

**CERTIFICATE OF ANALYSIS**

Products	Batch number	Production Date	Expiry date
BREWING YEAST "SAFBREW DA-16"" ,500G CARTONS OF 20 SACHETS OF 500 G"	98093	01.03.2021	01.03.2024

**DESCRIPTION**

Instant dry brewer's yeast and enzyme.

**ANALYTICAL CHARACTERISTICS**

**Composition:**

Yeast (*Saccharomyces*)  
Maltodextrin  
Glucoamylase from *Aspergillus niger* (EC 3.2.1.3)  
Emulsifier E491 (sorbitan monostearate)

**Physico-chemical characteristics:**

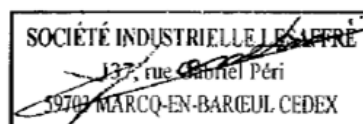
Dry matter (D.M.) : 94.0 - 96.5 %

**Microbiological characteristics:**

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,



Yves GOSSELIN / Quality Department

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