Fermentis LESAFFRE FOR BEVERAGES

CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
Order ref: 58532 - 56478/MARIANA
Invoice: 16235

Product(s)	Batch number	Production date	Expiring date
LEVURE DE BRASSERIE "SAFLAGER S-189",11,5G	20973	01/02/2016	01/02/2018
LEVURE DE BRASSERIE "SAFBREW BE-256",11,5G	23963	01/06/2016	01/06/2018
LEVURE DE BRASSERIE "SAFBREW BE-256",500G	1600152	30/03/2016	30/03/2019
LEVURE DE BRASSERIE "SAFBREW F2", 20G	23966	01/06/2016	01/06/2019
LEVURE DE BRASSERIE "SAFBREW F-2", 500G	25952	01/09/2016	01/09/2019
LEVURE DE BRASSERIE "SAFALE K-97", 11,5G	23965	01/06/2016	01/06/2018
LEVURE DE BRASSERIE "SAFALE K-97", 500G	1600299	23/06/2016	23/06/2019
LEVURE DE BRASSERIE "SAFALE S-04,11,5G"	24805	01/07/2016	01/07/2018
LEVURE DE BRASSERIE "SAFALE S-04", 500G	1600392	09/09/2016	09/09/2019
LEVURE DE BRASSERIE "SAFLAGER S-189",500G	1600370	24/08/2016	24/08/2019
LEVURE DE BRASSERIE "SAFLAGER S-23",11,5G	23368	01/05/2016	01/05/2018
LEVURE DE BRASSERIE "SAFLAGER S-23",500G	1600380	31/08/2016	31/08/2019
LEVURE DE BRASSERIE "SAFBREW S-33",500G	1600203	28/04/2016	28/04/2019
LEVURE DE BRASSERIE "SAFBREW S-33",11,5G	23366	01/05/2016	01/05/2018
LEVURE DE BRASSERIE "SAFALE T-58", 500G	1600399	15/09/2016	15/09/2019
LEVURE DE BRASSERIE "SAFBREW T-58",11,5G	21867	01/03/2016	01/03/2018
LEVURE DE BRASSERIE "SAFALE US-05", 500G	1600360 (6 CARTONS) 1600404 (39 CARTONS)	17/08/2016 14/09/2016	17/08/2019 14/09/2019
LEVURE DE BRASSERIE "SAFLAGER W-34/70",500G	1600313	29/06/2016	29/06/2019
LEVURE DE BRASSERIE "SAFALE US-05", 11,5G	24809	01/07/2016	01/07/2018
LEVURE DE BRASSERIE "SAFBREW WB-06",11,5G	22602	01/05/2016	01/05/2018
LEVURE DE BRASSERIE "SAFLAGER W-34/70",11,5G	21865	01/03/2016	01/03/2018

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)
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, 18/01/17

SOCIÉTÉ INDUSTRIELLE LESAFFRE
137, rue Gabriel Péri
59700 MARCQ-EN-BAROEUL CEDEX

Yves COSSELIN
Quality Department

FERMENTIS

CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
Order ref: 58532 - 56478/MARIANA
Invoice: 16235

Product(s)	Batch number	Production date	Expiring date
LEVURE POUR WHISKY "SAFSPIRIT M-1", 10KG	1600529	03/12/2016	03/12/2019

DESCRIPTION

Active dry yeast made of viable yeast cells.

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)
P2O5/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, 18/01/2017

SOCIÉTÉ INDUSTRIELLE LESAFFRE
137, rue Gabriel Péri
59700 MARCQ-EN-BAROEUL CEDEX

Yves GOSSELIN
Quality Department