

DANSTAR FERMENT A.G.

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Issued to: SBI - Selected Brewing Ingredi
Émis à: Kraaiendonk 44 (navigation sta
5428 NZ Venhorst THE NETHERLA

Certificate No. / Numéro Certificat

QC573831

Certificate of Conformity / Certificat de Conformité

Product / Produit:	10228-06-27 DIAMOND LAGER YEAST 10KG HP (2
Lot # / No. de Lot:	22801700380627V
Production Date / Date de Production:	Feb-18
Date of Analysis / Date des Analyses:	Feb-18
Expiration Date / Date d'Expiration:	Feb-20

Product Specifications / Caractéristiques techniques du produit

Solids / Solides	>93	%
Viable Yeast / Levures Revivables	$\geq 5 \times 10^9$	CFU/g
Total Bacteria / Bactéries Totales	<1 per 10^6 yeast cells	
Wild Yeast / Autres Levures	<1 per 10^6 yeast cells	
Beer Fermentation / Fermentation de la Bière	Within 7 days at 12°C in standard wort	
Coliforms / Coliformes	<100	CFU/g
E. coli	<10	CFU/g
Salmonella	Negative in 25g	
Staphylococcus aureus	Negative in 1g	

Storage Conditions / Conditions d'Entreposage

Store below 4°C / Entreposer à moins de 4°C