according to Regulation (EC) No. 1907/2006 (REACH)

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SECTION 1: Identification of the substance/mixture and of the company/undertaking

1.1. Product identifier

Trade name/designation:

Stimula Sauvignon Blanc, Chardonnay, Cabernet, Pinot

Additional information:

The substance does not require registration according to REACH.

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

Use of the substance/mixture:

Yeast Nutrient

1.3. Details of the supplier of the safety data sheet

Supplier (manufacturer/importer/only representative/downstream user/distributor):

Eaton Technologies GmbH

Langenlonsheim Branch An den Nahewiesen 24 55450 Langenlonsheim

Germany

Telephone: +49 6704 204-0 (Diese Nummer ist nur zu Bürozeiten besetzt.)

Telefax: +49 6704 204-121 **E-mail:** SDB@Eaton.com

Website: www.eaton.com/filtration

1.4. Emergency telephone number

No data available

SECTION 2: Hazards identification

2.1. Classification of the substance or mixture

Classification according to Regulation (EC) No 1272/2008 [CLP]:

The mixture is classified as not hazardous according to regulation (EC) No 1272/2008 [CLP].

Additional information:

No risks worthy of mention. Please observe the information on the safety data sheet at all times.

2.2. Label elements

Labelling according to Regulation (EC) No. 1272/2008 [CLP]

According to EC directives or the corresponding national regulations the product does not have to be labelled.

2.3. Other hazards

No data available

SECTION 3: Composition / information on ingredients

3.2. Mixtures

Description:

All ingredients used in the above products do not contain any material in the sense of hazardous substances.

SECTION 4: First aid measures

4.1. Description of first aid measures

Following inhalation:

Provide fresh air. In case of respiratory tract irritation, consult a physician.

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In case of skin contact:

After contact with skin, wash immediately with plenty of water and soap.

Wear suitable protective clothing.

After eve contact:

In case of contact with eyes, rinse immediately with plenty of flowing water for 10 to 15 minutes holding eyelids apart. Subsequently consult an ophthalmologist.

Following ingestion:

Rinse mouth immediately and drink plenty of water.

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

Following ingestion: Gastrointestinal complaints

Causes eye irritation.

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

Treat symptomatically.

SECTION 5: Firefighting measures

5.1. Extinguishing media

Suitable extinguishing media:

Water, Carbon dioxide (CO2), Foam, Extinguishing powder

Unsuitable extinguishing media:

Full water jet

5.2. Special hazards arising from the substance or mixture

In case of fire may be liberated: Carbon monoxide Carbon dioxide (CO2)

5.3. Advice for firefighters

In case of fire: Wear self-contained breathing apparatus.

5.4. Additional information

Special danger of slipping by leaking/spilling product.

SECTION 6: Accidental release measures

6.1. Personal precautions, protective equipment and emergency procedures

6.1.1. For non-emergency personnel

Personal precautions:

Avoid dust formation. Provide adequate ventilation. Wear breathing apparatus if exposed to vapours/dusts/aerosols.

6.1.2. For emergency responders

No data available

6.2. Environmental precautions

Do not allow to enter into surface water or drains.

6.3. Methods and material for containment and cleaning up

For cleaning up:

Take up mechanically. Wash with plenty of water. Collect in closed and suitable containers for disposal.

6.4. Reference to other sections

No data available

6.5. Additional information

Special danger of slipping by leaking/spilling product.

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SECTION 7: Handling and storage

7.1. Precautions for safe handling

Protective measures

Advices on safe handling:

Avoid dust formation. Avoid contact with eyes and skin. Wash hands thoroughly after handling.

7.2. Conditions for safe storage, including any incompatibilities

Requirements for storage rooms and vessels:

Keep container tightly closed in a cool, well-ventilated place. Keep container dry.

7.3. Specific end use(s)

No data available

SECTION 8: Exposure controls/personal protection

8.1. Control parameters

No data available

8.2. Exposure controls

8.2.1. Appropriate engineering controls

Avoid dust formation. Provide adequate ventilation as well as local exhaustion at critical locations.

8.2.2. Personal protection equipment

Eye/face protection:

Eve glasses

Skin protection:

Hand protection: not required.

Respiratory protection:

Respiratory protection necessary at: insufficient ventilation

Suitable respiratory protection apparatus: Filtering device (DIN EN 147) P 2

Other protection measures:

Protective clothing: Wear personal protection equipment.

When using do not eat, drink, smoke, sniff. Wash hands before breaks and after work.

