



CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
Order ref: 71782
Invoice N° 27236

Product (s)	Batch number	Production date	Expiring date
LEVURE DE BRASSERIE "SAFALE BE-134",	38206	01022018	01022021
LEVURE DE BRASSERIE "SAFALE BE-134", 500G	1700408	14092017	14092020
LEVURE DE BRASSERIE "SAFALE BE-256",	39718	01032018	01032021
LEVURE DE BRASSERIE "SAFALE BE-256", 500G	1800117	15032018	15032021
LEVURE DE BRASSERIE "SAFALE F-2", 500G	1800249	24052018	24052021
LEVURE DE BRASSERIE "SAFALE K-97", 11,5G	43011	01072018	01072021
LEVURE DE BRASSERIE "SAFALE K-97", 500G	1700538	29112017	29112020
	1800242	19052018	19052021
LEVURE DE BRASSERIE "SAFALE S-04, 11,5G"	38204	01022018	01022021
LEVURE DE BRASSERIE "SAFALE S-04", 500G	1800070	14022018	14022021
LEVURE DE BRASSERIE "SAFLAGER S-189",	1800171	11042018	11042021
LEVURE DE BRASSERIE "SAFALE S-33", 500G	1800221	09052018	09052021
LEVURE DE BRASSERIE "SAFALE S-33", 11,5G	37145	01012018	01012021
LEVURE DE BRASSERIE "SAFALE T-58", 500G	1800067	15022018	15022021
LEVURE DE BRASSERIE "SAFALE T-58", 11,5G	39741	01032018	01032021
LEVURE DE BRASSERIE "SAFALE US-05", 500G	1800274	07062018	07062021
	1800283	12062018	12062021
	1800273	07062018	07062021
	1800291	16062018	16062021
LEVURE DE BRASSERIE "SAFALE US-05", 11,5G	42640	01072018	01072021

DESCRIPTION

Instant dry brewer's yeast.

ANALYTICAL CHARACTERISTICS**Composition:**

Saccharomyces
Yeast rehydrating agent

Physico-chemical characteristics:

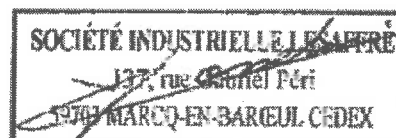
Dry matter (D.M.)	: 94.0 - 96.5 %	
Proteins (nitrogen x 6,25)/D.M.	: 35 - 50 %	(Indicative)
P205/D.M.	: 1.5 - 3.0 %	(Indicative)

Microbiological characteristics:

Salmonella	: Abs. in 25 g of dry yeast
------------	-----------------------------

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

Marcq-en-Baroeul, 18/09/18



Yves GOSSELIN / Quality Department

CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
Order ref: 71782
Invoice N° 27236

Product(s)	Batch number	Production date	Expiring date
SAFCIDER YEAST 20X500G	1800240	07052018	07052022

DESCRIPTION

Active dry yeast.

ANALYTICAL CHARACTERISTICS
Composition:

Saccharomyces bayanus : > 98.5%
Emulsifier (E491) : < 1.5 %

Physico-chemical characteristics:

Dry Matter (D.M.) : 94.0 - 96.5 %
Proteins (nitrogen x 6,25)/D.M. : 37.5 - 47.5 %
P2O5/D.M : 2.2 - 3.0 %

Microbiological characteristics:

Living cells : > 1.10¹⁰ cfu/ g product
Salmonella : Abs. in 25 g product
Coliform count : < 10 cfu/ g product
Escherichia coli : Absence in 1g product
Costridium perfringens : Absence in 0.01 g product
Staphylococcus aureus : Absence in 1g product

Heavy metals: (mg/kg of product)

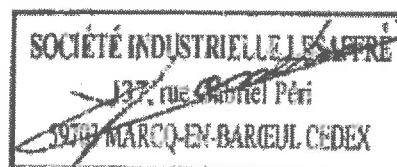
Arsenic : < 3.0
Cadmium : < 1.0
Mercury : < 1.0
Lead : < 2.0

(Based on our HACCP plan control)

Weight control in compliance with the EU directive Nr 76211 amended by the directive 78/891

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

Marcq-en-Baroeul, 18/09/2018



Yves GOSSELIN / Quality Manager

CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
Order ref: 71782
Invoice N° 27236

Product(s)	Batch number	Production date	Expiring date
ACTIVATEUR DE FERMENTATION BRASSERIE "SPRINGFERM BR-2", 25G	42801	01072018	01072021

DESCRIPTION

Complex yeast nutrient

ANALYTICAL CHARACTERISTICS
Composition:

Inactivated yeast (rich in growth factors)
Zinc sulphate
Manganese sulphate

Physico-chemical characteristics:

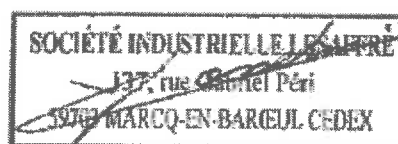
Dry matter (D.M.)	: >90%
Zn	: 1.90 - 2.10 % w/w
Mn	: 0.24 - 0.30 % w/w

Microbiological characteristics:

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.

Marcq-en-Baroeul, 18/09/18



Yves GOSSELIN / Quality Department

CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
Order ref: 71782
Invoice N° 27236

Product(s)	Batch number	Production date	Expiring date
LEVURE POUR WHISKY "SAFSPRIT M-1", 500G	1700571	15122017	15122020

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)

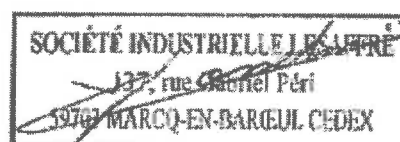
Microbiological characteristics:

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, 18/09/2018



Yves GOSSELIN / Quality Department