



CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
Votre ref: 57302/Daniela Racu
Order ref: 69586
Invoice N°25416

Product (s)	Batch number	Production date	Expiring date
LEVURE DE BRASSERIE "SAFALE BE-134", 500G	1700408	14092017	14092020
LEVURE DE BRASSERIE "SAFALE BE-256",	37143	01012018	01012021
LEVURE DE BRASSERIE "SAFALE BE-256", 500G	1800117	15032018	15032021
LEVURE DE BRASSERIE "SAFALE F-2", 20G	35673	01112017	01112020
LEVURE DE BRASSERIE "SAFALE K-97", 11,5G	36334	01122017	01122020
LEVURE DE BRASSERIE "SAFALE K-97", 500G	1800033	25012018	25012021
LEVURE DE BRASSERIE "SAFALE S-04, 11,5G"	38204	01022018	01022021
LEVURE DE BRASSERIE "SAFALE S-04", 500G	1700556	08122017	08122020
LEVURE DE BRASSERIE "SAFLAGER S-23", 500G	1700338	02082017	02082020
LEVURE DE BRASSERIE "SAFALE S-33", 500G	1700498	02112017	02112020
LEVURE DE BRASSERIE "SAFALE S-33", 11,5G	34320	01092017	01092020
LEVURE DE BRASSERIE "SAFALE T-58", 500G	1700431	30092017	30092020
LEVURE DE BRASSERIE "SAFALE US-05", 500G	1800144	27032018	27032021
LEVURE DE BRASSERIE "SAFALE WB-06, 500G"	1700360	16082017	16082020
	1700530	22112017	22112020
LEVURE DE BRASSERIE "SAFALE US-05", 11,5G	37140	01012018	01012021
LEVURE DE BRASSERIE "SAFALE WB-06", 11,5G	35048	01102017	01102020
LEVURE DE BRASSERIE "SAFLAGER W-34/70	35045	01102017	01102020

DESCRIPTION

Instant dry brewer's yeast.

ANALYTICAL CHARACTERISTICS**Composition:**

Saccharomyces cerevisiae
Yeast rehydrating agent

Physico-chemical characteristics:

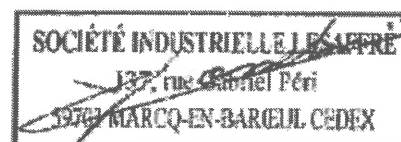
Dry matter (D.M.)	: 94.0 - 96.5 %	
Proteins (nitrogen x 6,25)/D.M.	: 35 - 50 %	(Indicative)
P205/D.M.	: 1.5 - 3.0 %	(Indicative)

Microbiological characteristics:

Salmonella : Abs. in 25 g of dry yeast

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

Marcq-en-Baroeul, 08/06/18



Yves GOSSELIN / Quality Department