



PRODUCT SPECIFICATIONS

▶ 1. Product and company identification

Product Name:	▶ FermControl™
Intended use:	▶ highly enriched inactivated yeast for the alcoholic 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. Package content

Content:	▶ Highly enriched inactivated yeast see product information for correct dosage
Package size:	▶ 1 kg / 5 kg / 100 kg
Shelf life:	▶ min 36 months ▶ store under cool and dry conditions

▶ 3. Microbiological quality

		Result passed
Appearance	▶ white amorphous powder	▶ OK
pH	▶ 9,00 – 11,00 ppm	▶ OK
Density	▶ 0,6 – 0,7 g/cm ³	▶ OK
Ammonium	▶ max. 0,020 %	▶ OK
Heavy Metals (PB)	▶ < 20 ppm	▶ OK
Iron	▶ < 10 ppm	▶ OK
Arsenic	▶ < 1 ppm	▶ OK
Foreign amino acids	▶ < 0,5 %	▶ OK
Melting point	▶ 175°C	▶ OK
Temperature stability	▶ max. 55°C	▶ OK
Dried matter	▶ 96,0 %	▶ OK
Moulds	▶ < 2 x 10 ³ cfu/g	▶ OK
Total bacteria	▶ < 2 x 10 ³ cfu/g	▶ OK
Shelf life	▶ min. 36 months at max. 20°C	▶ OK

▶ 4. Confirmation

Confirmed by:	▶ Dipl. Ing. Oen. Carsten Heinemeyer
Position:	▶ General Manager
Date:	▶ 01.05.2015
Signature:	