

CERTIFICATE OF ANALYSIS

Customer: SELECTED BREWING INGREDIENTS

Your ref: 296 Order ref: 40171 Invoice N°46895

Product(s)	Batch	Production	Expiring	
	number	date	date	
'SAFALE S-04, 11.5G' BREWING YEAST	62141	01042021	01042024	
'SAFALE S-33', 11.5G BREWING YEAST	81438	01122020	01122023	
'SAFALE T-58', 11.5G BREWING YEAST	67230	01092020	01092023	

DESCRIPTION

Instant dry brewer's yeast.

COMPOSITION

SafLager range	SafAle range		
S. pastorianus / Yeast rehydrating agent	S. cerevisiae / Yeast rehydrating agent		

ANALYTICAL CHARACTERISTICS

Physico - Chemical analysis

Category	SafLager range	SafAle range
Dry matter	94,0 - 96,5 %	94,0 - 96,5 %

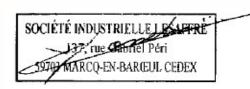
Microbial characteristics:

Category	SafLager range	SafAle range
Viable Yeast	> 6.0 *109 cfu/g	> 1.0 *1010 cfu/g
Total Bacteria	< 1 cfu /106 yeast cell	< 5 cfu /107 yeast cell
Lactic acid bacteria	< 1 cfu /6.0*106 yeast cell	< 1 cfu /107 yeast cell
"Wild Yeast"	< 1 cfu /6*106 yeast cell	< 1 cfu /107 yeast cell

Pathogenic micro-organisms:	In accordance regulation	with		accordance ation	with
Salmonella	Abs. in 25 g of dry yeast		Abs. in	n 25 g of dry ye	east

The production has been made in accordance with the European Sanitary Standards and fits for human consumption.

Marcq-en-Baroeul, 03/06/21



Yves GOSSELIN / Quality Department

