

# CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU

Order ref:25213267

Product(s)	Batch	Production date	Expiry date
	number		
SAFBREW BR-8 24X100G	65717	01.08.2021	01.08.2024

#### DESCRIPTION

Instant dry brewer's yeast (Brettanomyces bruxellensis).

#### COMPOSITION

Brettanomyces bruxellensis, Yeast rehydrating agent

# ANALYTICAL CHARACTERISTICS

# Physico - Chemical analysis

Category	
Dry matter	94,0 - 96,5 %

#### Microbial characteristics:

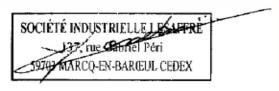
Category	
Viable Yeast	> 5.0 *10° cfu/g
Total Bacteria	< 5 cfu /10 <sup>6</sup> yeast cell
Lactic acid bacteria	< 1 cfu / 10° yeast cell
"Wild Yeast"(*)	< 5 cfu / 10 <sup>6</sup> yeast cell

<sup>(\*)</sup>Other than Brettanomyces spp.

Pathogenic micro-organisms:	In accordance with regulation
Salmonella	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, 29/07/22



Yves GOSSELIN / Quality Department

