

CERTIFICATE OF ANALYSIS

Products	Batch number	Production Date	Expiry date
BREWING YEAST "SAFALE US-05", 100G CARTON OF 100 SACHETS DE 100G"	62793	01/04/2021	01/04/2024
BREWING YEAST "SAFALE S-04", 100G CARTON OF 100 SACHETS DE 100G"	220374	07/06/2022	07/06/2025
BREWING YEAST "SAFALE BE-134", 500G, CARTONS OF 20 SACHETS OF 500G	23864/1	25/03/2021	25/03/2024
BREWING YEAST "SAFALE BE-256", CARTONS OF 152 SACHETS OF 11.5G	66376	01/09/2021	01/09/2024
BREWING YEAST "SAFALE BE-256", 500G CARTONS OF 20 SACHETS OF 500 G	2100770	18/05/2021	18/05/2024
BREWING YEAST "SAFALE F-2", 500G CARTONS OF 20 SACHETS OF 500 G	2200234	22/02/2022	22/02/2025
BREWING YEAST "SAFALE K-97", 500G CARTONS OF 20 SACHETS OF 500 G	2200392	30/03/2022	30/03/2025
BREWING YEAST "SAFALE K-97, 10KG" CARTONS OF 10 KG VACUUM PACKED BAG	2101236	14/09/2021	14/09/2024
BREWING YEAST "SAFALE S-04", 500G CARTONS OF 20 SACHETS OF 500 G	2101543	23/11/2021	23/11/2024
BREWING YEAST "SAFALE S-04,11,5G" CARTONS OF 152 SACHETS OF 11.5G	66981	01/09/2021	01/09/2024
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	2200074	22/01/2022	22/01/2025
BREWING YEAST "SAFALE US-05", 500G CARTONS OF 20 SACHETS OF 500 G	2200372	25/03/2022	25/03/2025
BREWING YEAST "SAFALE WB-06", 10KG" CARTONS OF 10 KG VACUUM PACKED BAG	25321/1	01/11/2021	01/11/2024
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	2101482	10/11/2021	10/11/2024
BREWING YEAST "SAFBREW LA-01", 500G CARTONS OF 20 SACHETS OF 500 G"	2200505	16/04/2022	15/04/2025
BREWING YEAST "SAFLAGER W-34/70", CARTONS OF 20 SACHETS OF 500 G	2200556	27/04/2022	27/04/2025

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

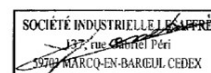
Category	SafLager range	SafAle range
Dry matter	94,0 - 96,5 %	94,0 - 96,5 %

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.



Yves GOSSELIN / Quality Department