

CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
Order ref: 65074
Invoice N°21669

Product (s)	Batch number	Production date	Expiring date
LEVURE DE BRASSERIE "SAFALE BE-134", 500G	1700171	12042017	12042020
LEVURE DE BRASSERIE "SAFALE BE-256", 500G	1700083	22022017	22022020
LEVURE DE BRASSERIE "SAFALE F-2", 500G	1700085	23022017	23022020
LEVURE DE BRASSERIE "SAFALE K-97", 500G	1700433	27092017	27092020
LEVURE DE BRASSERIE "SAFALE S-04, 11,5G"	33154	01072017	01072020
LEVURE DE BRASSERIE "SAFALE S-04", 500G	1700337	03082017	03082020
LEVURE DE BRASSERIE "SAFLAGER S-189",	1600544	14122016	14122019
LEVURE DE BRASSERIE "SAFALE S-33", 500G	1700034	25012017	25012020
LEVURE DE BRASSERIE "SAFALE S-33", 11,5G	33156	01072017	01072020
LEVURE DE BRASSERIE "SAFALE T-58", 500G	1700210	07052017	07052020
LEVURE DE BRASSERIE "SAFALE T-58", 11,5G	33161	01072017	01072020
LEVURE DE BRASSERIE "SAFALE US-05", 500G	1700301	21062017	21062020
LEVURE DE BRASSERIE "SAFALE WB-06, 500G"	1700212	02052017	02052020
	1700360	16082017	16082020
LEVURE DE BRASSERIE "SAFALE US-05", 11,5G	33159	01072017	01072020
LEVURE DE BRASSERIE "SAFALE WB-06, 11,5G	33680	01072017	01072020

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, 10/11/17



Yves GOSSELIN / Quality Department

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Product (s)	Batch number	Production date	Expiring date
LEVURE POUR WHISKY "SAFSPIRIT M-1", 500G	1600529	02122016	02122019
	1700292	16062017	16062020
	1700373	24082017	24082020
LEVURE POUR WHISKY "SAFSPIRIT M-1", 10KG	1700292	16062017	16062020

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, 10/11/2017



Yves GOSSELIN / Quality Department