

## CERTIFICATE OF ANALYSIS

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

Products	Batch number	Production Date	Expiry date
BREWING YEAST EXTRACT "SPRINGBLANCHE", 100G CARTON OF 20 SACHETS OF 100G	220471	07/07/2022	07/07/2025

**DESCRIPTION**

Yeast protein extract

**ANALYTICAL CHARACTERISTICS****Composition:**

*Saccharomyces cerevisiae* yeast protein extract : 100 %

**Physico-chemical characteristics:**

Dry matter (D.M.)	: > 85 %
Total Nitrogen (/D.M.)	: > 8 %
Total Proteins TP (nitrogen x 6.25) (/D.M.)	: > 50 %

**Microbiological characteristics:**

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.

Marcq-en-Baroeul,



Yves GOSSELIN / Quality Department