

CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
Order ref: 61946 / Invoice N°19014

Product (s)	Batch number	Production date	Expiring date
LEVURE DE BRASSERIE "SAFALE BE-256",	29622	01/02/2017	01/02/2020
LEVURE DE BRASSERIE "SAFALE BE-256", 500G	1700083	22/02/2017	22/02/2020
LEVURE DE BRASSERIE "SAFALE F-2", 20G	31755	01/05/2017	01/05/2020
LEVURE DE BRASSERIE "SAFALE F-2", 500G	1700085	23/02/2017	23/02/2020
LEVURE DE BRASSERIE "SAFALE K-97", 500G	1700172	11/04/2017	11/04/2020
LEVURE DE BRASSERIE "SAFALE S-04, 11,5G"	27159	01/11/2016	01/11/2019
LEVURE DE BRASSERIE "SAFALE S-04", 500G	1700120	15/03/2017	15/03/2020
LEVURE DE BRASSERIE "SAFLAGER S-189" 500G,	1600368	24/08/2016	24/08/2019
LEVURE DE BRASSERIE "SAFLAGER S-189" 500G	1600370	24/08/2016	24/08/2019
LEVURE DE BRASSERIE "SAFLAGER S-23", 11,5G	26505	01/09/2016	01/09/2018
LEVURE DE BRASSERIE "SAFLAGER S-23", 500G	1700025	18/01/2017	18/01/2020
LEVURE DE BRASSERIE "SAFALE S-33", 500G	1600373	25/08/2016	25/08/2019
LEVURE DE BRASSERIE "SAFALE S-33", 11,5G	29653	01/02/2017	01/02/2020
LEVURE DE BRASSERIE "SAFALE T-58", 500G	1600462	27/10/2016	27/10/2019
LEVURE DE BRASSERIE "SAFALE T-58", 11,5G	29662	01/03/2017	01/03/2020
LEVURE DE BRASSERIE "SAFALE US-05", 500G	1700058	08/02/2017	08/02/2020
LEVURE DE BRASSERIE "SAFLAGER W-34/70", 500G	1700010	01/07/2017	01/07/2020
LEVURE DE BRASSERIE "SAFALE WB-06", 500G	1700045	01/02/2017	01/02/2020
LEVURE DE BRASSERIE "SAFALE US-05", 11,5G	29661	01/02/2017	01/02/2020
LEVURE DE BRASSERIE "SAFALE WB-06", 11,5G	26052	01/09/2016	01/09/2018
LEVURE DE BRASSERIE "SAFALE BE-134", 11,5G	32187	01/06/2017	01/06/2020

DESCRIPTION

Instant dry brewer's yeast.

ANALYTICAL CHARACTERISTICS
Composition:

Saccharomyces cerevisiae
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:

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, 15/06/17



Yves GOSSELIN / Quality Department

CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
Order ref: 61946
Invoice: 19014

Product(s)	Batch number	Production date	Expiring date
LEVURE POUR WHISKY "SAFSPIRIT M-1"10KG,;	1600546	15/12/2016	15/12/2019

DESCRIPTION

Active dry yeast made of viable yeast cells.

ANALYTICAL CHARACTERISTICS
Composition:

Saccharomyces cerevisiae
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, 15/06/2017

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