

**MaloBacti™ AF3-DI**

▶ **1. Product and company identification**

Product Name: ▶ **MaloBcti AF3 DI**  
 Species/Strain: ▶ *Oenococcus oeni*  
 Application: ▶ freeze dried bacteria culture for induction of MLF in wine  
 Batch No./ best before: ▶ 3737535 06/2027  
 Customs tariff number: ▶ 3002 4900  
 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: ▶ freeze dried bacteria culture for induction of MLF in wine  
 Package size: ▶ 25 hl / 250hl / 1000hl  
 ▶ Pouch made of aluminium composite foil  
 Shelf life: ▶ printed on the pouch  
 ▶ 24 month in the freezer at -18°C (-1°F).  
 ▶ 1 month in the refrigerator at +5°C (+41°F)

▶ **3. Microbiological quality**

Humidity	▶ %	<8	Passed
Mould	▶ cfu/g	<1x10 <sup>3</sup>	Passed
Acetic acid bacteria	▶ cfu/g	<1x10 <sup>4</sup>	Passed
Yeasts contaminants	▶ cfu/g	<1x10 <sup>3</sup>	Passed
Salmonella	▶ in 25g	Absent	Passed
Escherichia coli	▶ in 1g	Absent	Passed
Staphylococci	▶ in 1g	Absent	Passed
Coliform bacteria	▶ cfu/g	<1x10 <sup>2</sup>	Passed
Viable lactic acid bacteria	▶ cfu/g	≥1x10 <sup>11</sup>	Passed
Acetobacter+Gluconobacter	▶ cfu/g	<1x10 <sup>4</sup>	Passed

▶ **4. Chemical quality**

Lead	▶ mg / kg	<2	Passed
Mercury	▶ mg / kg	<1	Passed
Arsenic	▶ mg / kg	<3	Passed
Cadmium	▶ mg / kg	<1	Passed

▶ **5. Sensorial Properties**

Colour	▶ Beige	Passed
Smell	▶ Bacteria	Passed
Taste	▶ Bacteria	Passed
Consistency	▶ Powder	Passed

▶ **6. Additional information**

Confirmation: ▶ **MaloBcti AF3 DI** 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.

Approved by:

Simone Maurer  
 Quality Manager  
 Date: 01.06.2025



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