8.2.3. Environmental exposure controls

No data available

SECTION 9: Physical and chemical properties

9.1. Information on basic physical and chemical properties

Appearance

Physical state: Powder Colour: light brown

Odour: characteristic

9.2. Other information

Odour, ph Value, Boiling Point, Melting Point, Flash Point, Ignition temperature, Vapour pressure, Density and Solubility are not relevant to safety. For further information see the Product Specification and the Product Sheet for this preparation.

SECTION 10: Stability and reactivity

10.1. Reactivity

This material is considered to be non-reactive under normal use conditions.

10.2. Chemical stability

The product is chemically stable under recommended conditions of storage, use and temperature.

10.3. Possibility of hazardous reactions

none

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10.4. Conditions to avoid

Protect against: Humidity, Heat

10.5. Incompatible materials

No data available

10.6. Hazardous decomposition products

This article doesn't contain hazardous substances or mixtures intended to be released under normal or reasonably foreseeable conditions of use.

SECTION 11: Toxicological information

11.1. Information on hazard classes as defined in Regulation (EC) No 1272/2008 Acute oral toxicity:

Toxicological data are not available.

Acute dermal toxicity:

Toxicological data are not available.

Acute inhalation toxicity:

Toxicological data are not available.

Skin corrosion/irritation:

Skin contact: May cause irritation on prolonged contact.

Eye contact: May cause eye irritation upon direct contact.

Ingestion: Excessive ingestion of highly concentrated yeast powder could lead to intestinal discomfort (e.g. diarrhea, bloating, cramping, etc.).

Serious eye damage/irritation:

slightly irritant but not relevant for classification.

Respiratory or skin sensitisation:

In some cases, repeated exposure may lead to allergic sensitization based on the exposure level, duration and susceptibility of the individual. Subsequent chronic or acute exposure in sensitized persons may cause allergic reaction in minutes or delayed, or a mixture of both. Typical symptoms are respiratory irritation, breathlessness, coughing, tightness and difficulty breathing.

Germ cell mutagenicity:

No information available.

Carcinogenicity:

No information available.

Reproductive toxicity:

No information available.

STOT-single exposure:

No information available.

STOT-repeated exposure:

No information available.

Aspiration hazard:

No information available.

11.2. Information on other hazards

No data available

SECTION 12: Ecological information

12.1. Toxicity

Aquatic toxicity:

No data available

Terrestrial toxicity:

No data available

12.2. Persistence and degradability

Biodegradation:

The single components are biodegradable.

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12.3. Bioaccumulative potential

Accumulation / Evaluation:

No data available

12.4. Mobility in soil

No data available

12.5. Results of PBT and vPvB assessment

No data available

12.6. Endocrine disrupting properties

No data available

12.7. Other adverse effects

No data available

SECTION 13: Disposal considerations

13.1. Waste treatment methods

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.

Waste treatment options

Appropriate disposal / Package:

Non-contaminated packages may be recycled.

SECTION 14: Transport information

No dangerous good in sense of these transport regulations.

14.1. UN number or ID number

not relevant

14.2. UN proper shipping name

not relevant

14.3. Transport hazard class(es)

not relevant

14.4. Packing group

not relevant

14.5. Environmental hazards

not relevant

14.6. Special precautions for user

not relevant

14.7. Maritime transport in bulk according to IMO instruments

not relevant

SECTION 15: Regulatory information

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

15.1.1. EU legislation

No data available

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15.1.2. National regulations



Water hazard class

WGK:

nwg - nicht wassergefährdend

15.2. Chemical Safety Assessment

No data available

SECTION 16: Other information

16.1. Indication of changes

1.1. Product identifier

16.2. Abbreviations and acronyms

No data available

16.3. Key literature references and sources for data

No data available

16.4. Classification for mixtures and used evaluation method according to regulation (EC) No 1272/2008 [CLP]

Classification according to Regulation (EC) No 1272/2008 [CLP]:

The mixture is classified as not hazardous according to regulation (EC) No 1272/2008 [CLP].

16.5. Relevant R-, H- and EUH-phrases (Number and full text)

No data available

16.6. Training advice

No data available

16.7. Additional information

The above information describes exclusively the safety requirements of the product and is based on our present-day knowledge. The information is intended to give you advice about the safe handling of the product named in this safety data sheet, for storage, processing, transport and disposal. The information cannot be transferred to other products. In the case of mixing the product with other products or in the case of processing, the information on this safety data sheet is not necessarily valid for the new made-up material.

* Data changed compared with the previous version