

## Certificate of Analysis

<b>NAME</b>	MaloBacti™ CN 1
<b>BACTERIA SPECIES</b>	<i>Oenococcus oeni</i> , strain DSM 22827
<b>TAXONOMY</b>	Coccus, heterofermentative
<b>ENOLOGY PROPERTIES</b>	<p>Temperature range &gt;16-26°C (61-79°F)</p> <p>pH tolerance Minimum 3.2</p> <p>Ethanol tolerance Max. 14% vol.</p> <p>SO<sub>2</sub> tolerance Red wine: SO<sub>2</sub> addition should not exceed 50 ppm at the juice stage. White wine: SO<sub>2</sub> addition should not exceed 25 ppm at the juice stage.</p> <p>Yeast Use yeast strain with low SO<sub>2</sub> production for the alcoholic fermentation.</p>
<b>PACKAGE CONTENT</b>	<p>Product Freeze dried <i>Oenococcus oeni</i> bacteria added glucose and fructose.</p> <p>Package size 75 g for 25 hl wine 400 g for 250 hl wine</p> <p>Bacteria cell number &gt;1 x 10<sup>11</sup> CFU/g</p> <p>Bacteria activity pH &lt; 3.6 when 12 g product is dissolved in 100 ml water and incubated 24 hours at 25°C</p> <p>Shelf life 2 years in the freezer at -18°C (-1°F). 1 month in the refrigerator at +5°C (+41°F)</p>
<b>MICROBIAL QUALITY</b>	<p>Yeast &lt;10<sup>2</sup> CFU/g</p> <p>Mould &lt;10<sup>2</sup> CFU/g</p> <p>Other lactic acid bacteria &lt;10<sup>4</sup> CFU/g</p> <p>Acetic acid bacteria &lt;10<sup>2</sup> CFU/g</p> <p>E. Coli &lt;10 CFU/g</p> <p>Listeria Negative in 25 g</p> <p>Salmonella Negative in 25 g</p>

Batch, 9.863.02 is approved according to analyse of specifications for MaloBacti™CN 1  
Carsten Heinemeyer