

CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
 Your ref : 57366 Daniela Racu
 Order ref: 70561
 Invoice N°26235

Product (s)	Batch number	Production date	Expiring date
LEVURE DE BRASSERIE "SAFALE BE-134", 500G	1700408	14092017	14092020
LEVURE DE BRASSERIE "SAFALE BE-256",	37143	01012018	01012021
LEVURE DE BRASSERIE "SAFALE BE-256", 500G	1700494	01112017	01112020
LEVURE DE BRASSERIE "SAFALE F-2", 20G	35673	01112017	01112020
LEVURE DE BRASSERIE "SAFALE F-2", 500G	1600455	20102016	20102020
LEVURE DE BRASSERIE "SAFALE K-97", 500G	1700538	29112017	29112020
LEVURE DE BRASSERIE "SAFALE S-04, 11,5G"	38204	01022018	01022021
LEVURE DE BRASSERIE "SAFALE S-04", 500G	1800070	14022018	14022021
LEVURE DE BRASSERIE "SAFALE S-04, 10KG"	1700552	05122017	05122020
LEVURE DE BRASSERIE "SAFLAGER S-23", 500G	1700338	02082017	02082020
	1800108	08032018	08032021
LEVURE DE BRASSERIE "SAFALE S-33", 500G	1800025	18012018	18012021
LEVURE DE BRASSERIE "SAFALE S-33", 11,5G	37145	01012018	01012021
LEVURE DE BRASSERIE "SAFALE T-58", 500G	1700512	17112017	17112020
LEVURE DE BRASSERIE "SAFALE US-05", 500G	1800220	09052018	09052021
	1800190	21042018	21042021
LEVURE DE BRASSERIE "SAFLAGER W-34/70",	1800247	22052018	22052021
LEVURE DE BRASSERIE "SAFALE WB-06, 500G"	1800179	14042018	14042021
LEVURE DE BRASSERIE "SAFALE US-05", 11,5G	38210	01022018	01022021
LEVURE DE BRASSERIE "SAFALE WB-06", 11,5G	35048	01102017	01102020

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
------------	-----------------------------

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

Marcq-en-Baroeul, 18/07/18



Yves GOSSELIN / Quality Department