



CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
v/ref 57870
Order ref: 78641
Invoice N°32985

Product(s)	Batch number	Production date	Expiring date
LEVURE DE BRASSERIE "SAFALE BE-256", 10KG	1800117	13032018	13032021
LEVURE DE BRASSERIE "SAFALE BE-256", 500G	1800576	05122018	05122021
LEVURE DE BRASSERIE "SAFALE F-2", 20G	38214	01022018	01022021
LEVURE DE BRASSERIE "SAFALE F-2", 500G	1900183	03042019	03042022
LEVURE DE BRASSERIE "SAFALE K-97", 500G	1900243	30042019	30042022
LEVURE DE BRASSERIE "SAFALE S-04", 500G	1800394	28082018	28082021
LEVURE DE BRASSERIE "SAFLAGER S-23", 500G	1800494	23102018	23102021
	1900090	20022019	20022022
LEVURE DE BRASSERIE "SAFALE S-33", 500G	1800340	31072018	31072021
LEVURE DE BRASSERIE "SAFALE T-58", 500G	1800382	25082018	25082021
LEVURE DE BRASSERIE "SAFALE US-05", 500G	1800455	06102018	06102021
	1900096	23022019	23022022
LEVURE DE BRASSERIE "SAFLAGER W-34/70",	1900135	13032019	13032022
LEVURE DE BRASSERIE "SAFALE WB-06", 500G"	1900197	10042019	10042022
	1800524	10112018	10112021
LEVURE DE BRASSERIE "SAFALE US-05", 11,5G	48632	01032019	01032022
LEVURE DE BRASSERIE "SAFALE US-05", 10KG"	1900147	19032019	19032022

DESCRIPTION

Instant dry brewer's yeast.

ANALYTICAL CHARACTERISTICS**Composition:**

Saccharomyces cerevisiae
Yeast rehydrating agent

Physico-chemical characteristics:

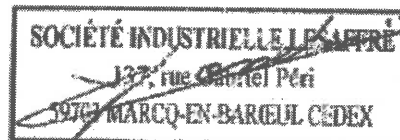
Dry matter (D.M.)	: 94.0 - 96.5 %	
Proteins (nitrogen x 6,25)/D.M.	: 35 - 50 %	(Indicative)
P205/D.M.	: 1.5 - 3.0 %	(Indicative)

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, 12/07/19



Yves GOSSELIN / Quality Department