

## **CERTIFICATE OF ANALYSIS**



2B FermControl

FERMENTATION TECHNOLOGY & ŒNOLOGY

V 08/23 SM

# VitiFerm™ BIO Alba Fria

	1. Pi	roduct	and	company	dentification
--	-------	--------	-----	---------	---------------

**Product Name:** 

**VitiFerm™ BIO Alba Fria** 

Species/Strain:

Saccharomyces cerevisiae

Application:

organic yeast for alcoholic fermentation in juice or wine

Batch No./ best before

▶ 4519C 03/2027

Customs tariff number: EC-Organic code:

**2102 10 90** ▶ DE-ÖKO-003

Manufacturer:

> 2B FermControl GmbH

Rempartstrasse 2, 79206 Breisach a. Rh., Germany Fax: +49 7667 9669051 Phone: +49 7667 9669050

www.2BFermControl.com

info@2BFermControl.com

**Passed Passed** Passed Passed **Passed Passed Passed** Passed Passed

#### ▶ 2. Package content

Content:

Package size:

Yeast for fermentation

▶ 10kg

Pouch made of aluminium composite foil

minimum 30 months

Shelf life:

printed on the pouch

store under cool and dry conditions

•	3. Microbiological quality
	Viable yeasts

Viable yeasts	▶ cfu/g	≥1x10 <sup>10</sup>
External yeasts	cfu/g	<1x10 <sup>5</sup>
Mould	▶ cfu/g	<1x10 <sup>3</sup>
Lactic bacteria	▶ cfu/g	<1x10 <sup>5</sup>
Acid bacteria	▶ cfu/g	<1x10 <sup>4</sup>
Salmonella	▶ in 25g	Absent
Escherichia coli	▶ in 1g	Absent
Staphylococci	▶ in 1g	Absent
Coliform bacteria	▶ cfu/g	<1x10 <sup>2</sup>

#### ▶ 4. Chemical quality

Dry matter	<b>&gt;</b> %	≥92	Passed
Lead	mg/Kg	<2	Passed
Mercury	mg/Kg	<1	Passed
Arsenic	mg/Kg	<3	Passed
Cadmium	▶ mg/Kg	<1	Passed

5. Sensoriai Properties					
Colour	▶ Beige	Passed			
Smell	Yeasty	Passed			
Taste	Yeasty	Passed			
Consistency	Granulates	Passed			

### ▶ 6. Additional information

Confirmation:

▶ VitiFerm™ 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.

Approved by: Carsten Heinemeyer

General Manager

Date: 17.10.2023

Disclaimer: The information, data and recommendations contained in this COA are provided in good faith, obtained from reliable sources, and believed to be true and accurate as of the date of revision. The COA serves as description of the product in regards to its specifications. No warranty, expressed or implied, regarding the product described in this COA shall be created or inferred by any statement in this