

CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
Order ref: 82124 / Invoice N°36269

Product(s)	Batch number	Production date	Expiring date
LEVURE POUR ALCOOL "SAFSPIRIT HG-1", 500G	1700218	06052017	06052020
LEVURE POUR WHISKY "SAFSPIRIT M-1", 500G	1900339	15062019	15062022
LEVURE POUR ALCOOL "SAFSPIRIT GR-2", 500G	1900240	28042019	28042022
LEVURE POUR ALCOOL "SAFSPIRIT FD-3", 500G	1900582	11112019	11112022
LEVURE POUR ALCOOL "SAFSPIRIT CO-16", 500G	1900562	30102019	30102022
LEVURE POUR ALCOOL "SAFSPIRIT USW-6", 500G	1900248	02052019	02052022
LEVURE POUR ALCOOL "SAFSPIRIT D-53", 500G	42004	01092018	01092021

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, 23/12/2019



Yves GOSSELIN / Quality
Department