

**CERTIFICATE OF ANALYSIS**

Customer: MALTERIE DU CHATEAU
Votre ref: 57160/Daniela Racu
Order ref: 67435
Invoice N°23593

Product (s)	Batch number	Production date	Expiring date
LEVURE DE BRASSERIE "SAFALE F-2", 20G	34330	01092017	01092020
	35049	01102017	01102020
LEVURE DE BRASSERIE "SAFALE F-2", 500G	1700085	23022017	23022020
LEVURE DE BRASSERIE "SAFALE K-97", 500G	1700538	29112017	29112020
LEVURE DE BRASSERIE "SAFALE S-04", 500G	1700511	10112017	10112020
	1700556	08122017	08122020
LEVURE DE BRASSERIE "SAFLAGER S-189",	1600545	14122016	14122019
LEVURE DE BRASSERIE "SAFLAGER S-23", 500G	1700336	01082017	01082020
LEVURE DE BRASSERIE "SAFALE S-33", 500G	1700315	29062017	29062020
LEVURE DE BRASSERIE "SAFALE S-33", 11,5G	35046	01102017	01102020
LEVURE DE BRASSERIE "SAFALE T-58", 500G	1700431	30092017	30092020
LEVURE DE BRASSERIE "SAFALE T-58", 11,5G	35047	01102017	01102020
	35671	01112017	01112020
LEVURE DE BRASSERIE "SAFALE US-05", 500G	1700531	22112017	22112020
	1700554	06122017	06122020
LEVURE DE BRASSERIE "SAFLAGER W-34/70",	1700410	13092017	13092020
LEVURE DE BRASSERIE "SAFALE WB-06, 500G"	1700360	16082017	16082020

DESCRIPTION

Instant dry brewer's yeast.

ANALYTICAL CHARACTERISTICS**Composition:**

Saccharomyces cerevisiae
Yeast rehydrating agent

Physico-chemical characteristics:

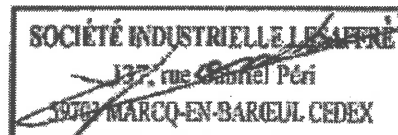
Dry matter (D.M.)	: 94.0 – 96.5 %	
Proteins (nitrogen x 6,25)/D.M.	: 35 – 50 %	(Indicative)
P205/D.M.	: 1.5 – 3.0 %	(Indicative)

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, 22/02/18



Yves GOSSELIN / Quality Department