



CERTIFICAT OF ANALYSIS



2B FermControl FERMENTATION TECHNOLOGY & OENOLOGY

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FermControl BIO

▶ 1. Product and company identification

Product Name:	▶ FermControl™ BIO
Intended use:	▶ Organic inactivated yeast for the alcoholic fermentation in wine
Country of origin:	▶ Germany
EG-Code:	▶ DE-ÖKO-003
Customs tariff number:	▶ 2102 2019
Batch/Best before:	▶ 101/2924/03FB 07/2027
Supplier:	▶ 2B FermControl GmbH Rempartstraße 2, 79206 Breisach a. Rh., Germany Phone: +49 7667 96690-50 Fax: +49 7667 96690-51 www.2BFermControl.com info@2BFermControl.com

▶ 2. Package content

Content:	▶ Organic inactivated yeast for the alcoholic fermentation in wine ▶ See product information for correct dosage
Package size:	▶ 100 kg/ 1 kg / 5 kg
Shelf life:	▶ Min 2 years ▶ Store under cool and dry conditions

▶ 3. Microbiological quality

Total plate count/g	▶ < 100000
Moulds/g	▶ < 100
Yeast/g	▶ < 1000
Enterobacteriaceae/g	▶ < 100
Salmonella	▶ Absent in 25g
Dry matter	▶ Approx. 93 % (Infrared measurement)

▶ 4. Sensory Properties

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

▶ 5. Confirmation

Additional information: ▶ This batch is approved according to analysis of specifications for **FermControl™ BIO**. 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.

Confirmed by: ▶ Dipl. Ing. Oen. Tom Woytek
Position: ▶ Product Manager
Date: ▶ 29.05.2024

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