



CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
Order ref: 62317 / Invoice N°19252

Product(s)	Batch number	Production date	Expiring date
LEVURE DE BRASSERIE "SAFALE BE-134", 11,5g	32187	01062017	01062020
LEVURE DE BRASSERIE "SAFALE BE-256", 11,5g	29622	01022017	01022020
LEVURE DE BRASSERIE "SAFALE BE-256", 500G	1700083	22022017	22022020
LEVURE DE BRASSERIE "SAFALE F-2", 20G	31755	01052017	01052020
LEVURE DE BRASSERIE "SAFALE F-2", 500G	1700085	23022017	23022020
LEVURE DE BRASSERIE "SAFALE K-97", 500G	1700172	11042017	11042020
LEVURE DE BRASSERIE "SAFALE S-04", 11,5G	30335	01032017	01032020
LEVURE DE BRASSERIE "SAFALE S-04", 500G	1600527	01122016	01122019
LEVURE DE BRASSERIE "SAFALE S-04", 500G	1700120	15032017	15032020
LEVURE DE BRASSERIE "SAFLAGER S-23", 11,5G	29659	01022017	01022020
LEVURE DE BRASSERIE "SAFLAGER S-23", 500G	1600501	16112016	16112019
LEVURE DE BRASSERIE "SAFALE S-33", 500G	1600373	25082016	25082019
LEVURE DE BRASSERIE "SAFALE S-33", 11,5G	30902	01042017	01042020
LEVURE DE BRASSERIE "SAFALE T-58", 500G	1600399	15092016	15092019
LEVURE DE BRASSERIE "SAFALE T-58", 500G	1600462	27102016	27102019
LEVURE DE BRASSERIE "SAFALE T-58", 500G	1700039	31012017	31012020
LEVURE DE BRASSERIE "SAFALE T-58", 11,5G	31753	01052017	01052020
LEVURE DE BRASSERIE "SAFALE US-05", 500G	1700058	08022017	08022020
LEVURE DE BRASSERIE "SAFALE US-05", 500G	1700059	08022017	08022020
LEVURE DE BRASSERIE "SAFALE US-05", 500G	1700072	15022017	15022020
LEVURE DE BRASSERIE "SAFALE US-05", 500G	1700073	16022017	16022020
LEVURE DE BRASSERIE "SAFLAGER W-34/70", 500G	1700010	10012017	10012020
LEVURE DE BRASSERIE "SAFALE WB-06", 500G	1600332	03082016	03082019
LEVURE DE BRASSERIE "SAFALE WB-06", 500G	1700045	01022017	01022020
LEVURE DE BRASSERIE "SAFALE US-05", 11,5G	29661	01022017	01022020
LEVURE DE BRASSERIE "SAFALE WB-06", 11,5G	31754	01052017	01052020

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, 04/07/2017



Yves GOSSELIN / Quality Department