



LAFFORT

l'œnologie par nature

CERTIFICATE OF ANALYSIS

Consignee : LAFFORT USA, INC.
1460 Cader Lane,
Suite C.
Petaluma, CA 94954
UNITED STATES

Printed : 16/01/24

REACTIVATEUR 1,5KG - POUR BACTERIE B16 250hL

Item No. : ZZ-REACTIV-B16-1.5
Batch Number : 1200526
Exp. Date : 26/05/23

Analysis

Humidity- Loss in the dehydration	< 7%
Insoluble materials (inactivated yeast part)	> 60%
Total nitrogen (N)	< 10%
Ammoniacal nitrogen (N)	< 0,5%
Lead	< 2 ppm
Mercury	< 1 ppm
Arsenic	< 3 ppm
Cadmium	< 1 ppm
Viable yeasts	< 10 ² UFC/g
Molds	< 10 ³ UFC/g
Lactic bacteria	< 10 ³ UFC/g
Acetic bacteria	< 10 ³ UFC/g
Salmonella	Absence #None #Ausencia / 25g
Escherichia coli	Absence #None #Ausencia / g
Staphylococcus	Absence #None #Ausencia / g
Coliforms	< 10 ² UFC/g

Compliant with EU regulation n°2019/934

Quality Department