



CERTIFICATE OF ANALYSIS

▶ 1. Product and company identification

Product Name:	▶ MaxBacti™ AF3
Intended use:	▶ freeze dried bacteria culture for induction of malolactic fermentation in wine
Bacteria species:	▶ <i>Oenococcus oeni</i> , strain DSM 22582
Taxonomy:	▶ Coccus, heterofermentative
Customs tariff number:	▶ 3002 9050
Batch/Best before:	▶ <i>no general information</i>
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. Oenology properties

Temperature range:	▶ > 15-26°C (59-79°F)
pH tolerance:	▶ Min. 3.3
Ethanol tolerance:	▶ Max. 17% vol.
SO ₂ tolerance:	▶ Max. 60 mg/L complete SO ₂ at pH 3.4
	▶ Red wine: SO ₂ -addition max. 60ppm at juice stage
	▶ White wine: SO ₂ -addition max. 50ppm at juice stage
Yeast:	▶ Use yeast strain with low SO ₂ production for the alcoholic fermentation

▶ 3. Package content

Content:	▶ Freeze dried <i>Oenococcus oeni</i> bacteria added Glucose and Fructose
Package size:	▶ 1,000 hL wine = dissolve in 40 L of water to activate ▶ 5,000 hL wine = dissolve in 200 L of water to activate ▶ <i>Small packs are called MaloBacti AF3 (for 25 hL/250 hL)</i>
Bacteria cell number:	▶ > 2 x 10 ¹¹ CFU/g
Bacteria activity:	▶ pH < 3.6 when a 1,000 hL / 5,000 hL pouch of product is dissolved in 40 L / 200 L water and incubated for 12 hours at 25°C. IMPORTANT: first dissolve the media (1) then dissolve the bacteria (2)
Shelf life:	▶ 2 years in the freezer at -18°C (-1°F). ▶ 1 month in the refrigerator at +5°C (+41°F)

▶ 4. Microbiological quality

Yeast:	▶ <10 ² CFU/g
Mould:	▶ <10 ² CFU /g
Other:	▶ <10 ⁴ CFU /g
Lactic bacteria:	▶ <10 ² CFU /g
Acetic acid bacteria:	▶ <10 CFU /g
E. Coli:	▶ <10 CFU /g
Listeria:	▶ Negative in 25g
Salmonella:	▶ Negative in 25g