



CERTIFICATE OF ANALYSIS

Customer: [REDACTED]
Order ref: 88144 / Invoice N°41058

[REDACTED]

Product(s)	Batch number	Production date	Expiry date
LEVURE DE BRASSERIE "SAFALE BE-134",	46296	01122018	01122021
LEVURE DE BRASSERIE "SAFALE BE-134", 500G	1900536	15102019	15102022
LEVURE DE BRASSERIE "SAFLAGER S-189",	52764	29102019	01102022
LEVURE DE BRASSERIE "SAFALE BE-256",	52760	01092019	01092022
LEVURE DE BRASSERIE "SAFALE BE-256", 500G	1900379	03072019	03072022
LEVURE DE BRASSERIE "SAFALE BE-256", 500G	2000009	10012020	10012023
LEVURE DE BRASSERIE "SAFALE F-2", 20G	58756	01042020	01042023
LEVURE DE BRASSERIE "SAFALE F-2", 20G	60191	01052020	01052023
LEVURE DE BRASSERIE "SAFALE F-2", 500G	2000197	07042020	07042023
LEVURE DE BRASSERIE "SAFALE K-97", 500G	1900612	23112019	23112022
LEVURE DE BRASSERIE "SAFALE S-04", 500G	1900469	11092019	11092022
LEVURE DE BRASSERIE "SAFALE S-04, 10KG"	1900350	19062019	19062022
LEVURE DE BRASSERIE "SAFLAGER S-23", 500G	2000120	04032020	04032023
LEVURE DE BRASSERIE "SAFLAGER S-23", 500G	2000148	18032020	18032023
LEVURE DE BRASSERIE "SAFALE S-33", 11,5G	56911	18032020	18032023
LEVURE DE BRASSERIE "SAFALE T-58", 500G	1900438	01022020	01022023
LEVURE DE BRASSERIE "SAFALE T-58", 500G	1900519	30082019	30082022
LEVURE DE BRASSERIE "SAFALE T-58", 11,5G	50861	10102019	10102022
LEVURE DE BRASSERIE "SAFALE T-58", 11,5G	52301	01062019	01062022
LEVURE DE BRASSERIE "SAFALE US-05", 500G	1900647	01082019	01082022
LEVURE DE BRASSERIE "SAFALE US-05", 500G	1900672	07122019	07122022
LEVURE DE BRASSERIE "SAFLAGER W-34/70",	2000049	20122019	20122022
LEVURE DE BRASSERIE "SAFALE WB-06, 500G"	1900551	30012020	30012023
LEVURE POUR ALCOOL "SAFSPIRIT C-70", 500G	2000135	29102019	29102022
LEVURE DE BRASSERIE "SAFALE US-05", 11,5G	56914	12032020	12032023
LEVURE DE BRASSERIE "SAFALE WB-06", 11,5G	50255	01022020	01022023
LEVURE DE BRASSERIE "SAFALE US-05, 10KG"	1900478	14092019	14092022

DESCRIPTION

Instant dry brewer's yeast.

ANALYTICAL CHARACTERISTICS

Composition:

Saccharomyces
Yeast rehydrating agent

Physico-chemical characteristics:

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)

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, 17/08/20

