



CERTIFICATE OF ANALYSIS

Order ref: 88991 / Invoice N°41870

Product (s)	Batch number	Production date	Expiring date
LEVURE DE BRASSERIE "SAFALE BE-256", 500G	2000009	10012020	10012023
LEVURE DE BRASSERIE "SAFALE F-2", 20G	60191	01052020	01052023
LEVURE DE BRASSERIE "SAFALE K-97", 500G	1900612	23112019	23112022
LEVURE DE BRASSERIE "SAFALE S-04, 11,5G"	55604	19122019	01122022
LEVURE DE BRASSERIE "SAFALE S-04", 500G	1900508	01102019	01102022
LEVURE DE BRASSERIE "SAFLAGER S-23", 500G	2000148	18032020	18032023
LEVURE DE BRASSERIE "SAFALE S-33", 500G	1900577	08112019	08112022
LEVURE DE BRASSERIE "SAFALE S-33", 11,5G	54966	01122019	01122022
LEVURE DE BRASSERIE "SAFALE T-58", 500G	1900636	07122019	07122022
	1900519	10102019	10102022
LEVURE DE BRASSERIE "SAFALE US-05", 500G	1900673	21122019	21122022
	2000014	11012020	11012023
	2000028	18012020	18012023
	2000038	24012020	24012023
LEVURE DE BRASSERIE "SAFLAGER W-34/70",	2000104	27022020	27022023
	2000182	02042020	02042023
LEVURE DE BRASSERIE "SAFALE WB-06, 500G"	1900551	29102019	29102022

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)
Viable yeast	: 6.0×10^9 cfu/g	
Purity	: > 99,9 %	
Total Bacteria	: < 5 cfu /10 ⁷ yeast cell	
Lactic acid bacteria	: < 1 cfu /10 ⁷ yeast cell	
"Wild Yeast"	: < 1 cfu /10 ⁷ yeast cell	
Pathogenic micro-organisms: in accordance with regulation	: OK	

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, 25/09/20



Yves GOSSELIN / Quality Department