

## **CERTIFICATE OF ANALYSIS**



2B FermControl FERMENTATION TECHNOLOGY & CENOLOGY

V 10/23 TW

## VitiFerm<sup>™</sup> BIO Paradisi

| Product Name:                           | entification<br>▶ VitiFerm™ BIO Paradisi  |                               |  |                                     |                        |  |  |
|---|---|-------------------------------|--|-------------------------------------|------------------------|--|--|
| Species/Strain:                         | Saccharomyces cerevisiae DSMZ 34719   |                               |  |                                     |                        |  |  |
| Application:                            | <ul> <li>organic yeast for alcoholic fermentation in juice or wine</li> <li>0693 06/2026</li> <li>2102 10 90</li> <li>DE-ÖKO-003</li> </ul>                               |                               |  |                                     |                        |  |  |
| Batch No./ best before                  |   |                               |  |                                     |                        |  |  |
| Customs tariff number:                  |   |                               |  |                                     |                        |  |  |
| EC-Organic code:                        |   |                               |  |                                     |                        |  |  |
| Manufacturer:                           | 2B FermControl  |                               |  |                                     |                        |  |  |
|   | Rempartstrasse 2, 79206 Breisach a. Rh., Germany<br>Phone: +49 7667 9669050 Fax: +49 7667 9669051<br>www.2BFermControl.com <u>info@2BFermControl.com</u>                  |                               |  |                                     |                        |  |  |
|   |   |                               |  | 2. Package content                  |                        |  |  |
|   |   |                               |  | Content:                            | Yeast for fermentation |  |  |
| Package size:                           | ▶ 500g, 10kg  |                               |  |                                     |                        |  |  |
|   | Pouch made of aluminium composite foil  |                               |  |                                     |                        |  |  |
|   |   |                               |  |                                     |                        |  |  |
| Shelf life:                             | <ul> <li>minimum 36 months</li> <li>printed on the pouch</li> </ul>   |                               |  |                                     |                        |  |  |
|   |   |                               |  | store under cool and dry conditions |                        |  |  |
|   | 3. Microbiological quality  |                               |  |                                     |                        |  |  |
| Viable yeasts                           | ▶ cfu/g   | >1x10 <sup>10</sup>           | Passed                                     |                                     |                        |  |  |
| External yeasts                         | ▶ cfu/g   | <1x10 <sup>5</sup>            | Passed                                     |                                     |                        |  |  |
| Mould                                   | ▶ cfu/g   | <1x10 <sup>3</sup>            | Passed                                     |                                     |                        |  |  |
| Lactic bacteria                         | ▶ cfu/g   | <1x10 <sup>3</sup>            | Passed                                     |                                     |                        |  |  |
| Acid bacteria                           | cfu/g   | <1x10 <sup>4</sup>            | Passed                                     |                                     |                        |  |  |
| Salmonella                              | in 25g  | Absent                        | Passed                                     |                                     |                        |  |  |
| Escherichia coli                        | ▶ in 1g   | <1                            | Passed                                     |                                     |                        |  |  |
| Staphylococci                           | ▶ in 1g   | <10                           | Passed                                     |                                     |                        |  |  |
| Coliform bacteria                       | ▶ cfu/g   | <1                            | Passed                                     |                                     |                        |  |  |
| <ol> <li>4. Chemical quality</li> </ol> |   |                               |  |                                     |                        |  |  |
| Dry matter                              | ▶ %   | ≥92                           | Passed                                     |                                     |                        |  |  |
| Lead                                    | ▶ mg/Kg   | <2                            | Passed                                     |                                     |                        |  |  |
| Mercury                                 | ▶ mg/Kg   | <1                            | Passed                                     |                                     |                        |  |  |
| Arsenic                                 | ▶ mg/Kg   | <3                            | Passed                                     |                                     |                        |  |  |
| Cadmium                                 | ▶ mg/Kg   | <1                            | Passed                                     |                                     |                        |  |  |
| 5. Sensorial Properties                 |   |                               |  |                                     |                        |  |  |
| Colour                                  | Beige   |                               | Passed                                     |                                     |                        |  |  |
| Smell                                   | Yeasty  |                               | Passed                                     |                                     |                        |  |  |
| Taste                                   | Yeasty  |                               | Passed                                     |                                     |                        |  |  |
| Consistency                             | <ul> <li>Granulates</li> </ul>  |                               | Passed                                     |                                     |                        |  |  |
| 6. Additional information               |   |                               |  |                                     |                        |  |  |
| Confirmation:                           | VitiFerm™ BIO I   | Paradisi is approved accordir | ng to analyse of specifications. We hereby |                                     |                        |  |  |
|   | certify that the commodity above meets the requirements of the current USP and FCC. No organic volatile impurities as identified in the current USP are introduced in the |                               |  |                                     |                        |  |  |
|   |   |                               |  | manufacturing process.              |                        |  |  |
|   |   | $\cap$ // $\cdot$             |  |                                     |                        |  |  |
| Approved by:                            | Carsten Heinemeier  |                               |  |                                     |                        |  |  |
|   | General manager   | 1 Marca                       | unit                                       |                                     |                        |  |  |

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