

CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
Order ref: 63417
Invoice N°20247

Product(s)	Batch number	Production date	Expiring date
LEVURE DE BRASSERIE "SAFLAGER S-189",	27161	01/11/2016	01/11/2019
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", 11,5G	23965	01/06/2016	01/06/2018
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	1700313	28/06/2017	28/06/2020
LEVURE DE BRASSERIE "SAFLAGER S-23", 500G	1700025	18/01/2017	18/01/2020
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	1700101	06/03/2017	06/03/2020
LEVURE DE BRASSERIE "SAFALE T-58", 11,5G	31753	01/05/2017	01/05/2020
LEVURE DE BRASSERIE "SAFALE US-05", 500G	1700141	29/03/2017	29/03/2020
LEVURE DE BRASSERIE "SAFLAGER W-34/70",	1700097	01/03/2017	01/03/2020
LEVURE DE BRASSERIE "SAFALE WB-06, 500G"	1700212	02/05/2017	02/05/2020
LEVURE DE BRASSERIE "SAFALE US-05", 11,5G	30936	01/04/2017	01/04/2020
LEVURE DE BRASSERIE "SAFALE WB-06", 11,5G	30346	01/03/2017	01/03/2020
LEVURE DE BRASSERIE "SAFLAGER W-34/70	30337	01/03/2017	01/03/2020

DESCRIPTION

Instant dry brewer's yeast.

ANALYTICAL CHARACTERISTICS
Composition:

Saccharomyces cerevisiae
Yeast rehydrating agent

Physico-chemical characteristics:

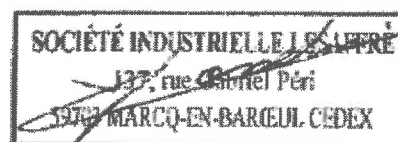
Dry matter (D.M.)	:	94.0 - 96.5 %	
Proteins (nitrogen x 6,25)/D.M.	:	35 - 50 %	(Indicative)
P205/D.M.	:	1.5 - 3.0 %	(Indicative)

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, 25/08/17



Yves GOSSELIN / Quality Department

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Invoice N°20247

Product(s)	Batch number	Production date	Expiring date
LEVURE POUR WHISKY "SAFSPRIT M-1", 500G	1700292	16/06/2017	16/06/2020

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)

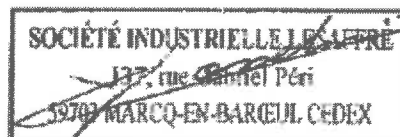
Microbiological characteristics:

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, 25/08/2017



Yves GOSSELIN / Quality Department