

CERTIFICATE OF ANALYSIS

▶ 1. Product and company identification

Product Name:
Intended use:

Bacteria species:
Taxonomy:
Customs tariff number:
Batch/Best before:
Supplier:

- ▶ MaloBacti™ AF3
- ▶ freeze dried bacteria culture for induction of malolactic fermentation in wine
- ▶ *Oenococcus oeni*, strain DSM 22582
- ▶ Coccus, heterofermentative
- ▶ 3002 9050
- ▶ *no general information*
- ▶ **2B FermControl GmbH**
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▶ 2. Oenology properties

Temperature range:
pH tolerance:
Ethanol tolerance:
SO₂ tolerance:

Yeast:

- ▶ > 15-26°C (59-79°F)
- ▶ Min. 3.3
- ▶ Max. 17% vol.
- ▶ Max. 60 mg/L complete SO₂ at pH 3.4
- ▶ Red wine: SO₂-addition **max.** 60ppm at juice stage
- ▶ White wine: SO₂-addition **max.** 50ppm at juice stage
- ▶ Use yeast strain with low SO₂ production for the alcoholic fermentation

▶ 3. Package content

Content:

Package size:

Bacteria cell number:
Bacteria activity:

Shelf life:

- ▶ Freeze dried *Oenococcus oeni* bacteria added
Glucose and Fructose
- ▶ 25 hL wine = dissolve in 1L of water to activate
- ▶ 250 hL wine = dissolve in 10L of water to activate
- ▶ *Big packs are called MaxBacti AF3 (for 5,000 hL)*
- ▶ > 2 x 10¹¹ CFU/g
- ▶ pH < 3.6 when a 25hL / 250hL pouch of product is dissolved in 1L/10L water and incubated for 8 hours at 25°C.
**IMPORTANT: fist dissolve the media (1)
then dissolve the bacteria (2)**
- ▶ 2 years in the freezer at -18°C (-1°F).
- ▶ 1 month in the refrigerator at +5°C (+41°F)

▶ 4. Microbiological quality

Yeast:
Mould:
Other:
Lactic bacteria:
Acetic acid bacteria:
E. Coli:
Listeria:
Salmonella:

- ▶ <10² CFU/g
- ▶ <10² CFU /g
- ▶ <10⁴ CFU /g
- ▶ <10² CFU /g
- ▶ <10 CFU /g
- ▶ <10 CFU /g
- ▶ Negative in 25g
- ▶ Negative in 25g