

CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
Order ref: 82124 / Invoice N°36269

Product(s)	Batch number	Production date	Expiring date
LEVURE DE BRASSERIE "SAFALE BE-134", 11.5G	44909	01102018	01102021
LEVURE DE BRASSERIE "SAFALE BE-134", 500G	1800530	13112018	13112021
LEVURE DE BRASSERIE "SAFALE BE-256", 11.5G	46298	01122018	01122021
LEVURE DE BRASSERIE "SAFALE BE-256", 500G	1900379	03072019	03072022
LEVURE DE BRASSERIE "SAFALE F-2", 20G	54979	01122019	01122022
LEVURE DE BRASSERIE "SAFALE F-2", 500G	1700241	21052017	21052021
LEVURE DE BRASSERIE "SAFALE K-97", 500G	1900621	27112019	27112022
LEVURE DE BRASSERIE "SAFALE S-04", 11,5G"	47697	01022019	01022022
	48630	01032019	01032022
LEVURE DE BRASSERIE "SAFALE S-04", 500G	1900091	19022019	19022022
LEVURE DE BRASSERIE "SAFLAGER S-189", 500G	1900227	23042019	23042022
LEVURE DE BRASSERIE "SAFLAGER S-23", 11.5G	49308	01042019	01042022
LEVURE DE BRASSERIE "SAFLAGER S-23", 500G	1900468	11092019	11092022
LEVURE DE BRASSERIE "SAFALE S-33", 500G	1900258	07052019	07052022
LEVURE DE BRASSERIE "SAFALE S-33", 11,5G	47698	01022019	01022022
LEVURE DE BRASSERIE "SAFALE T-58", 500G	1900347	21062019	21062022
LEVURE DE BRASSERIE "SAFALE T-58", 11,5G	47624	01022019	01022022
LEVURE DE BRASSERIE "SAFALE US-05", 500G	1900311	01062019	01062022
LEVURE DE BRASSERIE "SAFLAGER W-34/70", 500G	1900292	25052019	25052022
LEVURE DE BRASSERIE "SAFALE WB-06, 500G"	1900309	31052019	31052022
LEVURE DE BRASSERIE "SAFALE US-05", 11,5G	1900341	14062019	14062022
LEVURE DE BRASSERIE "SAFALE WB-06, 11.5G	1900328	08062019	08062022
LEVURE DE BRASSERIE "SAFLAGER W-34/70", 11.5G	1900510	02102019	02102022
LEVURE DE BRASSERIE "SAFALE LA-01", 500G	1900033	19012019	19012022
LEVURE DE BRASSERIE "SAFBREW HA-18", 500G	50254	01052019	01052022

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, 23/12/19

