

**CERTIFICATE OF ANALYSIS**

Customer: MALTERIE DU CHATEAU  
Your ref : 58072  
Order ref: 82124

Product (s)	Batch number	Production date	Expiring date
LEVURE DE BRASSERIE "SAFALE LA-01", 500G	1800197	26042018	26042018

**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, 20/02/20



Yves GOSSELIN / Quality Department