



GMO / FOOD DECLARATION

2B FermControl GmbH FERMENTATION TECHNOLOGY & ENOLOGY

FermControl™ BIO

▶ 1. Product and company identification

Product Name:	▶ FermControl™ BIO
Intended use:	▶ Organic inactivated yeast powder for the alcoholic fermentation in wine
Country of origin:	▶ Germany
EG-Code:	▶ DE-ÖKO-003
Customs tariff number:	▶ 2102 2019
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. GMO Declaration

It is hereby confirmed that the product **FermControl™ BIO** does not contain any genetically modified organisms and that the manufacturing processes of these products do not involve any genetically modified raw material or ingredient.

▶ 3. Food regulations

2B FermControl GmbH certifies that **FermControl™ BIO** complies with the FSANZ food regulations for wine production, including compliance with Standard 4.5.1 Wine Production. **FermControl™ BIO** is fully organic certified according to EC 834/2007 and 889/2009.

▶ 4. Ingredients

FermControl™ BIO consists of dried, food-grade inactive organic molasses yeast in powder form for fermentation in wine.

- ▶ The ingredients of **FermControl™ BIO** are compliant with Food Chemical Codex V.

▶ 5. Confirmation

Confirmed by:	▶ Dipl. Ing. Oen. Carsten Heinemeyer
Position:	▶ General Manager
Date:	▶ 01.07.2012

Signature: