

CERTIFICATE OF ANALYSIS



2B FermControl

FERMENTATION TECHNOLOGY & CENOLOGY

V10/24 TW

MaloBacti™ HF2

▶ 1. Product and company ide	ntification			
Product Name:	MaloBcti HF2			
Species/Strain:	• Oenococcus oeni			
Application:	• freeze dried bacteria culture for induction of MLF in wine			
Batch No./ best before	4.865.92 09/2027			
Customs tariff number: Manufacturer:	 3002 4900 2B FermControl GmbH Rempartstrasse 2, 79206 Breisach a. Rh., Germany Phone: +49 7667 9669050 Fax: +49 7667 9669051 www.2BFermControl.com info@2BFermControl.com 			
Manufacturer:				
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2. Package content				
Content:	freeze dried bacteria culture for induction of MLF in wine			
Package size: > 25 hl / 250hl / 5000hl				
	▶ 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 quality				
Humidity	%	<8	Passed	
Mould	▶ cfu/g	<1x10 ³	Passed	
Acetic acid bacteria	▶ cfu/g	<1x10 ⁴	Passed	
Yeasts contaminants	▶ cfu/g	<1x10 ³	Passed	
Salmonella	▶ in 25g	Absent	Passed	
Escherichia coli	▶ in 1g	Absent	Passed	
Staphylococci	▶ in 1g	Absent	Passed	
Coliform bacteria	▶ cfu/g	<1x10 ²	Passed	
Viable lactic acid bacteria	▶ cfu/g	≥1x10 ¹¹	Passed	
Acetobacter+Gluconobacter	▶ cfu/g	<1x10 ⁴	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				
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▶ 6. Additional information

Confirmation:

Consistency

Colour

Smell

Taste

▶ MaloBcti HF2 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.

Passed

Passed

Passed

Passed

Approved by: Tom Woytek

Product Manager Date: 15.10.2024

Beige

Bacteria

Powder

Bacteria

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