



CERTIFICATE OF ANALYSIS



2B FermControl FERMENTATION TECHNOLOGY & OENOLOGY

V 10/24 TW

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FermControl™

1. Product and company identification

Product Name: ▶ **FermControl™**
 Intended use: ▶ inactivated yeast powder for the alcoholic fermentation in wine
 Batch No./ best before ▶ **103/1924/02FB 09/2027**
 Customs tariff number: ▶ 2102 2019
 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: ▶ Dried, food-grade inactive molasses yeast in powder form
 Package size: ▶ 1 kg / 5 kg / 100 kg Drum with PE bags
 Shelf life: ▶ Min 2 years
 ▶ store under cool and dry conditions

3. Microbiological quality

Mould	▶ cfu / g	<1x10 ³	Passed
Lactic bacteria	▶ cfu/ g	<1x10 ³	Passed
Acid bacteria	▶ cfu / g	<1x10 ³	Passed
Salmonella	▶ in 25g	Absent	Passed
Escherichia coli	▶ in 1 g	Absent	Passed
Staphylococci	▶ in 1 g	Absent	Passed
Coliform bacteria	▶ cfu / g	<1x10 ²	Passed
Revivable yeast	▶ cfu / g	<1x10 ²	Passed

4. Chemical quality

Humidity	▶ %	<7	Passed
Lead	▶ mg / kg	<2	Passed
Mercury	▶ mg / kg	<1	Passed
Arsenic	▶ mg / kg	<3	Passed
Cadmium	▶ mg / kg	<1	Passed
Solubility	▶ % m / v	<10	Passed
Total nitrogen (N)	▶ %	<10	Passed
Ammoniacal nitrogen (N)	▶ %	<0,5	Passed
Organic nitrogen	▶ %	Total N -Ammoniacal N	Passed
Free and soluble amino acids and small peptides	▶ %	<10	Passed

5. Sensorial Properties

Colour	▶ Beige	Passed
Smell	▶ Light smell of yeast	Passed
Taste	▶ Light Taste of yeast	Passed
Consistency	▶ Powder	Passed

6. Additional information

Confirmation: ▶ **FermControl™** 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: Tom Woytek

Product Manager
Date: 15.10.2024

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