

CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
Order ref: 82743 / Invoice N°37051

Product (s)	Batch number	Production date	Expiring date
LEVURE DE BRASSERIE "SAFALE F-2", 500G	1900620	26112019	26112022
LEVURE DE BRASSERIE "SAFALE BE-256", 500G	1900379	03072019	03072022
LEVURE DE BRASSERIE "SAFALE S-04, 10KG"	1900301	28052019	28052022
LEVURE DE BRASSERIE "SAFALE US-05", 500G	1900358	22062019	22062022
LEVURE DE BRASSERIE "SAFALE US-05, 10KG"	1900250	03052019	03052022

DESCRIPTION

Instant dry brewer's yeast.

ANALYTICAL CHARACTERISTICS
Composition:

Saccharomyces cerevisiae
Yeast rehydrating agent

Physico-chemical characteristics:

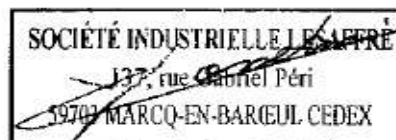
Dry matter (D.M.)	: 94.0 - 96.5 %	
Proteins (nitrogen x 6,25)/D.M.	: 35 - 50 %	(Indicative)
P205/D.M.	: 1.5 - 3.0 %	(Indicative)

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, 04/02/20



Yves GOSSELIN / Quality Department