

CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
 Votre ref : 57344
 Order ref: 70246
 Invoice N°25924

Product (s)	Batch number	Production date	Expiring date
LEVURE DE BRASSERIE "SAFALE BE-134", 500G	1700408	14092017	14092020
LEVURE DE BRASSERIE "SAFALE BE-256", 500G	1700494	01112017	01112020
LEVURE DE BRASSERIE "SAFALE F-2", 20G	35673	01112017	01112020
LEVURE DE BRASSERIE "SAFALE F-2", 500G	1600455	20102016	20102020
LEVURE DE BRASSERIE "SAFALE K-97", 500G	1800033	25012018	25012021
LEVURE DE BRASSERIE "SAFALE S-04, 11,5G"	38204	01022018	01022021
LEVURE DE BRASSERIE "SAFALE S-04", 500G	1800070	14022018	14022021
LEVURE DE BRASSERIE "SAFALE S-33", 500G	1700498	02112017	02112020
LEVURE DE BRASSERIE "SAFALE T-58", 500G	1700512	17112017	17112020
LEVURE DE BRASSERIE "SAFALE US-05", 500G	1800220	09052018	09052021
LEVURE DE BRASSERIE "SAFLAGER W-34/70",	1800199	25042018	25042021
LEVURE DE BRASSERIE "SAFALE WB-06, 500G"	1800036	25012018	25012021
LEVURE DE BRASSERIE "SAFALE US-05", 11,5G	39740	01032018	01032021

DESCRIPTION

Instant dry brewer's yeast.

ANALYTICAL CHARACTERISTICS
Composition:

Saccharomyces cerevisiae
 Yeast rehydrating agent

Physico-chemical characteristics:

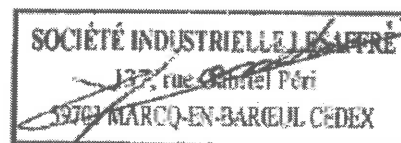
Dry matter (D.M.)	: 94.0 - 96.5 %	
Proteins (nitrogen x 6,25)/D.M.	: 35 - 50 %	(Indicative)
P205/D.M.	: 1.5 - 3.0 %	(Indicative)

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, 02/07/18



Yves GOSSELIN / Quality Department