

Certificate of Conformity

Customer	SELECTED BREWING INGREDIENTS BV
Order Reference	25633894
Customer order reference	PO 2092

Product(s)	Quantity	Batch number	Production date	Expiring date
"BREWING YEAST ""SAFALE S-04"", 11,5G CARTONS OF 152 SACHETS OF 11.5G"	1 CAR	220336	27.04.2022	27.04.2025
"BREWING YEAST ""SAFALE S-33"", 11,5G CARTONS OF 152 SACHETS OF 11.5G"	1 CAR	220421	24.05.2022	24.05.2025
"BREWING YEAST ""SAFALE T-58"", 11,5G CARTONS OF 152 SACHETS OF 11.5G"	1 CAR	220342	28.04.2022	28.04.2025
"BREWING YEAST ""SAFALE US-05"", 11,5G CARTONS OF 152 SACHETS OF 11.5G"	1 CAR	220340	26.04.2022	26.04.2025
"BREWING YEAST ""SAFALE US-05"", 11,5G CARTONS OF 152 SACHETS OF 11.5G"	1 CAR	220472	06.07.2022	06.07.2025

DESCRIPTION

Active dry brewer's yeast

Composition	Specifications
<i>Saccharomyces cerevisiae</i>	> 99 % W/W OF DRY YEAST
Sorbitan monosterate (E491)	< 1 % W/W OF DRY YEAST

Physico-chemical analysis	Specifications
Dry matter (D.M.)	94,0 - 96,5 % W/W OF DRY YEAST
Proteins (nitrogen x 6,25)/DM	37,5 - 47,5 % W/W OF DRY YEAST

Heavy metals (mg/kg of product)*	Specifications
Arsenic*	< 3.0 MG/KG OF DRY YEAST
Cadmium*	< 1.0 MG/KG OF DRY YEAST
Mercury*	< 1.0 MG/KG OF DRY YEAST
Lead*	< 2.0 MG/KG OF DRY YEAST

* Based on our HACCP control plan

Microbiological analysis	Specifications
Viable yeasts	> 1.0 *10E10 CFU/G DRY YEAST
"Wild Yeast"	< 1 CFU /10E6 YEAST CELL
Total Bacteria	< 1 CFU /10E6 YEAST CELL
Lactic Acid Bacteria	< 1 CFU /10E6 YEAST CELL
<i>Salmonella</i>	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, 09.10.2023
SIL Quality department

Annabelle Ducoroy
Quality Department

