

CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
Order ref: 65674
Invoice N°22161

Product(s)	Batch number	Production date	Expiring date
LEVURE DE BRASSERIE "SAFALE BE-256",	30901	01042017	01042020
LEVURE DE BRASSERIE "SAFALE BE-256", 500G	1700083	22022017	22022020
LEVURE DE BRASSERIE "SAFALE F-2", 20G	34330	01092017	01092020
LEVURE DE BRASSERIE "SAFALE F-2", 500G	1700085	23022017	23022020
LEVURE DE BRASSERIE "SAFALE K-97", 500G	1700433	27092017	27092020
LEVURE DE BRASSERIE "SAFALE S-04, 11,5G"	34318	01092017	01092020
LEVURE DE BRASSERIE "SAFALE S-04", 500G	1700337	03082017	03082020
	1700474	20102017	20102020
LEVURE DE BRASSERIE "SAFLAGER S-189",	1600545	14122016	14122019
LEVURE DE BRASSERIE "SAFLAGER S-23", 11,5G	33157	01072017	01072020
LEVURE DE BRASSERIE "SAFLAGER S-23", 500G	1700238	17052017	17052020
LEVURE DE BRASSERIE "SAFALE S-33", 500G	1700034	25012017	25012020
	1700315	29062017	29062020
LEVURE DE BRASSERIE "SAFALE S-33", 11,5G	34320	05092017	01092020
LEVURE DE BRASSERIE "SAFALE T-58", 500G	1700347	12082017	12082020
LEVURE DE BRASSERIE "SAFALE T-58", 11,5G	34323	01092017	01092020
LEVURE DE BRASSERIE "SAFALE US-05", 500G	1700299	21062017	21062020
	1700376	24082017	24082020
LEVURE DE BRASSERIE "SAFLAGER W-34/70",	1700348	08082017	08082020
LEVURE DE BRASSERIE "SAFALE WB-06, 500G"	1700360	16082017	16082020
LEVURE DE BRASSERIE "SAFALE US-05", 11,5G	35041	01102017	01102020
LEVURE DE BRASSERIE "SAFALE WB-06", 11,5G	33680	01072017	01072020
LEVURE DE BRASSERIE "SAFLAGER W-34/70"	34319	01092017	01092020

DESCRIPTION

Instant dry brewer's yeast.

ANALYTICAL CHARACTERISTICS
Composition:

Saccharomyces cerevisiae
Yeast rehydrating agent

Physico-chemical characteristics:

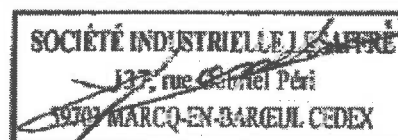
Dry matter (D.M.)	:	94.0 - 96.5 %	
Proteins (nitrogen x 6,25)/D.M.	:	35 - 50 %	(Indicative)
P205/D.M.	:	1.5 - 3.0 %	(Indicative)

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, 11/12/17



Yves GOSSELIN / Quality Department

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LEVURE POUR WHISKY "SAFSPIRIT M-1", 500G	1700373	24082017	24082020
LEVURE POUR WHISKY "SAFSPIRIT FD-3", 500	1700265	01062017	01062020
LEVURE POUR WHISKY "SAFSPIRIT M-1", 10KG	1700292	16062017	16062020
LEVURE POUR WHISKEY "SAFSPIRIT USW-6",	1700377	25082017	25082020

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)

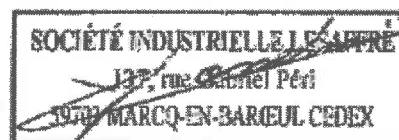
Microbiological characteristics:

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, 11/12/2017



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Product (s)	Batch number	Production date	Expiring date
LEVURE DE BRASSERIE "SAFALE HA-18", 500G	31689	24082017	23082020

DESCRIPTION

Instant dry brewer's yeast and enzyme.

ANALYTICAL CHARACTERISTICS
Composition:

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

Physico-chemical characteristics:

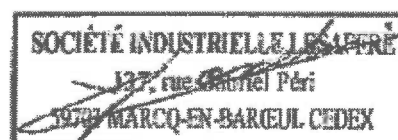
Dry matter (D.M.) : 94.0 - 96.5 %

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, 11/12/17



Yves GOSSELIN / Quality Department