

CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
 Votre reference : 57070/MARIANA BUSHAN
 Order ref: 66429
 Invoice N°22813

Product (s)	Batch number	Production date	Expiring date
LEVURE DE BRASSERIE "SAFALE BE-134", 500G	1700171	12042017	12042020
LEVURE DE BRASSERIE "SAFALE S-04, 11,5G"	33154	01072017	01072020
LEVURE DE BRASSERIE "SAFALE S-04", 500G	1700474	20102017	20102020
LEVURE DE BRASSERIE "SAFLAGER S-189",	1600544	14122016	14122019
LEVURE DE BRASSERIE "SAFLAGER S-23", 11,5G	32271	01062017	01062020
LEVURE DE BRASSERIE "SAFLAGER S-23", 500G	1700238	17052017	17052020
LEVURE DE BRASSERIE "SAFALE S-33", 11,5G	34320	05092017	01092020
LEVURE DE BRASSERIE "SAFALE T-58", 500G	1700210	07052017	07052020
LEVURE DE BRASSERIE "SAFALE US-05", 500G	1700400	07092017	07092020
	1700448	05102017	05102020
	1700460	11102017	11102020
LEVURE DE BRASSERIE "SAFLAGER W-34/70",	1700383	29082017	29082020
	1700386	30082017	30082020
LEVURE DE BRASSERIE "SAFALE WB-06, 500G"	1700360	16082017	16082020
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:

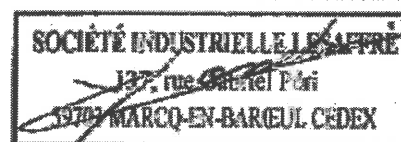
Dry matter (D.M.)	: 94.0 - 96.5 %	
Proteins (nitrogen x 6,25)/D.M.	: 35 - 50 %	(Indicative)
P205/D.M.	: 1.5 - 3.0 %	(Indicative)

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, 15/01/18



Yves GOSSELIN / Quality Department