

## **CERTIFICATE OF ANALYSIS**



2B FermControl

FERMENTATION TECHNOLOGY & ŒNOLOGY

V 10/24 TW

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## **FermControl™**

Product Name:

**▶** FermControl™

Intended use:

inactivated yeast powder for the alcoholic fermentation in wine

Batch No./ best before

▶ 103/3424/02FB 09/2027

Customs tariff number: Manufacturer:

**2102 2019** 

2B FermControl GmbH

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<b>2.</b>	Package	e content
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Content:

Package size:

- Dried, food-grade inactive molasses yeast in powder form
- ▶ 1 kg / 5 kg / 100 kg Drum with PE bags
- Shelf life: Min 2 years

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store unde	r cool and dry con	ditions	
▶ 3. Microbiological quality			
Mould	▶ cfu / g	<1x10 <sup>3</sup>	Passed
Lactic bacteria	▶ cfu/ g	<1x10 <sup>3</sup>	Passed
Acid bacteria	▶ cfu / g	<1x10 <sup>3</sup>	Passed
Salmonella	▶ in 25g	Absent	Passed
Escherichia coli	▶ in 1 g	Absent	Passed Passed Passed
Staphylococci	▶ in 1 g	Absent	
Coliform bacteria	cfu / g	fu / g <1x10 <sup>2</sup>	
Revivable yeast	▶ cfu / g	<1x10 <sup>2</sup>	Passed
▶ 4. Chemical quality			
Humidity	<b>&gt;</b> %	<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)	<b>&gt;</b> %	<10	Passed
Ammoniacal nitrogen (N)	<b>&gt;</b> %	<0,5	Passed
Organic nitrogen	<b>&gt;</b> %	Total N -Ammoniacal N	Passed
Free and soluble amino acids and small peptides	<b>&gt;</b> %	<10	Passed
5. Sensorial Properties			
Colour	Beige		Passed
Smell	nell Light smell of yeast		Passed
Taste	te 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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