

CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
Order ref: 43963 / Invoice N°00047

Product(s)	Batch number	Production date	Expiry date
LEVURE DE BRASSERIE "SAFALE BE-134", 500G	75813	01122020	01122023
LEVURE DE BRASSERIE "SAFBREW HA-18", 500G	66787	01092020	01092023
LEVURE DE BRASSERIE "SAFBREW LD-20", 500G	62030	01042021	01042024
LEVURE DE BRASSERIE "SAFALE BE-256",	96337	01032021	29022024
LEVURE DE BRASSERIE "SAFALE BE-256", 500G	2100019	12012021	12012024
LEVURE DE BRASSERIE "SAFALE F-2", 20G	65646	01082021	01082024
LEVURE DE BRASSERIE "SAFALE F-2", 500G	2100967	30062021	30062024
LEVURE DE BRASSERIE "SAFALE K-97", 500G	2000318	06062020	06062023
LEVURE DE BRASSERIE "SAFALE S-04", 500G	2000657	15122020	15122023
LEVURE DE BRASSERIE "SAFLAGER S-23", 11,5G	56912	10022020	10022023
LEVURE DE BRASSERIE "SAFALE S-33", 500G	2101177	01092021	01092024
LEVURE DE BRASSERIE "SAFALE S-33", 11,5G	60909	01062020	01062023
LEVURE DE BRASSERIE "SAFALE T-58", 500G	2100497	01042021	01042024
LEVURE DE BRASSERIE "SAFALE T-58", 11,5G	76919	01112020	01112023
LEVURE DE BRASSERIE "SAFALE US-05", 500G	2100661	01052021	01052024
	2100665	02052021	02052024
LEVURE DE BRASSERIE "SAFLAGER W-34/70",	2100724	12052021	12052024
LEVURE DE BRASSERIE "SAFALE WB-06", 500G	23996/1	01042021	01042024
LEVURE DE BRASSERIE "SAFBREW LA-01", 500G	2000021	14012020	14012023
LEVURE DE BRASSERIE "SAFALE T-58", 10KG	2101315	04102021	04102024
LEVURE DE BRASSERIE "SAFALE WB-06", 11,5G	00001	01072020	01072023
LEVURE DE BRASSERIE "SAFALE US-05", 11,5G	62077	01072020	01072023

DESCRIPTION

Instant dry brewer's yeast.

COMPOSITION

Saflager range	SafAle range
S. pastorianus / Yeast rehydrating agent	S. cerevisiae / Yeast rehydrating agent

ANALYTICAL CHARACTERISTICS
Physico - Chemical analysis

Category	Saflager range	SafAle range
Dry matter	94,0 - 96,5 %	94,0 - 96,5 %

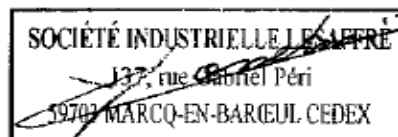
Microbial characteristics:

Category	Saflager range	SafAle range
Viable Yeast	> 6.0 *10 ⁹ cfu/g	> 1.0 *10 ¹⁰ cfu/g
Total Bacteria	< 1 cfu /10 ⁶ yeast cell	< 5 cfu /10 ⁷ yeast cell
Lactic acid bacteria	< 1 cfu /6.0*10 ⁶ yeast cell	< 1 cfu /10 ⁷ yeast cell
"Wild Yeast"	< 1 cfu /6*10 ⁶ yeast cell	< 1 cfu /10 ⁷ yeast cell

Pathogenic micro-organisms:	In accordance with regulation	In accordance with regulation
Salmonella	Abs. in 25 g of dry yeast	Abs. in 25 g of dry yeast

The production has been made in accordance with the European Sanitary Standards and fits for human consumption.

Marcq-en-Baroeul, 09/11/21



Yves GOSSELIN / Quality Department