

DANSTAR FERMENT A.G.

Poststrasse 30
Zug 6300
Switzerland / Suisse

Tel : +45 75 91 50 80
Courriel / E-Mail : odesk@lallemand.com

Issued to: SBI - Selected Brewing Ingredi
Émis à: Doornhoek 3880
TB Veghel 5465 TB
THE NETHERLANDS

Certificate No. / Numéro Certificat

QC710913

Certificate of Conformity / Certificat de Conformité

Product / Produit:	18228-06-11 LALBREW DIAMOND 10KG (20x500G)
Lot # / No. de Lot:	22804921200611V
Production Date / Date de Production:	May-20
Date of Analysis / Date des Analyses:	May-20
Expiration Date / Date d'Expiration:	May-22

Product Specifications / Caractéristiques techniques du produit

Solids / Solides	>93	%
Viable Yeast / Levures Revivables	$\geq 5 \times 10^9$	CFU/g
Viable Yeast / Levures Revivables	$\geq 5 \times 10^9$	CFU/g
Total Bacteria / Bactéries Totales	<1 per 10^6 yeast cells	
Wild Yeast / Autres Levures	<1 per 10^6 yeast cells	
Beer Fermentation / Fermentation de la Bière	Within 7 days at 12°C in standard wort	
Coliforms / Coliformes	<100	CFU/g
E. coli	<10	CFU/g
Salmonella	Negative in 25g	
Staphylococcus aureus	Negative in 1g	