



OENOBRANDS[®]
ADVANCED WINEMAKING SOLUTIONS

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Certificate No.

QC

Certificate of Analysis

Product: 32887L1-D2 OB-11178 FINAL TOUCH TONIC 15L (15X1L)
Lot # : 88720519097L1D2
Production Date : Sep - 17
Date of Analysis : Sep - 17
Best Before : Production Date + 18 Months

Test Parameter :

Dry matter	23.59	%
Sediment	Absent	
Turbidity	1.0	NTU

Results :

Chemical properties :

Carbohydrate	> 50	%
P ₂ O ₅	< 2.5	%
Nitrogen	< 7.5	%
Ash	<8	%
Sulphite (SO ₂)	>0.15	%

Conform to Specifications :

Heavy Metals Typical Analysis :

Lead	<5	mg/kg
Mercury	<0.15	mg/kg
Arsenic	<1	mg/kg
Cadmium	<0.5	mg/kg

The material converted 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.

Maybritt Gisler
QC Manager