

## MaloBacti™ HF2-DI

### 1. Product and company identification

Product Name:	▶ MaloBcti HF2-DI
Species/Strain:	▶ <i>Oenococcus oeni</i>
Application:	▶ freeze dried bacteria culture for induction of MLF in wine
Batch No./ best before	▶ 3788979 05/2028
Customs tariff number:	▶ 3002 4900
Manufacturer:	▶ <b>2B FermControl GmbH</b> An der alten Weberei 2, 79206 Breisach a. Rh., Germany Phone: +49 7667 9669050 Fax: +49 7667 9669051 www.2BFermControl.com <a href="mailto:info@2BFermControl.com">info@2BFermControl.com</a>

### 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 HF2-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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