



CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
Order ref: 61145 / Invoice N°18236

Product (s)	Batch number	Production date	Expiring date
LEVURE DE BRASSERIE "SAFALE S-04,11,5G"	27159	01112016	01112019
LEVURE DE BRASSERIE "SAFLAGER S-23",11,5G"	24808	01072016	01072018
LEVURE DE BRASSERIE "SAFLAGER S-23",11,5G"	26505	01092016	01092018
LEVURE DE BRASSERIE "SAFBREW S-33,11,5G"	27160	01112016	01112019
LEVURE DE BRASSERIE "SAFBREW T-58,11,5G"	24810	01072016	01072018
LEVURE DE BRASSERIE "SAFBREW T-58,11,5G"	27162	01112016	01112019
LEVURE DE BRASSERIE "SAFALE US-05",11,5G	28571	01012017	01012020
LEVURE DE BRASSERIE "SAFALE WB-06",11,5G	26052	01092016	01092018
LEVURE DE BRASSERIE "SAFALE F-2", 20G	29231	01022017	01022020
LEVURE DE BRASSERIE "SAFALE F-2", 500G	1700085	23022017	23022020
LEVURE DE BRASSERIE "SAFALE K-97", 500G	1600543	13122016	13122019
LEVURE DE BRASSERIE "SAFALE S-04", 500G	1600527	01122016	01122019
LEVURE DE BRASSERIE "SAFLAGER S-23",500G	1600501	16112016	16112019
LEVURE DE BRASSERIE "SAFALE S-33", 500G	1600373	25082016	25082019
LEVURE DE BRASSERIE "SAFALE T-58", 500G	1600399	15092016	15092019
LEVURE DE BRASSERIE "SAFLAGER W-34/70",	1600463	26102016	26102019
LEVURE DE BRASSERIE "SAFALE WB-06, 500G"	1600332	03082016	03082019
LEVURE DE BRASSERIE SAFALE BE-256, 500G"	1700383	22022017	22022020
LEVURE DE BRASSERIE "SAFALE BE-256,11,5G"	29622	01022017	01022020

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, 03/05/17



Yves GOSSELIN / Quality Department