

CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
Your ref : 58152
Order ref: 83505
Invoice N°37214

Product (s)	Batch number	Production date	Expiring date
LEVURE DE BRASSERIE "SAFALE BE-134",	44909	01102018	01102021
LEVURE DE BRASSERIE "SAFALE BE-256", 500G	1900379	03072019	03072022
LEVURE DE BRASSERIE "SAFALE F-2", 20G	51568	01072019	01072022
LEVURE DE BRASSERIE "SAFALE F-2", 500G	1900620	26112019	26112022
LEVURE DE BRASSERIE "SAFALE K-97", 500G	1900339	22112019	22112022
LEVURE DE BRASSERIE "SAFALE S-04, 11,5G"	49279	01042019	01042022
LEVURE DE BRASSERIE "SAFALE S-04", 500G	1900321	04062019	04062022
LEVURE DE BRASSERIE "SAFLAGER S-189",	1900230	24042019	24042022
LEVURE DE BRASSERIE "SAFALE S-33", 500G	1900339	08112019	08112022
LEVURE DE BRASSERIE "SAFALE T-58", 500G	1900162	29032019	29032022
LEVURE DE BRASSERIE "SAFALE T-58", 11,5G	47624	01022019	01022022
LEVURE DE BRASSERIE "SAFALE US-05", 500G	1900488	21092019	21092022
LEVURE DE BRASSERIE "SAFLAGER W-34/70",	1900590	12112019	12112022
LEVURE DE BRASSERIE "SAFALE WB-06, 500G"	1900274	16052019	16052022
LEVURE DE BRASSERIE "SAFALE US-05", 11,5G	52300	01082019	01082022
LEVURE DE BRASSERIE "SAFALE WB-06", 11,5G	48634	01032019	01032022

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, 17/02/20



Yves GOSSELIN / Quality Department