

## CERTIFICATE OF ANALYSIS

### ▶ 1. Product and company identification

Product Name:  
Intended use:

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

- ▶ MaloBacti™ HF2
- ▶ freeze dried bacteria culture for induction of malolactic fermentation in wine
- ▶ *Oenococcus oeni*, strain DSM 21224
- ▶ Coccus, heterofermentative
- ▶ 3002 9050
- ▶ *no general information*
- ▶ **2B FermControl GmbH**  
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### ▶ 2. Oenology properties

Temperature range:  
pH tolerance:  
Ethanol tolerance:  
SO<sub>2</sub> tolerance:

Yeast:

- ▶ > 13-26°C (55-79°F)
- ▶ Min. 3.0
- ▶ Max. 16% vol.
- ▶ Max. 40 mg/L complete SO<sub>2</sub> at pH 3,3
- ▶ Red wine: SO<sub>2</sub>-addition **max.** 60ppm at juice stage
- ▶ White wine: SO<sub>2</sub>-addition **max.** 50ppm at juice stage
- ▶ Use yeast strain with low SO<sub>2</sub> 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 1 L of water to activate
- ▶ 250 hL wine = dissolve in 10 L of water to activate
- ▶ *Big packs are called MaxBacti HF2 (for 5.000 hL)*
- ▶ > 2 x 10<sup>11</sup> CFU/g
- ▶ pH < 3.8 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:

- ▶ <10<sup>2</sup> CFU/g
- ▶ <10<sup>2</sup> CFU /g
- ▶ <10<sup>4</sup> CFU /g
- ▶ <10<sup>2</sup> CFU /g
- ▶ <10 CFU /g
- ▶ <10 CFU /g
- ▶ Negative in 25g
- ▶ Negative in 25g