



CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
Order ref: 69880 / Invoice N°25686

Product(s)	Batch number	Production date	Expiring date
LEVURE DE BRASSERIE "SAFALE BE-134",	38206	01022018	01022021
LEVURE DE BRASSERIE "SAFALE BE-134", 500G	1700408	14092017	14092020
LEVURE DE BRASSERIE "SAFALE HA-18", 500G	31689	24082017	23082020
LEVURE DE BRASSERIE "SAFALE BE-256", 500G	1800117	15032018	15032021
LEVURE DE BRASSERIE "SAFALE F-2", 20G	35673	01112017	01112020
LEVURE DE BRASSERIE "SAFALE F-2", 500G	1600455	20102016	20102020
LEVURE DE BRASSERIE "SAFALE K-97", 11,5G	38211	01022018	01022021
LEVURE DE BRASSERIE "SAFALE K-97", 500G	1800033	25012018	25012021
LEVURE DE BRASSERIE "SAFALE S-04, 11,5G"	38204	01022018	01022021
LEVURE DE BRASSERIE "SAFALE S-04", 500G	1800070	14022018	14022021
LEVURE DE BRASSERIE "SAFALE S-04, 10KG"	1700552	05122017	05122020
LEVURE DE BRASSERIE "SAFALE S-33", 11,5G	37145	01012018	01012021
LEVURE DE BRASSERIE "SAFALE T-58", 500G	1700512	17112017	17112020
LEVURE DE BRASSERIE "SAFALE US-05", 500G	1800191	21042018	21042021
LEVURE DE BRASSERIE "SAFLAGER W-34/70", 500G	1800035	24012018	24012021
LEVURE DE BRASSERIE "SAFLAGER W-34/70", 500G	1800068	14022018	14022021
LEVURE DE BRASSERIE "SAFALE WB-06, 500G"	1800036	25012018	25012021
LEVURE DE BRASSERIE "SAFALE T-58", 10KG	1700512	17112017	17112020
LEVURE DE BRASSERIE "SAFALE US-05", 11,5G	38210	01022018	01022021
LEVURE DE BRASSERIE "SAFALE WB-06", 11,5G	35048	01102017	01102020
LEVURE DE BRASSERIE "SAFALE US-05, 10KG"	1800208	01052018	01052021
LEVURE DE BRASSERIE "SAFLAGER W-34/70", 10KG	1700035	25012017	25012020
LEVURE DE BRASSERIE "SAFALE WB-06", 10KG	1800179	16042018	16042021
LEVURE DE BRASSERIE "SAFLAGER S-23", 500G	1700338	02082017	02082020

DESCRIPTION

Instant dry brewer's yeast.

ANALYTICAL CHARACTERISTICS

Composition:

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

Marcq-en-Baroeul, 19/06/18



Yves GOSSELIN / Quality Department

CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
Order ref: 69880 / Invoice N°25686

Product(s)	Batch number	Production date	Expiring date
LEVURE POUR WHISKY "SAFSPiRiT M-1", 500G	1700571	15122017	15122020

DESCRIPTION

Active dry yeast made of viable yeast cells.

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:

Living cells	:	> 20 10 ⁹ cells/g at packaging
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.

The packaging protects the product from external contaminations, provided it is not damaged.

Marcq-en-Baroeul, 19/06/2018



Yves GOSSELIN / Quality Department