

<i>Certificate of analysis</i>

Material: 3444- MAXAFERM, 10kg

Batch	504333E	Production date	20 Apr 2015	Best before date	20 Oct 2018
		Retest date		New best before date	

Characteristic	Unit	Value
Dry matter	%	97.3
Nitrogen	%	11
Phosphate	%	32
Total plate count	< 1000 CFU/g	Conform to specification
Viable yeasts	<100 CFU/g	Conform to specification
Coliforms	<10 CFU/g	Conform to specification
<i>Salmonella</i>	Absent in 375g	Conform to specification
<i>Pseudomonas aeruginosa</i>	Absent in 1g	Conform to specification
<i>Staphylococcus aureus</i>	Absent in 1g	Conform to specification
<i>E.Coli</i>	Absent in 1g	Conform to specification
Moulds	< 1000 CFU/g	Conform to specification

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.

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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.

Oenobrand SAS

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