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CERTIFICATE OF ANALYSIS

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

Product(s)	Batch	Production	Expiring
	number	date	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 %	

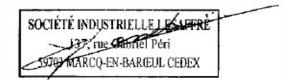
Microbial characteristics:

Category	SafLager range	SafAle range
Viable Yeast	> 6.0 *109 cfu/g	> 1.0 *1010 cfu/g
Total Bacteria	< 1 cfu /106 yeast cell	< 5 cfu /107 yeast cell
Lactic acid bacteria	< 1 cfu /6.0*106 yeast cell	< 1 cfu /107 yeast cell
"Wild Yeast"	< 1 cfu /6*106 yeast cell	< 1 cfu /107 yeast cell

Pathogenic micro-organisms:	In accorda regulation	ance with		accordance lation	with
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