

## FermControl™

### 1. Product and company identification

Product Name: ▶ **FermControl™**  
 Intended use: ▶ inactivated yeast powder for the alcoholic fermentation in wine  
 Batch No./ best before ▶ 103/1925/01FB 05/2028  
 Customs tariff number: ▶ 2102 2019  
 Manufacturer: ▶ **2B FermControl GmbH**  
 An der alten Weberei 2, 79206 Breisach a. Rh., Germany  
 Phone: +49 7667 9669050 Fax: +49 7667 9669051  
 www.2BFermControl.com [info@2BFermControl.com](mailto:info@2BFermControl.com)

### 2. Package content

Content: ▶ Dried, food-grade inactivated yeast in powder form  
 Package size: ▶ 1 kg / 5 kg / 100 kg Drum with PE bags  
 Shelf life: ▶ see package imprint  
 ▶ store under cool and dry conditions

### 3. Microbiological quality

Mould	▶ cfu / g	<1x10 <sup>3</sup>	Passed
Lactic bacteria	▶ cfu/ g	<1x10 <sup>3</sup>	Passed
Acid bacteria	▶ cfu / g	<1x10 <sup>3</sup>	Passed
Salmonella	▶ in 25g	Absent	Passed
Escherichia coli	▶ in 1 g	Absent	Passed
Staphylococci	▶ in 1 g	Absent	Passed
Coliform bacteria	▶ cfu / g	<1x10 <sup>2</sup>	Passed
Revivable yeast	▶ cfu / g	<1x10 <sup>2</sup>	Passed

### 4. Chemical quality

Humidity	▶ %	<7	Passed
Lead	▶ mg / kg	<2	Passed
Mercury	▶ mg / kg	<1	Passed
Arsenic	▶ mg / kg	<3	Passed
Cadmium	▶ mg / kg	<1	Passed
Solubility	▶ % m / v	<10	Passed
Total nitrogen (N)	▶ %	<10	Passed
Ammoniacal nitrogen (N)	▶ %	<0,5	Passed
Organic nitrogen	▶ %	Total N -Ammoniacal N	Passed
Free and soluble amino acids and small peptides	▶ %	<10	Passed

### 5. Sensorial Properties

Colour	▶ Beige	Passed
Smell	▶ Light smell of yeast	Passed
Taste	▶ Light Taste of yeast	Passed
Consistency	▶ Powder	Passed

### 6. Additional information

Confirmation: ▶ **FermControl™** is approved according to analyse of specifications. We hereby certify that the commodity above meets the requirements of the current USP and FCC. No organic volatile impurities as identified in the current USP are introduced in the manufacturing process.

Simone Maurer  
 Quality Manager



Approved by: Date: 01.06.2025

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