

CERTIFICATE OF ANALYSIS

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

Product(s)	Batch number	Production date	Expiring date
LEVURE DE BRASSERIE "SAFALE BE-256", 11,5g	39718	01032018	01032021
LEVURE DE BRASSERIE "SAFALE BE-256", 500G	1800576	05122018	05122021
LEVURE DE BRASSERIE "SAFALE K-97", 500G	1800574	05122018	05122021
LEVURE DE BRASSERIE "SAFALE K-97", 500G	1900103	27022019	27022022
LEVURE DE BRASSERIE "SAFALE S-04", 11,5G	41257	01052018	01052021
LEVURE DE BRASSERIE "SAFALE S-04", 500G	1800278	08062018	08062021
LEVURE DE BRASSERIE "SAFALE S-33", 500G	1800221	09052018	09052021
LEVURE DE BRASSERIE "SAFALE S-33", 500G	1800340	31072018	31072021
LEVURE DE BRASSERIE "SAFALE S-33", 11,5G	44252	01092018	01092021
LEVURE DE BRASSERIE "SAFALE T-58", 500G	1800130	27032018	27032021
LEVURE DE BRASSERIE "SAFALE US-05", 500G	1900018	11012019	11012022
LEVURE DE BRASSERIE "SAFALE US-05", 500G	1900024	15012019	15012022
LEVURE DE BRASSERIE "SAFALE US-05", 500G	1900031	18012019	18012022
LEVURE DE BRASSERIE "SAFALE US-05", 500G	1900040	22012019	22012022
LEVURE DE BRASSERIE "SAFALE WB-06, 500G"	1800524	10112018	10112021
LEVURE DE BRASSERIE "SAFALE US-05", 11,5G	47625	01022019	01022022

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, 16/05/19



Yves GOSSELIN / Quality Department