



CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
Your ref : 57532
Order ref: 72808
Invoice N°28094

Product (s)	Batch number	Production date	Expiring date
LEVURE DE BRASSERIE "SAFALE BE-256", 500G	1800117	15032018	15032021
LEVURE DE BRASSERIE "SAFALE S-04", 500G	1800278	08062018	08062021
LEVURE DE BRASSERIE "SAFLAGER S-23", 500G	1800368	15082018	15082021
LEVURE DE BRASSERIE "SAFALE US-05", 500G	1800431	19092018	19092021

DESCRIPTION

Instant dry brewer's yeast.

ANALYTICAL CHARACTERISTICS

Composition:

Saccharomyces cerevisiae
Yeast rehydrating agent

Physico-chemical characteristics:

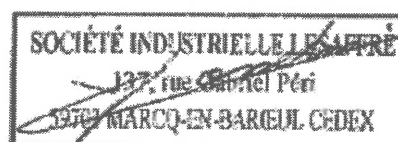
Dry matter (D.M.)	: 94.0 - 96.5 %	
Proteins (nitrogen x 6,25)/D.M.	: 35 - 50 %	(Indicative)
P205/D.M.	: 1.5 - 3.0 %	(Indicative)

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, 07/11/18



Yves GOSSELIN / Quality Department