

CERTIFICATE OF ANALYSIS

Date : 11/04 2014

**Product** : Instant, dried, pure, extruded culture of yeast *Saccharomyces cerevisiae* for the production of wine.

**Material** : 6855 – FERMICRU 4F9, 500 g bag

**Batch** : ZC4C035VFF / **Production date** : 03-2014 / **Best before date** : 09-2017

Characteristic	Unit	Value
Total Viable Yeast Count	CFU/g	2.00E+10
Lactobacillus count	CFU/g	0
Wild yeast count	CFU/g	0
Moulds	CFU/g	<10E3
Dry matter	%	94.30

In addition to the results listed on the certificate of analysis we confirm that each individual batch meets the specification limits as listed in the applicable product specification sheet

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The material covered by this delivery is made in Denmark (product of Danstar Ferment AG) in accordance with Oenobrand specifications currently in force for this product grade. Oenobrand certifies that the material supplied conforms to the performance typical for this grade and product description, and has been monitored in accordance with the internal quality control routines employed in our company. However, the buyer must check the suitability of this grade for the actual application. This certificate does not release the recipient from his obligation to carry out his usual incoming goods checks. Our general conditions of sale remain in force.

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