

CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
Order ref: 80129 / Invoice N°34379

Product(s)	Batch number	Production date	Expiring date
LEVURE DE BRASSERIE "SAFALE BE-134",	44909	01102018	01102021
LEVURE DE BRASSERIE "SAFALE BE-134", 500G	1800530	13112018	13112021
LEVURE DE BRASSERIE "SAFALE BE-256", 500G	1900379	03072019	03072022
LEVURE DE BRASSERIE "SAFALE K-97", 500G	1900404	12082019	12082022
LEVURE DE BRASSERIE "SAFALE S-04, 11,5G"	47697	01022019	01022022
LEVURE DE BRASSERIE "SAFALE S-04", 500G	1800602	18122018	18122021
LEVURE DE BRASSERIE "SAFLAGER S-189",	1900227	23042019	23042022
LEVURE DE BRASSERIE "SAFALE S-33", 500G	1800518	07112018	07112021
LEVURE DE BRASSERIE "SAFALE T-58", 500G	1800455	06102018	06102021
LEVURE DE BRASSERIE "SAFALE T-58", 11,5G	45597	01112018	01112021
LEVURE DE BRASSERIE "SAFALE US-05", 500G	1900211	16042019	16042022
LEVURE DE BRASSERIE "SAFLAGER W-34/70",	1900332	11062019	11062022
LEVURE DE BRASSERIE "SAFALE WB-06, 500G"	1900033	19012019	19012022
LEVURE DE BRASSERIE "SAFALE US-05", 11,5G	49310	01042019	01042022
LEVURE DE BRASSERIE "SAFALE WB-06", 10KG	1800474	12102018	12102021
	1800524	09112018	09112021
LEVURE DE BRASSERIE "SAFLAGER S-23", 11,5G	46293	01122018	01122021

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
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The production has been made in accordance with the European Sanitary Standards and fits for human consumption.

Marcq-en-Baroeul, 25/09/19



Yves GOSSELIN / Quality Department