

**CERTIFICATE OF ANALYSIS**

Customer: MALTERIE DU CHATEAU
Votre ref : 57521
Order ref: 72658
Invoice N°27927

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	37141	03012018	03012021
	41660	01062018	01062021
LEVURE DE BRASSERIE "SAFALE F-2", 500G	1800249	24052018	24052021
LEVURE DE BRASSERIE "SAFALE K-97", 500G	1800405	05092018	05092021
LEVURE DE BRASSERIE "SAFALE S-04, 11,5G"	39719	01032018	01032021
LEVURE DE BRASSERIE "SAFALE S-04", 500G	1800272	05062018	05062021
LEVURE DE BRASSERIE "SAFLAGER S-189",	1800171	11042018	11042021
LEVURE DE BRASSERIE "SAFLAGER S-23", 11,5G	39739	01032018	01032021
LEVURE DE BRASSERIE "SAFLAGER S-23", 500G	1800368	15082018	15082021
LEVURE DE BRASSERIE "SAFALE S-33", 500G	1800221	09052018	09052021
LEVURE DE BRASSERIE "SAFALE S-33", 11,5G	39738	01032018	01032021
LEVURE DE BRASSERIE "SAFALE T-58", 500G	1800130	27032018	27032021
LEVURE DE BRASSERIE "SAFALE US-05", 500G	1800389	25082018	25082021
LEVURE DE BRASSERIE "SAFLAGER W-34/70",	1800355	07082018	07082021
	1800393	28082018	28082021
LEVURE DE BRASSERIE "SAFALE US-05", 11,5G	43611	01092018	01092021
LEVURE DE BRASSERIE "SAFALE WB-06", 11,5G	35048	01102017	01102020

DESCRIPTION

Instant dry brewer's yeast.

ANALYTICAL CHARACTERISTICS**Composition:**

Saccharomyces cerevisiae
Yeast rehydrating agent

Physico-chemical characteristics:

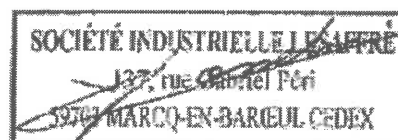
Dry matter (D.M.)	: 94.0 - 96.5 %	
Proteins (nitrogen x 6,25)/D.M.	: 35 - 50 %	(Indicative)
P205/D.M.	: 1.5 - 3.0 %	(Indicative)

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, 23/10/18



Yves GOSSELIN / Quality Department