



# 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: ▶ **3689869 06/2026**  
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](mailto:info@2BFermControl.com)

### 2. Package content

Content: ▶ freeze dried bacteria culture for direct induction of MLF in wine  
Package size: ▶ 250 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 <sup>3</sup>	Passed
Acetic acid bacteria	▶ cfu/g	<1x10 <sup>4</sup>	Passed
Yeasts contaminants	▶ cfu/g	<1x10 <sup>3</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
Viable lactic acid bacteria	▶ cfu/g	≥1x10 <sup>11</sup>	Passed
Acetobacter+Gluconobacter	▶ cfu/g	<1x10 <sup>4</sup>	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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