

DANSTAR FERMENT A.G.

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Issued to: SELECTED BREWING INGREDIENTS

Émis à: DOORNHOEK 3880
TB VEGHEL 5465 TB
THE NETHERLANDS

Certificate No. / Numéro Certificat

QC744359

Certificate of Conformity / Certificat de Conformité

Product / Produit:	18410-06-11 LALBREW KÖLN 10KG (20x500G)
Lot # / No. de Lot:	41013440230611V
Production Date / Date de Production:	Dec-22
Date of Analysis / Date des Analyses:	Feb-23
Expiration Date / Date d'Expiration:	Dec-24

Product Specifications / Caractéristiques techniques du produit

Solids / Solides	>93	%
Viable Yeast / Levures Revivifiables	$\geq 1 \times 10^9$	CFU/g
Total Bacteria / Bactéries Totales	<1 per 10^6 yeast cells	
Wild Yeast / Autres Levures	<1 per 10^6 yeast cells	
Beer Fermentation / Fermentation de la Bière	Within 7 days at 20°C in standard wort	
Coliforms / Coliformes	<100	CFU/g
E.coli	<10	CFU/g
Salmonella	Negative in 25g	
Staphylococcus aureus	Negative in 1g	
STA (qPCR, after enrichment)	Negative in 1g	