



SAFETY DATA SHEET

Issue Date- 21 February 2022
Revision date: 28-JULY-2026
Print date: 28/7/2026
Version: 1.1

LAMOTHE-ABIET
Solutions for winemaking

This document is based on the SDS provided by Lamothe-Abiet and has been adapted by Blue H₂O Filtration according to The Globally Harmonised System classification and Australian requirements.

Section 1: Identification: Product identifier and chemical identity

1.1 Product identifier

Lamothe-Abiet yeasts; Excellence yeasts; LA yeasts.

1.2 Other means of identification

Yeast; Active dry yeast.

1.3 Recommended use of the chemical and restrictions on use

Fermentation.

1.4 Details of manufacturer or importer

Manufacturer

Lamothe-Abiet
Avenue Ferdinand de Lesseps ZA-ACTIPOLIS
33610 CANEJAN - FRANCE
P: +33557779292
e: contact@lamothe-abiet.com

Importer

BHF Technologies
4 Kingston Town Close
Oakleigh VIC 3166
P: 03 9564 7029
e: info@blueh2o.com.au

1.5 Emergency phone number

General emergency:	000
Poisons information centre	1800 251 525 or 131 126
Chemcall Australia	1800 127 406

Section 2: Hazard(s) identification

2.1 Classification of the substance

GHS classification:	Not hazardous
Pictograms:	None
Signal word:	None
Hazard statements:	None
Precautionary statements:	None
Additional information:	None.

2.2 Label elements

None.



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2.3 Other hazards

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.).

Following inhalation: 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 within minutes or a delayed effect, or a mixture of both. Typical symptoms are respiratory irritation, breathlessness, coughing, tightness and difficulty breathing.

Section 3: Composition and information on ingredients

3.1 Ingredients and composition

All are yeast *Saccharomyces cerevisiae*, excepting:
Excellence X-Fresh (*Lachancea thermotolerans*)
Excellence B-Nature (*Metschnikowia pulcherrima*)

Section 4: First aid measures

4.1 Description of first aid measures

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

Skin contact: After contact with skin, wash immediately with plenty of water and soap. Consult a physician.

If on clothing: Brush off in a well-ventilated area. Clean clothing when possible.

Eye contact: If product gets into the eye, keep eyelid open and rinse immediately with large quantities of water, for at least 5 minutes. Subsequently consult an ophthalmologist. Consult a physician.

Ingestion: Rinse mouth immediately and drink plenty of water. Consult a physician.

4.2 Symptoms caused by exposure

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 within minutes or a delayed effect, or a mixture of both. Typical symptoms are respiratory irritation, breathlessness, coughing, tightness and difficulty breathing.

4.3 Medical attention and special treatment

Treat symptomatically. Consult a physician.

Section 5: Firefighting measures

5.1 Suitable extinguishing equipment

Water, carbon dioxide (CO₂), foam, extinguishing powder.

Unsuitable extinguishing media: High powder water jet.

5.2 Specific hazards

In case of fire: carbon monoxide and carbon dioxide (CO₂) may be liberated.



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5.3 Special protective equipment and precautions

In case of fire: Wear self-contained breathing apparatus.
Danger of slipping by leaked/spilled product.

Section 6: Accidental release measures

6.1 Personal precautions, protective equipment and emergency procedures

Avoid dust formation. Do not breathe dust. Use personal protection equipment.

6.2 Environmental precautions

Do not allow to enter soil/subsoil. Do not flush into the sewer system or water courses.

6.3 Methods and materials for containment and cleaning up

Avoid dust formation. Collect mechanically. Wash with plenty of water. Ventilate affected area.

Section 7: Handling and storage

7.1 Precautions for safe handling

Avoid dust formation. Use only in well-ventilated areas. Inhalation of dust may cause irritation of the respiratory system. Avoid contact with skin, eyes and clothes.

7.2 Conditions for safe storage

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

Section 8: Exposure controls and personal protection

8.1 Exposure control measures

None.

8.2 Biological monitoring

None.

