

**CERTIFICATE OF ANALYSIS**

Customer: SELECTED BREWING INGREDIENTS  
BV  
Your ref : 241  
Order ref: 39565  
Invoice N°46644

Product (s)	Batch number	Production date	Expiring date
'SAFALE BE-134', 11.5G BREWING YEAST	81322	01122020	01122023
'SAFALE WB-06', 11.5G BREWING YEAST	00001	01072020	01072023
'SAFLAGER S-23, 11.5G' BREWING YEAST	72880	01112020	02112023
'SAFALE S-04, 11.5G' BREWING YEAST	62141	01042021	01042024

**DESCRIPTION**

Instant dry brewer's yeast.

**COMPOSITION**

SafLager range	SafAle range
S. pastorianus / Yeast rehydrating agent	S. cerevisiae / Yeast rehydrating agent

**ANALYTICAL CHARACTERISTICS**
**Physico - Chemical analysis**

Category	SafLager range	SafAle range
Dry matter	94,0 - 96,5 %	94,0 - 96,5 %

**Microbial characteristics:**

Category	SafLager range	SafAle range
Viable Yeast	> 6.0 *10 <sup>9</sup> cfu/g	> 1.0 *10 <sup>10</sup> cfu/g
Total Bacteria	< 1 cfu /10 <sup>6</sup> yeast cell	< 5 cfu /10 <sup>7</sup> yeast cell
Lactic acid bacteria	< 1 cfu /6.0*10 <sup>6</sup> yeast cell	< 1 cfu /10 <sup>7</sup> yeast cell
"Wild Yeast"	< 1 cfu /6*10 <sup>6</sup> yeast cell	< 1 cfu /10 <sup>7</sup> yeast cell

Pathogenic micro-organisms:	In accordance with regulation	In accordance with regulation
Salmonella	Abs. in 25 g of dry yeast	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, 19/05/21



Yves GOSSELIN / Quality Department