



CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
Your ref : 57987
Order ref: 80532
Invoice N°34579

Product(s)	Batch number	Production date	Expiring date
LEVURE DE BRASSERIE "SAFALE BE-256", 500G	1900379	03072019	03072022
LEVURE DE BRASSERIE "SAFALE F-2", 20G	50256	01052019	01052022
LEVURE DE BRASSERIE "SAFALE F-2", 500G	1900404	12082019	12082022
LEVURE DE BRASSERIE "SAFALE K-97", 500G	46297	01122018	01122021
LEVURE DE BRASSERIE "SAFALE S-04, 11,5G"	1800602	18122018	18122021
LEVURE DE BRASSERIE "SAFALE S-04", 500G	1900102	27022019	27022022
LEVURE DE BRASSERIE "SAFLAGER S-189",	1900369	28062019	28062022
LEVURE DE BRASSERIE "SAFLAGER S-23", 500G	1800518	07112018	07112021
LEVURE DE BRASSERIE "SAFALE S-33", 500G	46616	01122018	01122021
LEVURE DE BRASSERIE "SAFALE S-33", 11,5G	1800455	06102018	06102021
LEVURE DE BRASSERIE "SAFALE T-58", 500G	1900038	26012019	26012022
LEVURE DE BRASSERIE "SAFALE T-58", 11,5G	45597	01112018	01112021
LEVURE DE BRASSERIE "SAFALE US-05", 500G	1900222	20042019	20042022
LEVURE DE BRASSERIE "SAFLAGER W-34/70",	1900349	19062019	19062022
LEVURE DE BRASSERIE "SAFALE WB-06, 500G"	1900033	19012019	19012022
LEVURE DE BRASSERIE "SAFALE T-58", 10KG	1900038	25012018	25012022
LEVURE DE BRASSERIE "SAFALE US-05", 11,5G	50254	01052019	01052022
LEVURE DE BRASSERIE "SAFALE WB-06", 11,5G	46289	01122018	01122021
LEVURE DE BRASSERIE "SAFALE US-05, 10KG"	1900172	28032019	28032022

DESCRIPTION

Instant dry brewer's yeast.

ANALYTICAL CHARACTERISTICS**Composition:**

Saccharomyces cerevisiae
Yeast rehydrating agent

Physico-chemical characteristics:

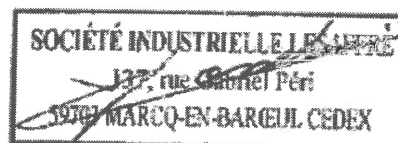
Dry matter (D.M.)	: 94.0 - 96.5 %	
Proteins (nitrogen x 6,25)/D.M.	: 35 - 50 %	(Indicative)
P205/D.M.	: 1.5 - 3.0 %	(Indicative)

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, 09/10/19



Yves GOSSELIN / Quality Department