



Certificate of Analysis



2B FermControl GmbH FERMENTATION TECHNOLOGY & OENOLOGY



DE-ÖKO-003
EU agriculture

VitiFerm Rubino Extra BIO



▶ 1. Product and company identification

Product Name:	▶ VitiFerm™ Rubino Extra
Species/Strain:	▶ <i>Saccharomyces cerevisiae</i> DSMZ 27009
Application:	▶ Selected dry yeast from bio-dynamic habitat for the alcoholic fermentation in wine
Customs tariff number:	▶ 2102 20 19
EC-Organic code:	▶ DE-ÖKO-003
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. Properties / Microbiological quality

Parameter	Unit	Specifications	Batch analysis:
Dry matter	%	90 -92	90,5
Total contaminants	cfu /g	<1000000	2000
Yeasts	cfu /g	>5x10 ⁹	1,36 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 / 2015 ▶ printed on the pouch ▶ store in cool and dry place

▶ 4. Sensorial Properties

Color	▶ Beige
Smell	▶ yeasty
Taste	▶ yeasty
Consistency	▶ Granulates

Confirmed by:	▶ Dipl. Ing. Oen. Carsten Heinemeyer
Position:	▶ General Manager
Date:	▶ 17.12.2014

Signature:

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