



## CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU  
Order ref: 76702 / Invoice N°31299

| Product(s)                               | Batch number | Production date | Expiring date |
|------------------------------------------|--------------|-----------------|---------------|
| LEVURE POUR ALCOOL "SAFSPIRIT HG-1",     | 1700218      | 06052017        | 06052020      |
| LEVURE POUR WHISKY "SAFSPIRIT M-1", 500G | 1800287      | 14062018        | 14062021      |
| LEVURE POUR WHISKY "SAFSPIRIT M-1", 500G | 1800338      | 30072018        | 30072021      |
| LEVURE POUR WHISKEY "SAFSPIRIT USW-6",   | 1800261      | 31052018        | 31052021      |

**DESCRIPTION**

Active dry yeast made of viable yeast cells.

**ANALYTICAL CHARACTERISTICS****Composition:**

*Saccharomyces cerevisiae*  
excepted 'SAFSPIRIT FD-3' / *Saccharomyces Bayanus*  
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 <sup>9</sup> 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, 09/04/2019

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