

CERTIFICATE OF ANALYSIS



2B FermControl

FERMENTATION TECHNOLOGY & ŒNOLOGY

V 05/24

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ViniTannin™ SR

▶ 1. Product and company identification

Product Name:

Intended use:

Batch Code/ best before:

Customs tariff number:

Supplier:

ViniTannin™ SR

▶ For the fermentation and refinement of grape juice, mash and wine

▶ 1kg/ 250g; 402/0822/01FB 02/2028

3201 9090

2B FermControl GmbH

Rempartstraße 2, 79206 Breisach a. Rh., Germany
Phone: +49 7667 96690-50
www.2BFermControl.com
info@2BFermControl.com

▶ 3. Package content

Content:

▶ Tannin preparation for fermentation and refinement in wine

Package size: 250g, 1kg 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%:

Density:

Heavy metals (PB):

Iron: Arsenic: Flash point:

Temperature stability:

Dried matter:

Moulds: Total bacteria: **5,0-5,5**

• 0,6-0,7 g/cm³

< 20 ppm</p>

< 10 ppm

< 1 ppm

175°C

▶ min 65°C

96%

> < 2 x 10³ cfu/g

< 2 x 10² cfu/g

> 5. Additional information

Confirmation:

▶ ViniTannin™ SR 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:

Tom Woytek Product Manager

Date: 29.05.2024