

Certificate of Analysis

NAME	MaxBacti HF 2
BACTERIA SPECIES	<i>Oenococcus oeni</i> , strain DSM 21224
TAXONOMY	Coccus, heterofermentative
ENOLOGY PROPERTIES	<p>Temperature range >13-26°C (55-79°F)</p> <p>pH tolerance Minimum 3.0</p> <p>Ethanol tolerance 16% vol.</p> <p>SO₂ tolerance Red wine: SO₂ addition should not exceed 60 ppm at the juice stage. White wine: SO₂ addition should not exceed 50 ppm at the juice stage.</p> <p>Yeast Use yeast strain with low SO₂ production for the alcoholic fermentation.</p>
PACKAGE CONTENT	<p>Product Freeze dried <i>Oenococcus oeni</i> bacteria added glucose and fructose.</p> <p>Package size 15 kg for 10.000 hl</p> <p>Bacteria cell number >2 x 10¹² CFU/package</p> <p>Bacteria activity pH < 3.8 when 4,5 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>
MICROBIAL QUALITY	<p>Yeast <10² CFU/g</p> <p>Mould <10² CFU/g</p> <p>Other lactic acid bacteria <10⁴ CFU/g</p> <p>Acetic acid bacteria <10² CFU/g</p> <p>E. Coli <10 CFU/g</p> <p>Listeria Negative in 25 g</p> <p>Salmonella Negative in 25 g</p>

Herby we confirm that the batch numbers 9.868.01 comply with the specifications of MaxBacti HF 2, hl 10.000.

Managing Director



Carsten Heinemeyer