

**CERTIFICATE OF ANALYSIS**

MALTERIE DU CHATEAU  
 No. de commande: 25369054  
 No. de facture : 92610270

Products	Batch number	Production Date	Expiry date
BREWING YEAST "SAFALE BE-256", 500G CARTONS OF 20 SACHETS OF 500 G	2200597	03/05/2022	03/05/2025

**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 <sup>9</sup> cfu/g	> 1.0 *10 <sup>10</sup> cfu/g
Total Bacteria	< 1 cfu /10 <sup>6</sup> yeast cell	< 5 cfu /10 <sup>7</sup> yeast cell
Lactic acid bacteria	< 1 cfu /6.0*10 <sup>6</sup> yeast cell	< 1 cfu /10 <sup>7</sup> yeast cell
"Wild Yeast"	< 1 cfu /6*10 <sup>6</sup> yeast cell	< 1 cfu /10 <sup>7</sup> 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