



**OENOBANDS**<sup>®</sup>

ADVANCED WINEMAKING SOLUTIONS

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Certificate No.

QC566349

## Certificate of Analysis

Product: OB-6532 FERMIVIN XL (20X500G)  
Lot # : 327135808706D1V  
Production Date : Aug - 17  
Date of Analysis : Aug - 17  
Best Before : Production Date + 42 Months

### Test Parameter :

Viable Yeast	2.26 X 10 <sup>10</sup>	CFU/g
Solids	94.30	%
Lactic Bacteria	3.00 X 10 <sup>3</sup>	CFU/g

### Results :

### Microbiological Analysis :

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

Maybritt Gisler  
QC Manager