

CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
Order ref: 81601 / Invoice N°35554

Product(s)	Batch number	Production date	Expiring date
LEVURE DE BRASSERIE "SAFALE BE-134", 500G	1800530	13112018	13112021
LEVURE DE BRASSERIE "SAFALE BE-256",	46298	01122018	01122021
LEVURE DE BRASSERIE "SAFALE BE-256", 500G	1900379	03072019	03072022
LEVURE DE BRASSERIE "SAFALE F-2", 20G	49319	01042019	01042022
	50256	01052019	01052022
LEVURE DE BRASSERIE "SAFALE F-2", 500G	1700241	21052017	21052021
LEVURE DE BRASSERIE "SAFALE S-04, 11,5G"	47697	01022019	01022022
LEVURE DE BRASSERIE "SAFALE S-04", 500G	1900091	19022019	19022022
LEVURE DE BRASSERIE "SAFALE S-33", 500G	1900258	07052019	07052022
LEVURE DE BRASSERIE "SAFALE T-58", 11,5G	47624	01022019	01022022
LEVURE DE BRASSERIE "SAFALE US-05", 500G	1900309	31052019	31052022
LEVURE DE BRASSERIE "SAFLAGER W-34/70",	1900507	01102019	01102022
LEVURE DE BRASSERIE "SAFALE US-05", 11,5G	50254	01052019	01052022

DESCRIPTION

Instant dry brewer's yeast.

ANALYTICAL CHARACTERISTICS
Composition:

Saccharomyces cerevisiae
Yeast rehydrating agent

Physico-chemical characteristics:

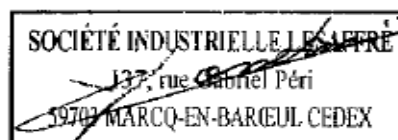
Dry matter (D.M.)	: 94.0 - 96.5 %	
Proteins (nitrogen x 6,25)/D.M.	: 35 - 50 %	(Indicative)
P205/D.M.	: 1.5 - 3.0 %	(Indicative)

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, 20/11/19



Yves GOSSELIN / Quality Department