

CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
Order ref: 59281
Invoice N°16841

Product (s)	Batch number	Production date	Expiring date
LEVURE DE BRASSERIE "SAFBREW BE-256",	1600152	30/03/2016	30/03/2019
LEVURE DE BRASSERIE "SAFBREW F2", 20G	27163	01/11/2016	01/11/2019
LEVURE DE BRASSERIE "SAFBREW F-2", 500G	25952	01/09/2016	01/09/2019
LEVURE DE BRASSERIE "SAFALE K-97", 500G	1600299	23/06/2016	23/06/2019
LEVURE DE BRASSERIE "SAFALE S-04, 11,5G"	24805	01/07/2016	01/07/2018
LEVURE DE BRASSERIE "SAFALE S-04", 500G	1600414	21/09/2016	21/09/2019
LEVURE DE BRASSERIE "SAFLAGER S-23, 11,5G"	23368	01/05/2016	01/05/2018
LEVURE DE BRASSERIE "SAFLAGER S-23", 500G	1600447	12/10/2016	12/10/2019
LEVURE DE BRASSERIE "SAFALE S-33", 500G	1600373	25/08/2016	25/08/2019
LEVURE DE BRASSERIE "SAFBREW S-33, 11,5G"	24807	01/07/2016	01/07/2018
LEVURE DE BRASSERIE "SAFALE T-58", 500G	1600399	15/09/2016	15/09/2019
LEVURE DE BRASSERIE "SAFBREW T-58, 11,5G"	21867	01/03/2016	01/03/2018
LEVURE DE BRASSERIE "SAFALE US-05", 500G	1600464	26/10/2016	26/10/2019
LEVURE DE BRASSERIE "SAFLAGER W-34/70",	1600394	07/09/2016	07/09/2019
LEVURE DE BRASSERIE "SAFALE WB-06, 500G"	1600312	29/06/2016	29/06/2019

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
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The production has been made in accordance with the European Sanitary Standards and fits for human consumption.

Marcq-en-Baroeul, 17/02/17



Yves GOSSELIN / Quality Department