



CERTIFICATE OF ANALYSIS



2B FermControl FERMENTATION TECHNOLOGY & OENOLOGY

V 05/23 NvSt

MaloBacti™ HF2-DI

1. Product and company identification

Product Name: ▶ **MaloBcti HF2-DI**
Species/Strain: ▶ *Oenococcus oeni*
Application: ▶ freeze dried bacteria culture for induction of MLF in wine
Batch No./ best before: ▶ **3659412 09/2025**
Customs tariff number: ▶ 3002 4900
Manufacturer: ▶ **2B FermControl GmbH**
Rempartstrasse 2, 79206 Breisach a. Rh., Germany
Phone: +49 7667 9669050 Fax: +49 7667 9669051
www.2BFermControl.com info@2BFermControl.com

2. Package content

Content: ▶ freeze dried bacteria culture for direct induction of MLF in wine
Package size: ▶ 25 hl
▶ Pouch made of aluminium composite foil
Shelf life: ▶ printed on the pouch
▶ 24 month in the freezer at -18°C (-1°F).
▶ 1 month in the refrigerator at +5°C (+41°F)

3. Microbiological quality

Humidity	▶ %	<8	Passed
Mould	▶ cfu/g	<1x10 ³	Passed
Acetic acid bacteria	▶ cfu/g	<1x10 ⁴	Passed
Yeasts contaminants	▶ cfu/g	<1x10 ³	Passed
Salmonella	▶ in 25g	Absent	Passed
Escherichia coli	▶ in 1g	Absent	Passed
Staphylococci	▶ in 1g	Absent	Passed
Coliform bacteria	▶ cfu/g	<1x10 ²	Passed
Viable lactic acid bacteria	▶ cfu/g	≥1x10 ¹¹	Passed
Acetobacter+Gluconobacter	▶ cfu/g	<1x10 ⁴	Passed

4. Chemical quality

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	▶ Bacteria	Passed
Taste	▶ Bacteria	Passed
Consistency	▶ Powder	Passed

6. Additional information

Confirmation: ▶ **MaloBcti HF2** 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: 20.05.2022

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