

## ViniComplex™ XS

### ▶ 1. Product and company identification

Product Name:	▶ ViniComplex™ XS
Intended use:	▶ For the fermentation and refinement of grape juice, mash and wine
Batch Code:	▶ 406/1322/01FB
Best before:	▶ 06/2026
Customs tariff number:	▶ 2102 2019
Supplier:	▶ <b>2B FermControl GmbH</b> 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:	▶ yeast extract
Package size:	▶ 1 kg plastic drum
Shelf life:	▶ 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

pH in water 10%:	▶ 5,0-5,5
Density:	▶ 0,6-0,7 g/cm <sup>3</sup>
Heavy metals (PB):	▶ < 20 ppm
Iron:	▶ < 10 ppm
Arsenic:	▶ < 1 ppm
Flash point:	▶ 175°C
Temperature stability:	▶ min 65°C
Dried matter:	▶ >96%
Moulds:	▶ < 2 x 10 <sup>3</sup> cfu/g
Total bacteria:	▶ < 2 x 10 <sup>2</sup> cfu/g

### ▶ 5. Additional information

Confirmation:	ViniComplex™ XS 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.
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Confirmed by:  
Position:  
Date:



▶ Dipl. Ing.-Oen. Tom Woytek  
▶ Product Manager  
▶ 29.05.2024

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