

CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
Order ref: 58904
Invoice: 16559

Product (s)	Batch number	Production date	Expiring date
LEVURE DE BRASSERIE "SAFBREW BE-256", 500G;	1600152	30/03/2016	30/03/2019
LEVURE DE BRASSERIE "SAFBREW F-2", 500G;	25952	01/09/2016	01/09/2019
LEVURE DE BRASSERIE "SAFALE K-97", 500G;	1600299	23/06/2016	23/06/2019
LEVURE DE BRASSERIE "SAFALE S-04", 11,5G;	24805	01/07/2016	01/07/2018
LEVURE DE BRASSERIE "SAFALE S-04", 500G;	1600414	21/09/2016	01/07/2018
LEVURE DE BRASSERIE "SAFLAGER S-189", 11,5G;	1600370	24/08/2016	24/08/2019
LEVURE DE BRASSERIE "SAFLAGER S-23", 11,5;	20974	01/02/2016	01/02/2018
LEVURE DE BRASSERIE "SAFLAGER S-23", 500G;	1600380	31/08/2016	31/08/2019
LEVURE DE BRASSERIE "SAFBREW S-33", 500G;	1600203	28/04/2016	28/04/2019
LEVURE DE BRASSERIE "SAFBREW S-33", 11,5G;	23366	01/05/2016	01/05/2018
LEVURE DE BRASSERIE "SAFALE T-58", 500G;	1600399	15/09/2016	15/09/2019
LEVURE DE BRASSERIE "SAFBREW T-58", 11,5G;	21867	01/03/2016	01/03/2018
LEVURE DE BRASSERIE "SAFALE US-05", 500G;	1600437	05/10/2016	05/10/2019
LEVURE DE BRASSERIE "SAFLAGER W-34/70", 500G;	1600313	29/06/2016	29/06/2019
LEVURE DE BRASSERIE "SAFALE US-05", 11,5G;	26506	01/09/2016	01/09/2018
LEVURE DE BRASSERIE "SAFBREW WB-06", 11,5G;	22602	01/05/2016	01/05/2018

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, 03/02/17



Yves GOSSELIN
Quality Department

CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
Order ref: 58904
Invoice: 16559

Product (s)	Batch number	Production date	Expiring date
"SAFSPIRIT FD-3", 500G ;	1500514	24/11/2016	24/11/2019

DESCRIPTION

Active dry yeast made of viable yeast cells.

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:

Living cells	:	> 20 10 ⁹ cells/g at packaging
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.

The packaging protects the product from external contaminations, provided it is not damaged.

Marcq-en-Baroeul, 03/02/2017



Yves GOSSELIN
Quality Department