



CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
Your ref : 57938
Order ref: 79762
Invoice N°33974

Product (s)	Batch number	Production date	Expiring date
LEVURE DE BRASSERIE "SAFALE BE-134", 500G	1800530	13112018	13112021
LEVURE DE BRASSERIE "SAFALE BE-256",	44910	01102018	01102021
LEVURE DE BRASSERIE "SAFALE BE-256", 500G	1800576	05122018	05122021
LEVURE DE BRASSERIE "SAFALE F-2", 20G	43614	01092018	01092021
LEVURE DE BRASSERIE "SAFALE F-2", 500G	49319	01042019	01042022
	1900183	03042019	03042022
LEVURE DE BRASSERIE "SAFALE K-97", 500G	1900404	12082019	12082022
LEVURE DE BRASSERIE "SAFALE S-04, 11,5G"	44901	01102018	01102021
LEVURE DE BRASSERIE "SAFALE S-04", 500G	1800494	23102018	23102021
LEVURE DE BRASSERIE "SAFALE S-04, 10KG"	1800596	15122018	15122021
	1800272	05062018	05062021
LEVURE DE BRASSERIE "SAFLAGER S-189",	1900102	27022019	27022022
LEVURE DE BRASSERIE "SAFALE S-33", 500G	1800518	07112018	07112021
LEVURE DE BRASSERIE "SAFALE S-33", 11,5G	44912	01102018	01102021
LEVURE DE BRASSERIE "SAFALE T-58", 500G	1800455	06102018	06102021
LEVURE DE BRASSERIE "SAFALE T-58", 11,5G	44911	01102018	01102021
LEVURE DE BRASSERIE "SAFALE US-05", 500G	1900158	22032019	22032022
LEVURE DE BRASSERIE "SAFLAGER W-34/70",	1900298	28052019	28052022
LEVURE DE BRASSERIE "SAFALE WB-06, 500G"	1900299	29052019	29052022
	1900033	19012019	19012022
LEVURE DE BRASSERIE "SAFALE US-05", 11,5G	48632	01032019	01032022

DESCRIPTION

Instant dry brewer's yeast.

ANALYTICAL CHARACTERISTICS

Composition:

Saccharomyces cerevisiae
Yeast rehydrating agent

Physico-chemical characteristics:

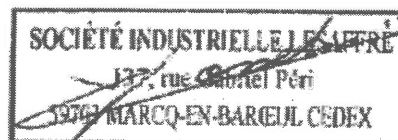
Dry matter (D.M.)	: 94.0 - 96.5 %	
Proteins (nitrogen x 6,25)/D.M.	: 35 - 50 %	(Indicative)
P205/D.M.	: 1.5 - 3.0 %	(Indicative)

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, 10/09/19



Yves GOSSELIN / Quality Department



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LEVURE DE BRASSERIE "SAFALE HA-18", 500G	46981	01012019	01012022

DESCRIPTION

Instant dry brewer's yeast and enzyme.

ANALYTICAL CHARACTERISTICS

Composition:

Yeast (*Saccharomyces*)
Maltodextrin
Glucoamylase from *Aspergillus niger* (EC 3.2.1.3)
Emulsifier E491 (sorbitan monostearate)

Physico-chemical characteristics:

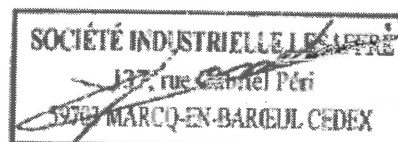
Dry matter (D.M.) : 94.0 - 96.5 %

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Salmonella : Abs. in 25 g of dry yeast

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