

CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU Order ref: 84489 / Invoice N°37790

Product (s)	Batch number	Production date	Expiring date
LEVURE POUR WHISKEY "SAFSPIRIT USW-6",	1900248	02052019	02052022

DESCRIPTION

Active dry yeast made of viable yeast cells.

ANALYTICAL CHARACTERISTICS**Composition:**

<i>Saccharomyces cerevisiae</i> excepted 'SAFSPIRIT FD-3' / <i>Saccharomyces Bayanus</i> 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)

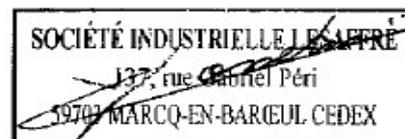
Microbiological characteristics:

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, 11/03/2020



Yves GOSSELIN / Quality
Department