

CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
 Your ref 58202
 Order ref: 84713 / Invoice N°37980

Product(s)	Batch number	Production date	Expiring date
LEVURE POUR WHISKY "SAFSPIRIT M-1", 500G	1900276	17052019	17052022
LEVURE POUR WHISKY "SAFSPIRIT M-1", 10KG	1900540	18102019	18102022

DESCRIPTION

Active dry yeast made of viable yeast cells.

ANALYTICAL CHARACTERISTICS
Composition:

Saccharomyces cerevisiae
 excepted 'SAFSPIRIT FD-3' / *Saccharomyces Bayanus*
 Yeast rehydrating agent

Physico-chemical characteristics:

Dry matter (D.M.)	:	94.0 - 96.5 %	
Proteins (nitrogen x 6,25)/D.M.	:	35 - 50 %	(Indicative)
P205/D.M.	:	1.5 - 3.0 %	(Indicative)

Microbiological characteristics:

Living cells	:	> 20 10 ⁹ cells/g at packaging
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.

The packaging protects the product from external contaminations, provided it is not damaged.

Marcq-en-Baroeul, 24/03/2020



Yves GOSSELIN / Quality
 Department