

CERTIFICATE OF ANALYSIS

Products	Batch number	Production Date	Expiry date
BREWING YEAST "SAFBREW DA-16"",500G CARTONS OF 20 SACHETS OF 500 G"	66438	01/10/2021	01/10/2024

### DESCRIPTION

Instant dry brewer's yeast and enzyme.

### ANALYTICAL CHARACTERISTICS

### Composition:

Yeast (Saccharomyces)

Maltodextrin

Glucoamylase from Aspergillus niger (EC 3.2.1.3)

Emulsifier E491 (sorbitan monostearate)

# Physico-chemical characteristics:

Dry matter (D.M.) : 94.0 - 96.5 %

## Microbiological characteristics:

Salmonella : Abs. in 25 g of dry yeast

The production has been made in accordance with the European Sanitary Standard and fits for human consumption.

Marcq-en-Baroeul,

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