

Certificate of analysis

Material: 7660 DELVOZYME, 1 kg

Batch 12B01C Production date 01/02/12 Best before date 01/02/14
 Retest date

Characteristic	Unit	Value	Specification
Activity	FIP U/g	> 35000	> = 35000
Standard Plate Count	/g	< 50000	< = 50000
Staphylococcus aureus in 1g	/g	0	< = 0
Yeast	/g	< 100	< = 100
Moulds	/g	< 100	< = 100
Salmonellae in 25g		Negative in 25 g	Negative in 25 g
Escherichia coli	/g	0	< = 0

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 data sheet.

This document is a non-signed computer form generated after release by the QA manager Oenobrand

The material covered by this delivery is made in the Netherlands (product of DSM Food Specialities) in accordance with Oenobrand's manufacturing specifications currently 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 good checks. Our general conditions of sales remain in force

info@oenobrand.com
www.oenobrand.com
 Tel. : +33 467 72 77 45
 Fax : +33 467 72 77 49

Oenobrand SAS
 Parc Scientifique Agropolis II – Bât 5
 2196 Bd de la Lironde
 34980 MONTFERRIER SUR LEZ
 FRANCE