



CERTIFICATE OF ANALYSIS



2B FermControl GmbH FERMENTATION TECHNOLOGY & OENOLOGY

Reviewed: TW 10/2022

VitiFerm™ BIO Vulcano

▶ 1. Product and company identification

Product Name: ▶ **VitiFerm™ BIO Vulcano**
Species/Strain: ▶ *Saccharomyces cerevisiae* DSMZ 32417
▶ *Pichia kluyveri* DSMZ 33104
Application: ▶ organic yeast for alcoholic fermentation in juice or wine
Batch No./ best before ▶ 4227V / 04/2025
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	9x10 ³
<i>Saccharomyces cerevisiae</i>	cfu /g	>1x10 ¹⁰	1,34 x 10 ¹⁰
<i>Pichia Kluyveri</i>	cfu /g	>1x10 ¹⁰	1,34 x 10 ¹⁰
Moulds	cfu /g	<1000	<1000
Enterobacteria	cfu /g	<100	<100
pH			5,5

▶ 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: ▶ 12.10.2022

Signature:

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