

CERTIFICATE OF ANALYSIS

Customer: SELECTED BREWING INGREDIENTS
BV
Your ref : order 140
Order ref: 38315 / Invoice N°45224

Product (s)	Batch number	Production date	Expiring date
'SAFALE BE-256', 11.5G BREWING YEAST	52760	01092019	01092022
	67080	01092020	01092023
'SAFALE K-97', 11.5G BREWING YEAST	51564	01072019	01072022
'SAFALE T-58', 11.5G BREWING YEAST	64540	01092020	01092023
	67230	01092020	01092023
'SAFALE US-05', 11.5G BREWING YEAST	73009	01112020	01112023
'SAFLAGER W-34/70, 11.5G' BREWING YEAST	60733	01062020	02062023
	72867	01102020	01102023

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 ⁹ cfu/g	> 1.0 *10 ¹⁰ cfu/g
Total Bacteria	< 1 cfu /10 ⁶ yeast cell	< 5 cfu /10 ⁷ yeast cell
Lactic acid bacteria	< 1 cfu /6.0*10 ⁶ yeast cell	< 1 cfu /10 ⁷ yeast cell
"Wild Yeast"	< 1 cfu /6*10 ⁶ yeast cell	< 1 cfu /10 ⁷ 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, 02/06/21

