



# Certificate of Analysis



2B FermControl GmbH FERMENTATION TECHNOLOGY & ENOLOGY

## ViniComplex XS

### ▶ 1. Product and company identification

Product Name: ▶ ViniComplex XS  
Intended use: ▶ yeast extract for use in wine

Customs tariff number: ▶ 2102 2019  
Batch/Best before: ▶ *no general information*  
Supplier: ▶ **2B FermControl GmbH**  
Rempartstraße 2, 79206 Breisach a. Rh., Germany  
Phone: +49 7667 911531 Fax: +49 7667 911576  
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### ▶ 2. Package content

Content: ▶ yeast extract  
▶ see product information for correct dosage

Package size: ▶ 1 kg  
Shelf life: ▶ min 24 months  
▶ store under cool and dry conditions

### ▶ 3. Chemical/physical analysis

Dry matter ▶ 96,1 %  
NaCl ▶ > 0,1 %  
Protein ▶ 4,4 %  
Glucan ▶ 76,18 %  
pH ▶ 7,15

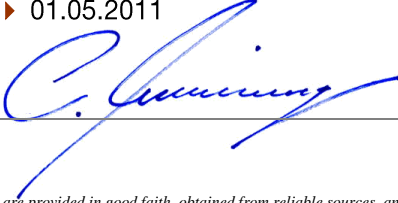
### ▶ 4. Microbiological analysis

Total viable count ▶ < 100/g  
E. coli ▶ neg/g  
Coliforme ▶ neg/g  
Sulfate reducing clostridia ▶ < 10/g  
Yeasts and molds ▶ < 10/g  
Salmonella ▶ neg/25 g

### ▶ 5. Confirmation

Additional information: ▶ This batch is approved according to analysis of specifications for ViniComplex™ XS.

Confirmed by: ▶ Dipl. Ing. Oen. Carsten Heinemeyer  
Position: ▶ General Manager  
Date: ▶ 01.05.2011

Signature: 

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