



CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
Order ref: 62813 / Invoice N°19783

Product(s)	Batch number	Production date	Expiring date
LEVURE DE BRASSERIE "SAFALE BE-134", 500G	1700171	12/04/2017	12/04/2020
LEVURE DE BRASSERIE "SAFALE BE-256",	29622	01/02/2017	01/02/2020
LEVURE DE BRASSERIE "SAFALE BE-256", 500G	1700083	22/02/2017	22/02/2020
LEVURE DE BRASSERIE "SAFALE F-2", 20G	31755	01/05/2017	01/05/2020
LEVURE DE BRASSERIE "SAFALE F-2", 500G	1700085	23/02/2017	23/02/2020
LEVURE DE BRASSERIE "SAFALE K-97", 500G	1700172	11/04/2017	11/04/2020
LEVURE DE BRASSERIE "SAFALE S-04", 11,5G	31748	01/05/2017	01/05/2020
LEVURE DE BRASSERIE "SAFALE S-04", 500G	1700120	15/03/2017	15/03/2020
LEVURE DE BRASSERIE "SAFLAGER S-23", 500G	1700025	18/01/2017	18/01/2020
LEVURE DE BRASSERIE "SAFALE S-33", 500G	1600373	25/08/2016	25/08/2019
LEVURE DE BRASSERIE "SAFALE S-33", 500G	1700034	25/01/2017	25/01/2020
LEVURE DE BRASSERIE "SAFALE S-33", 11,5G	30902	01/04/2017	01/04/2020
LEVURE DE BRASSERIE "SAFALE T-58", 500G	1700039	31/01/2017	31/01/2020
LEVURE DE BRASSERIE "SAFALE T-58", 11,5G	31753	01/05/2017	01/05/2020
LEVURE DE BRASSERIE "SAFALE US-05", 500G	1600489	09/11/2016	09/11/2019
LEVURE DE BRASSERIE "SAFALE US-05", 500G	1600536	08/12/2016	08/12/2019
LEVURE DE BRASSERIE "SAFALE US-05", 500G	1700108	08/03/2017	08/03/2020
LEVURE DE BRASSERIE "SAFALE US-05", 500G	1700130	22/03/2017	22/03/2020
LEVURE DE BRASSERIE "SAFLAGER W-34/70",	1700095	01/03/2017	01/03/2020
LEVURE DE BRASSERIE "SAFALE WB-06", 500G	1700046	01/02/2017	01/02/2020
LEVURE DE BRASSERIE "SAFALE US-05", 11,5G	29661	01/02/2017	01/02/2020
LEVURE DE BRASSERIE "SAFALE S-04", 10KG	1600414	20/09/2016	20/09/2019

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

Marcq-en-Baroeul, 28/07/17



Yves GOSSELIN / Quality Department