

CERTIFICATE	OF	ANALYSIS	

Products	Batch number	Production Date	Expiry date
WHISKY YEAST "SAFSPIRIT M-1", 500G CARTONS OF 20 SACHETS OF 500 G	25563/2	29/12/2021	29/12/2024

DESCRIPTION

Active dry yeast made of viable yeast cells.

ANALYTICAL CHARACTERISTICS

Composition:

Saccharomyces cerevisiae excepted 'safspirit fd-3' / Saccharomyces Bayanus 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	:	> 20 109 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.

SOCIÉTÉ INDUSTRIELLE LE LETRE

1970 MARCO-EN-BARGEUL CEDEX

Yves GOSSELIN / Quality Department