

CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
Order ref:25213267

Product (s)	Batch number	Production date	Expiry date
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 ⁹ cfu/g
Total Bacteria	< 5 cfu /10 ⁶ yeast cell
Lactic acid bacteria	< 1 cfu / 10 ⁶ yeast cell
"Wild Yeast" (*)	< 5 cfu / 10 ⁶ yeast cell

(*) 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