

CERTIFICATE OF ANALYSIS

Your ref : 58416
 Order ref: 88466
 Invoice N°41387

Product(s)	Batch number	Production date	Expiring date
LEVURE DE BRASSERIE "SAFALE BE-134",	46296	01122018	01122021
LEVURE DE BRASSERIE "SAFALE BE-134", 500G	1900536	15102019	15102022
LEVURE DE BRASSERIE "SAFALE BE-256",	46298	01122018	01122021
LEVURE DE BRASSERIE "SAFALE BE-256", 500G	2000009	10012020	10012023
LEVURE DE BRASSERIE "SAFALE F-2", 500G	1900620	26112019	26112022
	2000197	07042020	07042023
LEVURE DE BRASSERIE "SAFALE K-97", 500G	1900612	23112019	23112022
LEVURE DE BRASSERIE "SAFALE S-04, 11,5G"	52761	01092019	01092022
LEVURE DE BRASSERIE "SAFALE S-04", 500G	1900508	01102019	01102022
	1900469	11092019	11092022
LEVURE DE BRASSERIE "SAFLAGER S-189",	1900454	04092019	04092022
LEVURE DE BRASSERIE "SAFALE S-33", 500G	1900577	08112019	08112022
LEVURE DE BRASSERIE "SAFALE S-33", 11,5G	52763	01092019	01092022
LEVURE DE BRASSERIE "SAFALE T-58", 500G	1900438	30082019	30082022
	1900519	10102019	10102022
LEVURE DE BRASSERIE "SAFALE T-58", 11,5G	50861	01062019	01062022
LEVURE DE BRASSERIE "SAFALE US-05", 500G	1900647	07122019	07122022
	1900673	21122019	21122022
LEVURE DE BRASSERIE "SAFLAGER W-34/70",	2000049	30012020	30012023
LEVURE DE BRASSERIE "SAFALE WB-06, 500G"	1900551	29102019	29102022
LEVURE DE BRASSERIE "SAFALE US-05", 11,5G	56914	01022020	01022023
LEVURE DE BRASSERIE "SAFALE WB-06", 11,5G	51567	01072019	01072022
LEVURE DE BRASSERIE "SAFLAGER W-34/70	58187	01032020	01032023
LEVURE DE BRASSERIE "SAFALE WB-06", 10KG	1900551	25102019	25102022

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	: > 1.0 *10 ¹⁰ 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, 02/09/20



Yves GOSSELIN / Quality Department