

SAFETY DATA SHEET MYZYM RED FRUITS

version : EN/14-12-21/A

page : 1/4

SECTION 1. PRODUCT AND COMPANY IDENTIFICATION

1.1. Product identifier

Description : enzymatic preparation

Product name: MYZYM RED FRUITS

1.2. Relevant identified uses of the substance or mixture and uses advised against

Oenological use

1.3. Details of the supplier of the safety data sheet

Company details: Institut Œnologique de Champagne
Z.I. de Mardeuil – Allée de Cumières – BP 25
51201 EPERNAY Cedex
FRANCE
Tel: + 33 (0) 3.26.51.96.00.
Fax: + 33 (0) 3.26.51.02.20.
fds@ioc.eu.com

1.4. Emergency telephone number

112

SECTION 2. HAZARDS IDENTIFICATION

2.1. Classification of the substance or mixture

Classification according to Regulation 1272/2008 / EC (CLP)

Classification: Respiratory sensitizer category 1

Risk Phrase (s): H334 - May cause allergy or asthma symptoms or breathing difficulties if inhaled.

2.2. Label elements

Labeling according to Regulation 1272/2008 / EC (CLP)

Hazard statement: Danger

Danger symbol



H phrase: H334 - May cause allergy or asthma symptoms or breathing difficulties if inhaled.

P phrases:

P261 - Avoid breathing dust / fume / gas / mist / vapors / spray.

P285 - When room ventilation is inadequate, wear respiratory protection.

P304 + P341 - IF INHALED: If breathing is difficult, remove to fresh air and keep at rest in a position comfortable for breathing.

P342 + P311 - If experiencing respiratory symptoms: Call a POISON CENTER or doctor.

P501 - Dispose of contents / container in accordance with local legislation.

2.3. Other hazards

The mixture is not considered a PBT or vPvB mixture.

SECTION 3. COMPOSITION/INFORMATION ON INGREDIENTS

3.1. Substances

3.2. Mixtures

Chemical name : pectinase

N° CAS : 9033-35-6

N° CE : 232-894-5

The other components are not listed because they have no impact on the classification of the mixture

SECTION 4. FIRST AID MEASURES

4.1. Description of first aid measures

Inhalation : Remove to fresh air. If not breathing, give artificial respiration. If breathing is difficult, give oxygen. Get medical attention.

Eye contact : Immediately flush eye with plenty of water for at least 15 minutes. Get medical attention.

Skin contact : Immediately flush skin with plenty of water for at least 15 minutes. Take off contaminated clothes and shoes and wash.

Ingestion : If high quantity are swallowed get medical attention.

4.2. Most important symptoms and effects, both acute and delayed

Data not available

4.3. Indication of any immediate medical attention and special treatment needed

No data available

SAFETY DATA SHEET MYZYM RED FRUITS

version : EN/14-12-21/A

page : 2/4

SECTION 5. FIREFIGHTING MEASURES

5.1. Extinguishing media

Recommended: water, foam, halons

5.2. Special hazards arising from the substance or mixture

None.

5.3. Advice for firefighters

No data available.

SECTION 6. ACCIDENTAL RELEASE MEASURES

6.1. Personal precautions, protective equipment and emergency procedures

None.

6.2. Environmental precautions

None.

6.3. Methods and material for containment and cleaning up

In the event of a leak, avoid raising dust or creating aerosols. Pick up the product by mechanical means, or using a vacuum cleaner equipped with a high efficiency filter. Dilute the rest of the product with plenty of water; Never use a high-pressure water jet. Provide adequate ventilation. Wash contaminated clothing.

The contaminated area may be rinsed with water to remove any traces of powder.

6.4. Reference to other sections

See Sections 8 and 13 for disposal of the substance

SECTION 7. HANDLING AND STORAGE

7.1. Precautions for safe handling

Avoid raising dust or creating aerosols

7.2. Conditions for safe storage, including any incompatibilities

Ensure good ventilation of the room when handling the product. Store containers dry and cool.

