



CERTIFICATE OF ANALYSIS



2B FermControl GmbH FERMENTATION TECHNOLOGY & ENOLOGY

Reviewed: sm 01/2019

ViniTannin™ Multi extra

▶ 1. Product and company identification

Product Name:	▶ ViniTannin™ Multi extra
Intended use:	▶ For the fermentation and refinement of grape juice, mash and wine
Batch Code:	▶ 404/4918/02FB*
Best before:	▶ 12/2025
Customs tariff number:	▶ 3201 9050 00
Supplier:	▶ 2B FermControl GmbH Rempartstraße 2, 79206 Breisach a. Rh., Germany Phone: +49 7667 911531 Fax: +49 7667 911576 www.2BFermControl.com info@2BFermControl.com

▶ 3. Package content

Content:	▶ Tannin preparation for fermentation and refinement in wine
Package size:	▶ 1 kg plastic drum
Shelf life:	▶ min. 24 months if drum is not opened ▶ store under cool and dry conditions ▶ protect against light ▶ open drums should be used within 4 weeks

▶ 4. Microbiological quality

pH in water 10%:	▶ 4,5-5,0
Density:	▶ 0,33-0,4 g/cm ³
Heavy metals (PB):	▶ < 10 ppm
Iron:	▶ < 3 ppm
Arsenic:	▶ < 3 ppm
Flash point:	▶ 165°C
Temperature stability:	▶ min 60°C
Dried matter:	▶ 96%
Moulds:	▶ < 2 x 10 ³ cfu/g
Total bacteria:	▶ < 2 x 10 ² cfu/g

▶ 5. Additional information

Confirmation:	▶ ViniTannin™ Multi extra 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