

CERTIFICATE OF ANALYSIS



2B FermControl

FERMENTATION TECHNOLOGY & CENOLOGY

V 05/24 TW

MaloBacti™ HF2-DI

▶ 1. Product and company identification

Product Name: MaloBcti HF2-DI
Species/Strain: Oenococcus oeni

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

Batch No./ best before > 3689869 06/2027

Customs tariff number: 3002 4900

Manufacturer: **2B FermControl GmbH**

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▶ 2. Package content				
Content:	freeze dried bacteria culture for direct induction of MLF in wine			
Package size:	▶ 100 hl			
	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) 			
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				
Colour	Beige		Passed	
Smell	Bacteria		Passed	
Taste	Bacteria		Passed	
Consistency	Powder		Passed	

▶ 6. Additional information

Confirmation:

▶ 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.

Approved by: Tom Woytek

Product Manager

Date: 20.05.2024

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