

**Certificate of analysis**

Material: 4468- NATUFERM, 1kg

Batch LLL5A15C      Packing date May-2015      Best before date May-2017  
 Retest date

Characteristic	Unit	Value
Dry matter	%	97.1
pH		6.5
NaCl (on dry matter)	%	10.0
Nitrogen (on saltfree dry matter)	%	7.2
Total plate count	/g	<5
B.cereus	/g	<5.0
Salmonella		Negative in 750g
Moulds	/g	<1
Yeasts	/g	<1
Enterobacteriaceae	/g	0.7
E. coli	/g	<0.3
Anaer.H2S pos.sp.f	/g	<3
Lactic acid bacteria	/g	<10

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.*

**Oenobrand SAS**

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