

CERTIFICATE OF ANALYSIS

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

Product (s)	Batch number	Production date	Expiring date
LEVURE POUR WHISKY "SAFSPIRIT M-1", 500G	1700571 1800287	15122017 14062018	15122020 14062021

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 ⁹ 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, 23/10/2018



Yves GOSSELIN / Quality
 Department