

**Certificate of analysis**

Material: 4475-NATUFERM, 10kg

Batch 4KPGA79N      Production date 04 Feb 2015      Best before date 04 Feb 2017  
 Retest date      New best before date

Characteristic	Unit	Value
Dry matter	%	97,2
Nitrogen	%	7,4
pH		6,5
Total plate count	< 1000 CFU/g	Conform to specification
Viable yeasts	< 50 CFU/g	Conform to specification
Lactic acid bacteria	< 10 CFU/g	Conform to specification
Enterobacteriaceae (including Coliforms)	< 10 CFU/g	Conform to specification
<i>Salmonella</i>	Absent in 750 g	Conform to specification
<i>Staphylococcus</i>	Absent in 1 g	Conform to specification
<i>E.Coli</i>	Absent in 1 g	Conform to specification
Moulds	< 50 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.