

CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
Order ref: 60205
Invoice N°17444

Product (s)	Batch number	Production date	Expiring date
LEVURE DE BRASSERIE "SAFBREW BE-256",	27860	01/12/2016	01/12/2019
LEVURE DE BRASSERIE "SAFALE BE-256", 500G	1700083	22/02/2017	22/02/2020
LEVURE DE BRASSERIE "SAFALE F-2", 20G	29231	01/02/2017	01/02/2020
LEVURE DE BRASSERIE "SAFBREW F-2", 500G	25952	01/09/2016	01/09/2019
LEVURE DE BRASSERIE "SAFALE K-97", 500G	1600543	13/12/2016	13/12/2019
LEVURE DE BRASSERIE "SAFALE S-04", 11,5G	26503	01/09/2016	01/09/2018
LEVURE DE BRASSERIE "SAFALE S-04", 500G	1600524	30/11/2016	30/11/2019
LEVURE DE BRASSERIE "SAFLAGER S-189",	1600370	24/08/2016	24/08/2019
LEVURE DE BRASSERIE "SAFLAGER S-23", 500G	1600501	16/11/2016	16/11/2019
LEVURE DE BRASSERIE "SAFALE S-33", 500G	1600373	25/08/2016	25/08/2019
LEVURE DE BRASSERIE "SAFBREW S-33", 11,5G	24807	01/07/2016	01/07/2018
LEVURE DE BRASSERIE "SAFALE T-58", 500G	1600399	15/09/2016	15/09/2019
LEVURE DE BRASSERIE "SAFBREW T-58", 11,5G	24810	01/07/2016	01/07/2018
LEVURE DE BRASSERIE "SAFALE US-05", 500G	1600488	09/11/2016	09/11/2019
LEVURE DE BRASSERIE "SAFLAGER W-34/70", 500G	1600391	06/09/2016	06/09/2019
	1600456	20/10/2016	20/10/2019
LEVURE DE BRASSERIE "SAFALE WB-06", 500G	1600312	29/06/2016	29/06/2019
LEVURE DE BRASSERIE "SAFALE US-05", 11,5G	26506	01/09/2016	01/09/2018
LEVURE DE BRASSERIE "SAFALE WB-06", 11,5G	26052	01/09/2016	01/09/2018

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, 24/03/17



Yves GOSSELIN / Quality Department

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Customer: MALTERIE DU CHATEAU
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Invoice: 17444

Product (s)	Batch number	Production date	Expiring date
LEVURE POUR WHISKY "SAFSPRIT M-1", 10KG	1600529	03/12/2016	03/12/2019

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, 24/03/2017

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