



MANUFACTURER DECLARATION

2B FermControl GmbH FERMENTATION TECHNOLOGY & OENOLOGY

FermControl™ BIO

▶ 1. Product and company identification

- Product Names: ▶ **FermControl™ BIO**
- Intended use: ▶ Organic inactivated yeast powder for the support of the alcoholic fermentation in wine.
- Taxonomy: ▶ Dried, food-grade inactive organic molasses yeast in powder form for fermentation in wine.
- 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. Manufacturer's Declaration

2B FermControl GmbH hereby declares that the above inactivated yeast powder for use in juice or wine:

- ▶ Are for human food/beverage manufacture only.
- ▶ Are not for use in the preparation of agricultural, environmental or veterinary products.
- ▶ Complies with and is to be used in accordance with Food Chemical Codex V.
- ▶ Is not on a grain or milk based carrier.
- ▶ The inactivated yeast has not been grown on petrochemical substrates and/or sulfite waste liquor (waste from pulp mills)
- ▶ 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.

▶ 3. Confirmation

- Confirmed by: ▶ Dipl.- Ing. Manfred R. Hoffmann
Position: ▶ Product Manager
Date: ▶ 08.11.2013

Signature: