

CERTIFICATE OF ANALYSIS



2B FermControl

FERMENTATION TECHNOLOGY & ŒNOLOGY

V 01/22 SM

Malo[™] / Medi / MaxBacti[™] CN1

▶ 1. Product and company identification

Product Name:

Species/Strain:

Application:

Oenococcus oeni

MaloBcti CN1

freeze dried bacteria culture for induction of MLF in wine **2.863.20** 09/2025

Batch No./ best before

3002 9050

Customs tariff number: Manufacturer:

2 Packago content

> 2B FermControl GmbH

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2. Package content									
Content:	freeze dried bad	cteria culture for induction of	MLF in wine						
Package size:	▶ 25 hl / 250hl / 1000hl								
	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									
Colour	Beige		Passed						
Smell	Bacteria		Passed						
Taste	Bacteria		Passed						
Consistency	Powder		Passed						

6. Additional information

Confirmation:

MaloBcti CN1 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: Carsten Heinemeyer

> General Manager Date: 11.01.2022

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