

CERTIFICATE OF ANALYSIS

 Customer: MALTERIE DU CHATEAU
 Order ref: 42262 / Invoice N°48562

Product (s)	Batch number	Production date	Expiring date
LEVURE POUR ALCOOL "SAFSPIRIT HG-1", 500G	24175/2	27052021	27052024
LEVURE POUR WHISKY "SAFSPIRIT M-1", 500G	2000083	14022020	14022023

DESCRIPTION

Active dry yeast made of viable yeast cells.

ANALYTICAL CHARACTERISTICS
Composition:
Saccharomyces cerevisiae
 excepted 'SAFSPIRIT FD-3' / *Saccharomyces Bayanus*
 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)

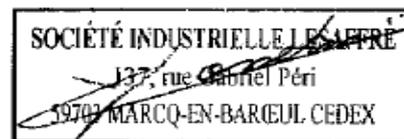
Microbiological characteristics:

Living cells	:	> 20 10 ⁹ cells/g at packaging
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.

The packaging protects the product from external contaminations, provided it is not damaged.

Marcq-en-Baroeul, 27/08/2021


 Yves GOSSELIN / Quality
 Department