



OENOBRANDS[®]

ADVANCED WINEMAKING SOLUTIONS

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Certificate No.

QC4974

Certificate of Analysis

Product: OB-6509 Fermivin VR5 500G/10KG
Lot # : 311958807606D1X
Production Date : Jul - 16
Date of Analysis : Jul - 16
Best Before : Production Date + 42 Months

Test Parameter :

Viable Yeast	1.55 X 10 ¹⁰	CFU/g
Solids	95.20	%
Lactic Bacteria	8.52 X 10 ²	CFU/g

Results :

Microbiological Analysis :

Acetic Bacteria	<10 ⁴	CFU/g
Coliform	<10 ²	CFU/g
<i>E. coli</i>	Absent	/1g
<i>S.aureus</i>	Absent	/1g
<i>Salmonella</i>	Absent	/25g
Moulds	<10 ³	CFU/g
Yeast of different species	<10 ⁵	CFU/g

Conform to Specifications :

Heavy Metals Typical Analysis :

Lead	<2	mg/kg
Mercury	<1	mg/kg
Arsenic	<3	mg/kg
Cadmium	<1	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