

CERTIFICATE OF ANALYSIS

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

Product(s)	Batch number	Production date	Expiry date
ACTIVATEUR POUR FERMENTATION DE BIÈRE "SPRING'BLANCHE", 100GR	63315	01092021	01092024

DESCRIPTION

Yeast protein extract

ANALYTICAL CHARACTERISTICS
Composition:

Saccharomyces cerevisiae yeast protein extract : 100 %

Physico-chemical characteristics:

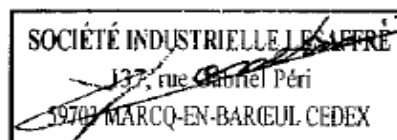
Dry matter (D.M.)	: > 85 %
Total Nitrogen (/D.M.)	: > 8 %
Total Proteins TP (nitrogen x 6.25) (/D.M.)	: > 50 %

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, 09/11/21



Yves GOSSELIN / Quality Department