

DANSTAR FERMENT A.G.

Poststrasse 30
Zug 6300
Switzerland / Suisse

Tel : +45 75 91 50 80
Courriel / E-Mail : odesk@lallemand.com

Issued to: SBI - Selected Brewing Ingredi

Émis à: Doornhoek 3880

TB Veghel 5465 TB

THE NETHERLANDS

Certificate No. / Numéro Certificat

QC734552

Certificate of Conformity / Certificat de Conformité

Product / Produit: 10385-06-11 ABBAYE 10KG (20X500G)

Lot # / No. de Lot: 38508240920611V

Production Date / Date de Production: Aug-22

Date of Analysis / Date des Analyses: Sep-22

Expiration Date / Date d'Expiration: Aug-25

Product Specifications / Caractéristiques techniques du produit

Solids / Solides	>93	%
Viable Yeast / Levures Revivifiables	$\geq 5 \times 10^9$	CFU/g
Total Bacteria / Bactéries Totales	<1 per 10^6 yeast cells	
Wild Yeast / Autres Levures	<1 per 10^6 yeast cells	
Beer Fermentation / Fermentation de la Bière	Within 4 days at 20°C in standard wort	
Coliforms / Coliformes	<100	CFU/g
E.coli	<10	CFU/g
Salmonella	Negative in 25g	
Staphylococcus aureus	Negative in 1g	

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Certificate of Conformity / Certificat de Conformité

Product / Produit: 10372-06-11 MUNICH CLASSIC 10KG (20X500G)
Lot # / No. de Lot: 37207740920611V
Production Date / Date de Production: Jul-22
Date of Analysis / Date des Analyses: Sep-22
Expiration Date / Date d'Expiration: Sep-25

Product Specifications / Caractéristiques techniques du produit

Solids / Solides	>93	%
Viable Yeast / Levures Revivifiables	$\geq 5 \times 10^9$	CFU/g
Total Bacteria / Bactéries Totales	<1 per 10^6 yeast cells	
Wild Yeast / Autres Levures	<1 per 10^6 yeast cells	
Beer Fermentation / Fermentation de la Bière	Within 4 days at 20°C in standard wort	
Coliforms / Coliformes	<100	CFU/g
E.coli	<10	CFU/g
Salmonella	Negative in 25g	
Staphylococcus aureus	Negative in 1g	

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Product / Produit: 10067-06-11 WINDSOR ALE 10KG HP (20X500G)
Lot # / No. de Lot: 06715840820611X
Production Date / Date de Production: Apr-22
Date of Analysis / Date des Analyses: Sep-22
Expiration Date / Date d'Expiration: Apr-25

Product Specifications / Caractéristiques techniques du produit

Solids / Solides	>93	%
Viable Yeast / Levures Revivifiables	$\geq 5 \times 10^9$	CFU/g
Total Bacteria / Bactéries Totales	<1 per 10^6 yeast cells	
Wild Yeast / Autres Levures	<1 per 10^6 yeast cells	
Beer Fermentation / Fermentation de la Bière	Within 4 days at 20°C in standard wort	
Coliforms / Coliformes	<100	CFU/g
E.coli	<10	CFU/g
Salmonella	Negative in 25g	
Staphylococcus aureus	Negative in 1g	