



CERTIFICATE OF ANALYSIS



2B FermControl GmbH FERMENTATION TECHNOLOGY & ENOLOGY

V 01/2020

VitiFerm™ Pinot Alba BIO

▶ 1. Product and company identification

Product Name: ▶ **VitiFerm™ Pinot Alba BIO**
 Species/Strain: ▶ *Saccharomyces cerevisiae*
 Application: ▶ organic yeast for alcoholic fermentation in juice or wine

Batch No. /Best before: ▶ 0164 08/2023 *Extended to 08/2024
 Customs tariff number: ▶ 2102 10 90
 EC-Organic code: ▶ DE-ÖKO-003
 Supplier: ▶ **2B FermControl GmbH**
 Rempartstraße 2, 79206 Breisach a. Rh., Germany
 Phone: +49 7667 911531 Fax: +49 7667 911576
 www.2BFermControl.com info@2BFermControl.com

▶ 2. Properties / Microbiological quality

Parameter	Unit	Specifications	Batch analysis:
Dry matter	%	> 92	92,2
Total contaminants	cfu /g	<1x10 ⁶	1x10 ³
Yeasts	cfu /g	>1x10 ¹⁰	1,34 x 10 ¹⁰
Moulds	cfu /g	<1000	<1000
Enterobacteria	cfu /g	<100	<100
pH			5,5
Piled weight		750 g /Ltr.	

▶ 3. Package content

Package size: ▶ 500 g / 10 kg
 ▶ Delivery in cartons à 20 x 500 g or 10 kg

Package material: ▶ Pouch made of aluminium composite foil
 Shelf life: ▶ minimum 30 months
 ▶ printed on the pouch
 ▶ store in cool and dry place

▶ 4. Sensorial Properties

Colour: ▶ Beige
 Smell: ▶ yeasty
 Taste: ▶ yeasty
 Consistency: ▶ Granulates

Confirmed by: ▶ Dipl. Ing. Oen. Carsten Heinemeyer
 Position: ▶ General Manager
 Date: ▶ 17.09.2015

Signature:

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