ventilated area. Avoid storage at elevated temperatures for prolonged periods of time. Bags should be kept sealed and dry.

### 8 - EXPOSURE CONTROLS / PERSONAL PROTECTION

- Respiratory protection : Protective mask should be worn in conditions of excessive dusting.
- Eye protection : Protective glasses should be worn in conditions of excessive dusting. If eye contact occurs, rinse with water.
- Clothing : Suitable protective clothing. Follow current Good Manufacturing Practices when handling food ingredients and materials.

### 9 - PHYSICAL AND CHEMICAL PROPERTIES

- Microbial concentration : > 15 billion viable yeast cells/g
- Physical state : Solid (powder)
- Appearance : Light tan powder
- Solubility in water : Partially soluble

### 10 - STABILITY AND REACTIVITY

Product stable under normal operating conditions.

- Stability : Stable under normal conditions of use.
- Incompatibility : No hazardous incompatibilities. Moisture and high temperatures are detrimental to the viable yeast concentration of product.
- Conditions to avoid : Avoid storage at elevated temperatures for prolonged periods. Avoid high humidity.

### 11 - TOXICOLOGICAL INFORMATION

Product recognized as safe.

### 12 - ECOLOGICAL INFORMATION

No environmental effect.

### 13 - DISPOSAL CONSIDERATIONS

- Product : Wash out the residues with water or neutralise them with lime or calcium carbonate and then wash with water. Dispose the product in accordance with local laws and regulations.
- Contaminated packaging : Empty the packaging accurately and dispose them depending on the material.

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### 14 - TRANSPORT INFORMATION

Product non subject to ADR/RID, IMO and IATA regulations, related to road, sea and airway transport of dangerous goods.

### 15 - REGULATORY INFORMATION

EC Labelling : Not required.

### 16 - OTHER INFORMATION

The information herein is based on current available data and is believed to be correct. No warranty, express or implied, is made regarding data accuracy, merchantability or hazards associated with product use. The user is responsible for determining product suitability, conditions of use and all associated hazards. Values listed in this document are not product specifications.