

CERTIFICATE OF ANALYSIS



2B FermControl

FERMENTATION TECHNOLOGY & ŒNOLOGY

V 06/24 TW/BeSt

Page 1(1)

Wine i-QT

▶ 1. Product and company identification

Product Name:

Intended use: Batch Code: Best before:

Customs tariff number:

Supplier:

▶ Wine i-QT

▶ For the refinement of grape juice, mash and wine

▶ IQT/2324/01FB

31.05.2030

3201 9090

> 2B FermControl GmbH

Rempartstrasse 2, 79206 Breisach a. Rh., Germany
Phone: +49 7667 96690-50 Fax: +49 7667 96690-51
www.2BFermControl.com info@2BFermControl.com

▶ 3. Package content

Content:

▶ Tannin preparation for fermentation and refinement in wine

Package size:

-

Shelf life:

▶ 1 kg plastic drum

min. 24 months if drum is not opened

store under cool and dry conditions

protect against light

open drums should be used within 4 weeks

▶ 4. Microbiological quality

Physical aspect:

Odour:

Tannic acid content (on dry material): Loss on ignition: Insoluble material:

Loss on drying: Total heavy metals: Lead

Arsenic: Cadmium: Mercury: dark brown granular powder

typical tannic acid

> 45 % GAE

< 10%

< 2 %

< 10 %

< 20 ppm< 2 ppm

< 1 ppm</p>

1 ppiii

< 1 ppm</p>

< 0,1 ppm</p>

▶ 5. Additional information

Confirmation:

Wine™ i-QT 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: 19.06.2024

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.