

Customer: MALTERIE DU CHATEAU
Order ref: 64753 / Invoice N°21390

Product (s)	Batch number	Production date	Expiring date
LEVURE DE BRASSERIE "SAFALE BE-134",	34661	01/09/2017	01/09/2020
LEVURE DE BRASSERIE "SAFALE BE-256",	30901	01/04/2017	01/04/2020
LEVURE DE BRASSERIE "SAFALE BE-256", 500G	1700083	22/02/2017	22/02/2020
LEVURE DE BRASSERIE "SAFALE F-2", 20G	31755	01/05/2017	01/05/2020
LEVURE DE BRASSERIE "SAFALE F-2", 500G	1700085	23/02/2017	23/02/2020
LEVURE DE BRASSERIE "SAFALE K-97", 500G	1700433	27/09/2017	27/09/2020
LEVURE DE BRASSERIE "SAFALE S-04, 11, 5G"	33154	01/07/2017	01/07/2020
LEVURE DE BRASSERIE "SAFALE S-04", 500G	1700337	03/08/2017	03/08/2020
LEVURE DE BRASSERIE "SAFLAGER S-189",	1600545	14/12/2016	14/12/2019
LEVURE DE BRASSERIE "SAFLAGER S-23", 500G	1700121	15/03/2017	15/03/2020
LEVURE DE BRASSERIE "SAFALE S-33", 500G	1700034	25/01/2017	25/01/2020
LEVURE DE BRASSERIE "SAFALE S-33", 11, 5G	32273	01/06/2017	01/06/2020
LEVURE DE BRASSERIE "SAFALE T-58", 500G	1700347	12/08/2017	12/08/2020
LEVURE DE BRASSERIE "SAFALE T-58", 11, 5G	33161	01/07/2017	01/07/2020
LEVURE DE BRASSERIE "SAFALE US-05", 500G	1700301	21/06/2017	21/06/2020
LEVURE DE BRASSERIE "SAFLAGER W-34/70",	1700226	10/05/2017	10/05/2020
LEVURE DE BRASSERIE "SAFALE WB-06, 500G"	1700360	16/08/2017	16/08/2020
LEVURE DE BRASSERIE "SAFALE US-05", 11, 5G	33159	01/07/2017	01/07/2020
LEVURE DE BRASSERIE "SAFALE WB-06", 11, 5G	31754	01/05/2017	01/05/2020

Instant dry brewer's yeast.

Composition:

Saccharomyces cerevisiae
Yeast rehydrating agent

Dry matter (D.M.)	:	94.0 - 96.5 %	
Proteins (nitrogen x 6,25)/D.M.	:	35 - 50 %	(Indicative)
P2O5/D.M.	:	1.5 - 3.0 %	(Indicative)

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, 26/10/17

SOCIÉTÉ INDUSTRIELLE LES AUBRE
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CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
Order ref: 64753 / Invoice N°21390

Product(s)	Batch number	Production date	Expiring date
LEVURE POUR WHISKY "SAFSPRIT M-1", 500G	1700373	24/08/2017	24/08/2020

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, 26/10/17

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