

## RePrise BIO

### 1. Product and company identification

Product Name:	▶ <b>RePrise BIO</b>
Intended use:	▶ Organic yeast powder for the optimization in must and wine
Batch No./ best before	▶ <b>409/1224/01FB 08/2027</b>
Customs tariff number:	▶ 2102 2019
EC-Organic code:	▶ DE-ÖKO-003
Manufacturer:	▶ <b>2B FermControl GmbH</b> Rempartstrasse 2, 79206 Breisach a. Rh., Germany Phone: +49 7667 9669050 Fax: +49 7667 9669051 www.2BFermControl.com <a href="mailto:info@2BFermControl.com">info@2BFermControl.com</a>

### 2. Package content

Content:	▶ Dried, food-grade inactive organic yeast powder
Package size:	▶ 1Kg / 5Kg
Shelf life:	▶ Min 2 years ▶ store under cool and dry conditions

### 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
Staphylococci	▶ in 1 g	Absent	Passed
Coliform bacteria	▶ cfu / g	<1x10 <sup>2</sup>	Passed
Revivable yeast	▶ cfu / g	<1x10 <sup>2</sup>	Passed

### 4. Chemical quality

Humidity	▶ %	<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)	▶ %	<10	Passed
Ammoniacal nitrogen (N)	▶ %	<0,5	Passed
Organic nitrogen	▶ %	Total N -Ammoniacal N	Passed
Free and soluble amino acids and small peptides	▶ %	<10	Passed

### 5. Sensorial Properties

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

### 6. Additional information

Confirmation: ▶ **RePrise BIO** 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: 28.05.2024

