OENOBRANDS®
ADVANCED WINEMAKING SOLUTIONS

Parc Scientifique Agropolis II - Bat 5
2196 Blvd de La Lironde.
34397 MONTFERRIER SUR LEZ - FRANCE

Tel : +33 467 72 77 45
Fax: +33 467 72 77 49
E-Mail : info@oenobrands.com

Certificate No.

QC556731

Certificate of Analysis

Product:	OB-661 FERMIVIN PDM 15KG BOX
Lot # :	3172492809610D3
Production Date :	Sep - 16
Date of Analysis :	Sep - 16
Best Before :	Production Date + 42 Months

Test Parameter :	Results :	
Viable Yeast	2.20×10^{10}	CFU/g
Solids	94.96	%
Lactic Bacteria	5.80×10^{3} CFU/g	

Microbiological Analysis :	Conform to Specifications :	
Acetic Bacteria	$<10^{4}$	CFU/g
Coliform	$<10^{2}$	CFU/g
E. coli	Absent	/1g
S.aureus	Absent	/1g
Salmonella	Absent	/25g
Moulds	$<10^{3}$	CFU/g
Yeast of different species	$<10^{5}$	CFU/g

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 Oenobrands specifications currently in force for this product grade. Oenobrands 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