

CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
Order ref: 69101
Invoice N°24980

Product(s)	Batch number	Production date	Expiring date
LEVURE DE BRASSERIE "SAFALE BE-134",	36330	01122017	01122020
LEVURE DE BRASSERIE "SAFALE BE-134", 500G	1700408	14092017	14092020
LEVURE DE BRASSERIE "SAFALE BE-256",	35043	01102017	01102020
LEVURE DE BRASSERIE "SAFALE BE-256", 500G	1700494	01112017	01112020
LEVURE DE BRASSERIE "SAFALE F-2", 20G	34330	01092017	01092020
	35049	01102017	01102020
LEVURE DE BRASSERIE "SAFALE F-2", 500G	1700085	23022017	23022020
LEVURE DE BRASSERIE "SAFALE K-97", 500G	1700538	29112017	29112020
LEVURE DE BRASSERIE "SAFALE S-04", 500G	1700511	10112017	10112020
	1700556	08122017	08122020
LEVURE DE BRASSERIE "SAFLAGER S-189",	1700084	22022017	22022020
LEVURE DE BRASSERIE "SAFLAGER S-23", 500G	1700338	02082017	02082020
LEVURE DE BRASSERIE "SAFALE S-33", 500G	1700498	02112017	02112020
LEVURE DE BRASSERIE "SAFALE S-33", 11,5G	36331	01122017	01122020
LEVURE DE BRASSERIE "SAFALE T-58", 500G	1700347	12082017	12082020
LEVURE DE BRASSERIE "SAFALE T-58", 11,5G	35671	01112017	01112020
LEVURE DE BRASSERIE "SAFALE US-05", 500G	1800116	14032018	14032021
	1800120	14032018	14032021
LEVURE DE BRASSERIE "SAFALE WB-06, 500G"	1700360	16082017	16082020
LEVURE DE BRASSERIE "SAFALE WB-06", 11,5G	35048	01102017	01102020

DESCRIPTION

Instant dry brewer's yeast.

ANALYTICAL CHARACTERISTICS
Composition:

Saccharomyces
Yeast rehydrating agent

Physico-chemical characteristics:

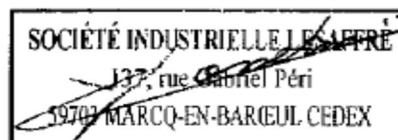
Dry matter (D.M.)	: 94.0 - 96.5 %	
Proteins (nitrogen x 6,25)/D.M.	: 35 - 50 %	(Indicative)
P205/D.M.	: 1.5 - 3.0 %	(Indicative)

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, 12/07/18



Yves GOSSELIN / Quality Department