

CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
 Your ref : back order 58152
 Order ref: 83760
 Invoice N°37301

Product (s)	Batch number	Production date	Expiring date
LEVURE DE BRASSERIE "SAFBREW LA-01", 500G	2000021	15012020	15012023

DESCRIPTION

Instant dry brewer's yeast.

ANALYTICAL CHARACTERISTICS
Composition:

Saccharomyces cerevisiae
 Yeast rehydrating agent

Physico-chemical characteristics:

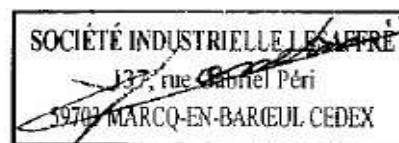
Dry matter (D.M.)	:	94.0 - 96.5 %	
Proteins (nitrogen x 6,25)/D.M.	:	35 - 50 %	(Indicative)
P205/D.M.	:	1.5 - 3.0 %	(Indicative)

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, 19/02/20



Yves GOSSELIN / Quality Department