

CERTIFICATE OF ANALYSIS

Products	Batch number	Production Date	Expiry date
BREWING YEAST "SAFALE BE-134", CARTONS OF 152 SACHETS OF 11.5G	23864/1	25.03.2021	25.03.2024
BREWING YEAST "SAFALE BE-256", 500G CARTONS OF 20 SACHETS OF 500 G	2101192	04.09.2021	04.09.2024
BREWING YEAST "SAFALE F-2", 20G CARTON OF 100 SACHETS OF 20G	69885	01.01.2022	01.01.2025
BREWING YEAST "SAFALE F-2", 500G CARTON OF 20 SACHETS OF 500G	2200234	22.02.2022	22.02.2025
BREWING YEAST "SAFALE K-97", 500G CARTONS OF 20 SACHETS OF 500 G	2200181	11.02.2022	11.02.2025
BREWING YEAST "SAFALE S-04", 500G CARTONS OF 20 SACHETS OF 500 G	2101242	16.09.2021	16.09.2024
BREWING YEAST "SAFALE S-33", 100G CARTON OF 100 SACHETS OF 100G"	62791	01.06.2021	01.06.2024
BREWING YEAST "SAFALE S-33", 500G CARTONS OF 20 SACHETS OF 500 G	2200124	01.02.2022	01.02.2025
BREWING YEAST "SAFALE T-58", 500G CARTONS OF 20 SACHETS OF 500 G	2101303	01.10.2021	01.10.2024
BREWING YEAST "SAFALE US-05", 500G CARTONS OF 20 SACHETS OF 500 G (11 cartons)	2200105	29.01.2022	29.01.2025
BREWING YEAST "SAFALE US-05", 500G CARTONS OF 20 SACHETS OF 500 G (69 cartons)	2200218	18.02.2022	18.02.2025
BREWING YEAST "SAFALE US-05", 11,5G CARTONS OF 152 SACHETS OF 11.5G	81025	01.01.2021	01.01.2024
BREWING YEAST "SAFALE US-05", 10KG CARTONS OF 10 KG VACUUM PACKED BAG	2101632	11.12.2021	11.12.2024
BREWING YEAST "SAFALE WB-06, 500G" CARTONS OF 20 SACHETS OF 500 G	25321/1	01.11.2021	01.11.2024
BREWING YEAST "SAFLAGER S-189", CARTONS OF 20 SACHETS OF 500 G	2101480	10.11.2021	10.11.2024
BREWING YEAST "SAFBREW LA-01", 500G CARTONS OF 20 SACHETS OF 500 G"	2200505	16.04.2022	16.04.2025
BREWING YEAST "SAFLAGER S-23", 500G CARTONS OF 20 SACHETS OF 500 G	2101207	08.09.2021	08.09.2024
BREWING YEAST "SAFLAGER W-34/70", 10KG CARTONS OF 10 KG VACUUM PACKED BAG	2100843	01.06.2021	01.06.2024
BREWING YEAST "SAFLAGER W-34/70", CARTONS OF 20 SACHETS OF 500 G	2200232	22.02.2022	22.02.2025
BREWING YEAST "SALAGER S-23", 11,5G CARTONS OF 152 SACHETS OF 11.5G	64335	01.06.2021	01.06.2024

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 *10 ⁹ cfu/g	> 1.0 *10 ¹⁰ cfu/g
Total Bacteria	< 1 cfu /10 ⁶ yeast cell	< 5 cfu /10 ⁷ yeast cell
Lactic acid bacteria	< 1 cfu /6.0*10 ⁶ yeast cell	< 1 cfu /10 ⁷ yeast cell
"Wild Yeast"	< 1 cfu /6*10 ⁶ yeast cell	< 1 cfu /10 ⁷ yeast cell

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

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

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