

CERTIFICATE OF ANALYSIS

Customer: SELECTED BREWING INGREDIENTS
BV
Your ref:1317/Order ref: 25253624
Invoice N°92465282

Product (s)	Batch number	Production date	Expiring date
"BREWING YEAST ""SAFALE BE-256", 11,5G	66376	01.09.2021	01.09.2024
"BREWING YEAST ""SAFLAGER S-23", 11,5G	64335	01.06.2021	01.06.2024
"BREWING YEAST ""SAFLAGER W-34/70", 11,5G	66486	01.08.2021	01.08.2024
"BREWING YEAST ""SAFALE S-04", 11,5G	66981	01.09.2021	01.09.2024

DESCRIPTION

Instant dry brewer's yeast.

ANALYTICAL CHARACTERISTICS
Composition:

Saccharomyces cerevisiae
Yeast rehydrating agent

Physico-chemical characteristics:

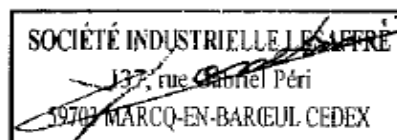
Dry matter (D.M.)	: 94.0 - 96.5 %	
Proteins (nitrogen x 6,25)/D.M.	: 35 - 50 %	(Indicative)
P205/D.M.	: 1.5 - 3.0 %	(Indicative)

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, 08/09/22



Yves GOSSELIN / Quality Department