



CERTIFICATE OF ANALYSIS



2B FermControl FERMENTATION TECHNOLOGY & OENOLOGY

V 10/23 NvSt

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ViniTannin™ Multi extra

▶ 1. Product and company identification

Product Name:	▶ ViniTannin™ Multi extra
Intended use:	▶ For the fermentation and refinement of grape juice, mash and wine
Batch Code:	▶ 404/0811/01FB
Best before:	▶ 02/2028
Customs tariff number:	▶ 3201 9090
Supplier:	▶ 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

▶ 2. Package content

Content:	▶ Tannin preparation for fermentation and refinement in wine
Package size:	▶ 1 kg, 5kg PET drums
Shelf life:	▶ min. 120 months if drum is not opened ▶ store under cool and dry conditions ▶ protect against light ▶ open drums should be used in reasonable time

▶ 3. Microbiological quality

Moulds:	▶ $< 1,8 \times 10^3$ cfu/g	Passed
Total bacteria:	▶ $< 1,7 \times 10^2$ cfu/g	Passed

▶ 4. Chemical quality

pH in water 10%:	▶ 4,2	Passed
Density:	▶ 0,38 g/cm ³	Passed
Heavy metals (PB):	▶ < 10 ppm	Passed
Iron	▶ < 3 ppm	Passed
Arsenic	▶ < 3 ppm	Passed
Lead	▶ < 2 ppm	Passed
Mercury	▶ < 1 ppm	Passed
Flash point:	▶ 165°C	Passed
Temperature stability:	▶ min 60°C	Passed
Dried matter:	▶ 96,8%	Passed
GAE (Gallic acid equivalence)	▶ 72,4%	Passed

▶ 5. Additional information

Confirmation: ▶ ViniTannin™ Multi 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.

Carsten Heinemeyer
General Manager
Date: 16.10.2023

Approved by: