



CERTIFICATE OF ANALYSIS



2B FermControl FERMENTATION TECHNOLOGY & OENOLOGY

V 10/24 TW

VitiFerm™ BIO Rubino Extra

Disclaimer: The information, data and recommendations contained in this COA are provided in good faith, obtained from reliable sources, and believed to be true and accurate as of the date of revision. The COA serves as description of the product in regards to its specifications. No warranty, expressed or implied, regarding the product described in this COA shall be created or inferred by any statement in this COA.

1. Product and company identification

Product Name:	▶ VitiFerm™ BIO Rubino Extra
Species/Strain:	▶ <i>Saccharomyces cerevisiae</i>
Application:	▶ organic yeast for alcoholic fermentation in juice or wine
Batch No./ best before	▶ 0898R 12/2027
Customs tariff number:	▶ 2102 10 90
EC-Organic code:	▶ DE-ÖKO-003
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:	▶ Yeast for fermentation
Package size:	▶ 500g, 10kg ▶ Pouch made of aluminium composite foil ▶ minimum 30 months
Shelf life:	▶ printed on the pouch ▶ store under cool and dry conditions

3. Microbiological quality

Viable yeasts	▶ cfu/g	>1x10 ¹⁰	Passed
External yeasts	▶ cfu/g	<1x10 ⁵	Passed
Mould	▶ cfu/g	<1x10 ³	Passed
Lactic bacteria	▶ cfu/g	<1x10 ⁵	Passed
Acid bacteria	▶ cfu/g	<1x10 ⁴	Passed
Salmonella	▶ in 25g	Absent	Passed
Escherichia coli	▶ in 1g	Absent	Passed
Staphylococci	▶ in 1g	Absent	Passed
Coliform bacteria	▶ cfu/g	<1x10 ²	Passed

4. Chemical quality

Dry matter	▶ %	≥92	Passed
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	▶ Yeasty	Passed
Taste	▶ Yeasty	Passed
Consistency	▶ Granulates	Passed

6. Additional information

Confirmation: ▶ VitiFerm™ BIO Rubino Extra 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: 15.10.2024

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