



Certificate of Analysis



2B FermControl GmbH FERMENTATION TECHNOLOGY & OENOLOGY



DE-ÖKO-003
EC/non-EC agriculture

VitiFerm Alba Fria BIO



1. Product and company identification

Product Name:
Species/Strain:
Application:

- ▶ **VitiFerm™ Cool White**
- ▶ *Saccharomyces cerevisiae* DSMZ 27010
- ▶ Selected dry yeast from a bio-dynamic habitat for the alcoholic fermentation in wine

Batch No./ best before
Customs tariff number:
EC-Organic code:
Supplier:

- ▶ no general information
- ▶ 2102 20 19
- ▶ DE-ÖKO-003
- ▶ **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. Properties / Microbiological quality

Parameter	Unit	Specifications	Batch analysis:
Dry matter	%	> 92	92,2
Total contaminants	cfu /g	<1000000	9000
Yeasts	cfu /g	>5x10 ⁹	1,34 x 10 ¹⁰
Moulds	cfu /g	<1000	<1000
Enterobacteria	cfu /g	<100	<100
pH			5,5
Piled weight		750 g /Ltr.	

3. Package content

Package size:

- ▶ 500 g / 20 x 500 g / 1 x 10 kg
- ▶ Delivery in cartons à 20 x 500 g or 1 x 10 kg

Package material:

- ▶ Pouch made of aluminium composite foil

Shelf life:

- ▶ minimum 24 months
- ▶ printed on the pouch
- ▶ store in cool and dry place

4. Sensorial Properties

Colour

- ▶ Beige

Smell

- ▶ yeasty

Taste

- ▶ yeasty

Consistency

- ▶ Granulates

Confirmed by:

- ▶ Dipl. Ing. Oen. Carsten Heinemeyer

Position:

- ▶ General Manager

Date:

- ▶ 17.12.2014

Signature:

Disclaimer: The information, data and recommendations contained in this COA are provided in good faith, obtained from reliable sources, and believed to be true and accurate as of the date of revision. The COA serves as description of the product in regards to its specifications. No warranty, expressed or implied, regarding the product described in this COA shall be created or inferred by any statement in this COA.