8.3 Control banding

None.

8.4 Engineering controls

None.

8.5 Individual protection measures (PPE)

1. Eye and face protection

Safety glasses or face shield.

2. Skin protection

Generally not required. If desired, gloves can be used.



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3. Respiratory protection

Respiratory protection necessary if insufficient ventilation.
Suitable respiratory protection apparatus: P2/N95 mask.

4. Thermal hazards

None.

Section 9: Physical and chemical properties

9.1 Appearance

Beige powder or granulate. Characteristic savoury yeast odour.

9.2 Physiochemical data

Parameter	Data	At °C	Method	Comment
Auto-ignition temperature	Not determined			
Decomposition temperature	Not determined			
Evaporation rate	Not determined			
Flammability	Not determined			
Flash point	Not determined			
Initial boiling point and range	Not determined			
Melting point	Not determined			
Freezing point	Not determined			
Odour	Not determined			
Odour threshold	Not determined			
Partition coefficient: n-octanol/water	Not determined			
pH	Not determined			
Density	Not determined			
Solubility	Partly soluble in water			
Upper/lower flammability or explosive limits	Not determined			
Vapour density	Not determined			
Vapour pressure	Not determined			
Viscosity	Not determined			

9.3 Other information

Omitted data from Table 9.2 indicates that these are not relevant to the safe usage of the product.

Section 10: Stability and reactivity

10.1 Reactivity

Products are non-reactive under normal conditions of use, storage and transport.

10.2 Chemical stability

Chemically stable under normal conditions of usage.

10.3 Possibility of hazardous reactions

No dangerous reactions known under normal conditions of use.



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10.4 Conditions to avoid

Avoid heat, flames, moisture, humidity and poor ventilation.

10.5 Incompatible materials

Moisture, high temperatures (> 30 °C).

10.6 Hazardous decomposition products

Releases CO₂ when rehydrated and provided with sugars. Otherwise, no dangerous substances released under normal or reasonably foreseeable conditions of usage.

Section 11: Toxicological information

11.1 Toxological information relevant to health hazard category

Parameter	Data/comment
Acute toxicity	No data available.
Skin corrosion/irritation	May cause irritation on prolonged contact.
Serious eye damage/irritation	May cause irritation on contact.
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 a delayed effect, or a mixture of both. Typical symptoms are respiratory irritation, breathlessness, coughing, tightness in the chest and difficulty breathing.
Germ cell mutagenicity	No data available.
Carcinogenicity	No data available.
Reproductive toxicity	No data available.
Specific target organ toxicity (STOT) – single exposure	No data available.
Specific target organ toxicity (STOT) – repeated exposure	No data available.
Aspiration hazard	No data available.

11.2 Other information

None.

Section 12: Ecological information

12.1 Ecotoxicity

The product is not considered harmful to aquatic organisms nor to cause long term adverse effects in the environment.

12.2 Persistence and degradability

No negative effects expected. Biodegradable. No known adverse effects regarding the functioning of water treatment plants under normal use conditions as recommended.



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12.3 Bioaccumulative potential

No data available.

12.4 Mobility in soil

No data available.

12.5 Other adverse effects

No data available.

Section 13: Disposal considerations

13.1 Disposal methods

Dispose of unwanted material in accordance with local regulations. Do not allow to enter drains or water courses.

Section 14: Transport information

14.1 UN number

No data available.

14.2 Shipping or technical name

No data available.

14.3 Transport hazard class

No data available.

14.4 Packing group number

No data available.

14.5 Environmental hazards for transport purposes

No data available.

14.6 Special precautions for user

No data available.

14.7 Additional information

No data available.

14.8 Hazchem or emergency action code

No data available.

Section 15: Regulatory information

15.1 Safety, health and environmental regulations

No data available.



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Section 16: Other relevant information

This information is based on our current knowledge. The information is intended to give you advice about the safe handling of the product(s) 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(s) with other products, or in the case of processing, the information on this safety data sheet may no longer be valid.