



CERTIFICATE OF ANALYSIS



2B FermControl FERMENTATION TECHNOLOGY & OENOLOGY

V 01/22 SM

Malo™ / Medi / MaxBacti™ HF2

1. Product and company identification

Product Name: ▶ **MaloBcti HF2**
Species/Strain: ▶ *Oenococcus oeni*
Application: ▶ freeze dried bacteria culture for induction of MLF in wine
Batch No./ best before: ▶ **2.865.25 01/2025** *Extended to 2026
Customs tariff number: ▶ 3002 9050
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 induction of MLF in wine
Package size: ▶ 25 hl / 250hl / 1000hl
▶ 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: 11.01.2022

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