

### **CERTIFICATE OF ANALYSIS**



2B FermControl

FERMENTATION TECHNOLOGY & CENOLOGY

V 10/24 TW

Passed

Passed

## MaloBacti<sup>TM</sup> CN1

#### ▶ 1. Product and company identification

Product Name: MaloBcti CN1
Species/Strain: Oenococcus oeni

Application: • freeze dried bacteria culture for induction of MLF in wine

Batch No./ best before **4.863.27 09/2027** 

Customs tariff number: > 3002 4900

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 qu	ality	
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Humidity	<b>&gt;</b> %	<8	Passed
Mould	▶ cfu/g	<1x10 <sup>3</sup>	Passed
Acetic acid bacteria	▶ cfu/g	<1x10 <sup>4</sup>	Passed
Yeasts contaminants	▶ cfu/g	<1x10 <sup>3</sup>	Passed
Salmonella	▶ in 25g	Absent	Passed
Escherichia coli	▶ in 1g	Absent	Passed
Staphylococci	▶ in 1g	Absent	Passed
Coliform bacteria	▶ cfu/g	<1x10 <sup>2</sup>	Passed
Viable lactic acid bacteria	▶ cfu/g	≥1x10 <sup>11</sup>	Passed
Acetobacter+Gluconobacter	▶ cfu/g	<1x10 <sup>4</sup>	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

# Consistency • 6. Additional information

Confirmation:

Taste

▶ MaloBcti CN1 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. Tom Woytek

Approved by:

Product Manager Date: 15.10.2024

Bacteria

Powder

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