

**CERTIFICATE OF ANALYSIS**

MALTERIE DU CHATEAU  
 No. de commande: 25418831  
 No. De facture : 92665208

| Products   | Batch number | Production Date | Expiry date |
|--|--------------|-----------------|-------------|
| BREWING YEAST "SAFLAGER W-34/70", CARTONS OF 20 SACHETS OF 500 G | 2201159      | 15/09/2022      | 15/09/2025  |

**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.



Eves GOSSSELIN / Quality Department