

## **CERTIFICATE OF ANALYSIS**



2B FermControl FERMENTATION TECHNOLOGY & ŒNOLOGY

V 08/22 SM

## VitiFerm<sup>™</sup> BIO Alba Fria

Product Name:	VitiFerm™ BIO Alba Fria						
Species/Strain:	Saccharomyces cerevisiae						
Application:	<ul> <li>organic yeast for alcoholic fermentation in juice or wine</li> <li>4227C 09/2025</li> <li>2102 10 90</li> <li>DE-ÖKO-003</li> <li>2B FermControl GmbH Rempartstrasse 2, 79206 Breisach a. Rh., Germany Phone: +49 7667 9669050 Fax: +49 7667 9669051 www.2BFermControl.com info@2BFermControl.com</li> </ul>						
Batch No./ best before							
Customs tariff number:							
EC-Organic code:							
Manufacturer:							
				2. Package content			
Content:	Yeast for fermentation						
Package size:	<ul> <li>500g, 10kg</li> <li>Pouch made of aluminium composite foil</li> </ul>						
				minimum 30 months			
	Shelf life:	<ul> <li>printed on the pouch</li> <li>store under cool and dry conditions</li> </ul>					
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>5</sup>	Passed				
Acid bacteria	▶ cfu/g	<1x10 <sup>4</sup>	Passed				
Salmonella	▶ in 25g	Absent	Passed				
Escherichia coli	▶ in 1g	Absent	Passed				
Staphylococci	▶ in 1g	Absent	Passed				
Coliform bacteria	▶ cfu/g	<1x10 <sup>2</sup>	Passed				
4. Chemical quality							
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	, 116/16	1	i usseu				
Colour	Beige		Passed				
Smell	<ul><li>Yeasty</li></ul>		Passed				
Taste	<ul><li>Yeasty</li></ul>		Passed				
Consistency	<ul><li>Granulates</li></ul>		Passed				
6. Additional information	• Grandiaces		103500				
Confirmation:	VitiForm™ BIO Alk	a Fria is annroved according	to analyse of specifications. We hereby				
commation.	▶ VitiFerm <sup>™</sup> BIO Alba Fria is approved according 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.						
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				Approved by:	Carsten Heinemeyer		
-	General Manager						
	Date: 01.08.2022		and the second s				

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