



CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
Order ref: 73926 / Invoice N°28985

Product(s)	Batch number	Production date	Expiry date
LEVURE DE BRASSERIE "SAFALE BE-256", 500G	1800117	15032018	15032021
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"	38204	01022018	01022021
LEVURE DE BRASSERIE "SAFALE S-04", 500G	1800278	08062018	08062021
LEVURE DE BRASSERIE "SAFALE S-04, 10KG"	1700556	05122017	05122020
LEVURE DE BRASSERIE "SAFLAGER S-23", 500G	1800368	15082018	15082021
LEVURE DE BRASSERIE "SAFALE S-33", 500G	1800221	09052018	09052021
LEVURE DE BRASSERIE "SAFALE US-05", 500G	1800447	29092018	29092021
LEVURE DE BRASSERIE "SAFLAGER W-34/70",	1800417	11092018	11092021
LEVURE DE BRASSERIE "SAFALE US-05", 11,5G	44253	01092018	01092021
LEVURE DE BRASSERIE "SAFALE WB-06", 11,5G	35048	01102017	01102020

DESCRIPTION

Instant dry brewer's yeast.

ANALYTICAL CHARACTERISTICS**Composition:**

Saccharomyces
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, 17/12/18

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