7.3. Specific end use(s)

No data available.

SECTION 8. EXPOSURE CONTROL / PERSONAL PROTECTION

8.1. Control parameters

None established.

8.2. Exposure controls

Respiratory protection: Respirator approved for this type of dust. (P3 filter).

Hand protection: Impervious gloves.

Eye protection: Safety glasses or eye mask.

SECTION 9. PHYSICAL AND CHEMICAL PROPERTIES

9.1. Information on basic physical and chemical properties

Appearance: Beige powder

Odour: slight fermentation odor

Odour threshold: No data available

pH: No data available

Melting / freezing point: No data available

Initial boiling point and boiling range: No data available

Flash point: No data available

Evaporation rate: No data available

Flammability (solid, gas): No data available

Upper/lower flammability or explosive limits: No data available

Vapour pressure: No data available

Vapour density: No data available

Relative density: No data available

Solubility(ies): No data available

Partition coefficient: n-octanol/water: No data available

Auto-ignition temperature: No data available

Decomposition temperature: No data available

Viscosity: No data available

Explosive properties: No data available

Oxidising properties: No data available

SAFETY DATA SHEET MYZYM RED FRUITS

version : EN/14-12-21/A

page : 3/4

9.2. Other information

SECTION 10. STABILITY AND REACTIVITY

10.1. Reactivity

None

10.2. Chemical stability

Stable

10.3. Possibility of hazardous reactions

None

10.4. Conditions to avoid

None

10.5. Incompatible materials

No data available

10.6. Hazardous decomposition products

None

SECTION 11. TOXICOLOGICAL INFORMATION

11.1. Information on toxicological effects

Repeated inhalation of enzymatic dust may cause sensitization and allergic reactions in sensitized individuals. The product may be irritating to the eyes. Prolonged skin contact may cause minor irritation.

SECTION 12. ECOLOGICAL INFORMATION

12.1. Toxicity

The product is considered to be safe for the environment, with regard to mobility, persistence and biodegradability, bioaccumulation potential, aquatic toxicity and, more generally, ecotoxicity.

12.2. Persistence and degradability

Biodegradable product.

12.3. Bioaccumulative potential

No data available

12.4. Mobility in soil

No data available

12.5. Results of PBT and vPvB assessment

No data available

12.6. Other adverse effects

No data available

SECTION 13. DISPOSAL CONSIDERATIONS

13.1. Waste treatment methods

No special methods of disposal are required except those in accordance with local regulations established by the local authorities.

SECTION 14. TRANSPORT INFORMATION

14.1. UN number

Not regulated.

14.2. UN proper shipping name

No data available

14.3. Transport hazard class(es)

No data available

14.4. Packing group

No data available

14.5. Environmental hazards

No data available

14.6. Special precautions for user

No data available

14.7. Transport in bulk according to Annex II of MARPOL 73/78 and the IBC Code

No data available

SECTION 15. REGULATORY INFORMATION

15.1. Safety, health and environmental regulations/legislation specific for the substance or mixture

This substance is not considered dangerous substance included in Schedule 1 of the EEC Directive 67/548

15.2. Chemical safety assessment

Product not concerned by labelling of hazardous products



SAFETY DATA SHEET MYZYM RED FRUITS

version : EN/14-12-21/A

page : 4/4

SECTION 16. OTHER INFORMATION

Complete review of compliance with Regulation (EU) No 453/2010 of 20 May 2010

DISCLAIMER OF LIABILITY: The information in this document was obtained from sources which we believe to be reliable. However, the information is provided without any warranty, express or implied, regarding its correctness. The conditions or methods of handling, storage, use or disposal of the product are beyond our control and may be beyond our knowledge. For this and other reasons, we do not assume responsibility and expressly disclaim liability for loss, damage or expense arising out of or in any way connected with the handling, storage, use or disposal of the product. This Material Safety Data Sheet was prepared for and is to be used only for this product. If the product is used as a component in another product, this information may not be applicable."