

CERTIFICATE OF ANALYSIS

MALTERIE DU CHATEAU

COMMANDE 59630 - O/ref 25345052

Products	Batch number	Production Date	Expiry date
WHISKY YEAST "SAFSPIRIT M-1", 500G CARTONS OF 20 SACHETS OF 500 G	BL2200001A	01/07/2022	01/07/2025

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 LA FRÉ

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5919 NORCO EN BARGUL CEDEX

Yves GOSSELIN / Quality Department