

CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
Order ref: 60526
Invoice: 17826

Product (s)	Batch number	Production date	Expiring date
LEVURE POUR WHISKY "SAFSPIRIT M-1", 500G	1700098	01/03/2017	01/03/2020

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)

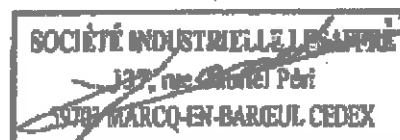
Microbiological characteristics:

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, 11/04/2017



Yves GOSSELIN
Quality Department



CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
Order ref: 60526 / Invoice N°17826

Product(s)	Batch number	Production date	Expiring date
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"	27159	01/11/2016	01/11/2019
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"	27160	01/11/2016	01/11/2019
LEVURE DE BRASSERIE "SAFALE T-58", 500G	1600399	15/09/2016	15/09/2019
LEVURE DE BRASSERIE "SAFALE US-05", 500G	1600534	07/12/2016	07/12/2019
LEVURE DE BRASSERIE "SAFLAGER W-34/70",	1600456	20/10/2016	20/10/2019
LEVURE DE BRASSERIE "SAFALE WB-06, 500G"	1600332	03/08/2016	03/08/2019

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, 11/04/17



Yves GOSSELIN / Quality Department