

CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
Order ref: 64445
Invoice N°21214

Product(s)	Batch number	Production date	Expiring date
LEVURE DE BRASSERIE "SAFALE BE-134", 500G	1700171	12042017	12042020
LEVURE DE BRASSERIE "SAFALE BE-256", 500G	1700083	22022017	22022020
LEVURE DE BRASSERIE "SAFALE F-2", 20G	31755	01052017	01052020
LEVURE DE BRASSERIE "SAFALE F-2", 500G	1700085	23022017	23022020
LEVURE DE BRASSERIE "SAFALE K-97", 500G	1700172	11042017	11042020
LEVURE DE BRASSERIE "SAFALE S-04, 11,5G"	32274	01062017	01062020
LEVURE DE BRASSERIE "SAFALE S-04", 500G	1700337	03082017	03082020
LEVURE DE BRASSERIE "SAFALE S-04, 10KG"	1700337	02082017	02082020
LEVURE DE BRASSERIE "SAFLAGER S-23", 500G	1700121	15032017	15032020
LEVURE DE BRASSERIE "SAFALE S-33", 500G	1700034	25012017	25012020
LEVURE DE BRASSERIE "SAFALE S-33", 11,5G	33156	01072017	01072020
LEVURE DE BRASSERIE "SAFALE T-58", 500G	1700101	06032017	06032020
	1700210	07052017	07052020
LEVURE DE BRASSERIE "SAFALE T-58", 11,5G	33161	01072017	01072020
LEVURE DE BRASSERIE "SAFALE US-05", 500G	1700276	07062017	07062020

DESCRIPTION

Instant dry brewer's yeast.

ANALYTICAL CHARACTERISTICS
Composition:

Saccharomyces cerevisiae
Yeast rehydrating agent

Physico-chemical characteristics:

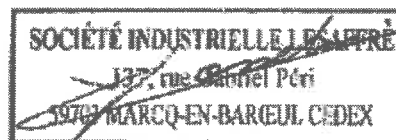
Dry matter (D.M.)	: 94.0 - 96.5 %	
Proteins (nitrogen x 6,25)/D.M.	: 35 - 50 %	(Indicative)
P205/D.M.	: 1.5 - 3.0 %	(Indicative)

Microbiological characteristics:

Salmonella	: Abs. in 25 g of dry yeast
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The production has been made in accordance with the European Sanitary Standards and fits for human consumption.

Marcq-en-Baroeul, 18/10/17



Yves GOSSELIN / Quality Department

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Invoice N°21214

Product (s)	Batch number	Production date	Expiring date
LEVURE POUR WHISKY "SAF SPIRIT M-1", 500G	1700292	16062017	16062020

DESCRIPTION

Active dry yeast made of viable yeast cells.

ANALYTICAL CHARACTERISTICS**Composition:**

Saccharomyces cerevisiae
Yeast rehydrating agent

Physico-chemical characteristics:

Dry matter (D.M.)	:	94.0 - 96.5 %	
Proteins (nitrogen x 6,25)/D.M.	:	35 - 50 %	(Indicative)
P205/D.M.	:	1.5 - 3.0 %	(Indicative)

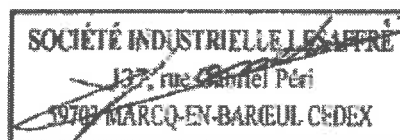
Microbiological characteristics:

Living cells	:	> 20 10 ⁹ cells/g at packaging
Salmonella	:	Abs. in 25 g of dry yeast

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

The packaging protects the product from external contaminations, provided it is not damaged.

Marcq-en-Baroeul, 18/10/2017



Yves GOSSELIN / Quality Department