

CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
Votre référence : 57219/DANIELLE RACU
Order ref: 68303
Invoice N°24357

Product(s)	Batch number	Production date	Expiring date
LEVURE POUR WHISKY "SAFSPIRIT M-1", 500G	1700373	24082017	24082020

DESCRIPTION

Active dry yeast made of viable yeast cells.

ANALYTICAL CHARACTERISTICS**Composition:**

Saccharomyces cerevisiae
excepted 'SAFSPIRIT FD-3' / *Saccharomyces Bayanus*
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)

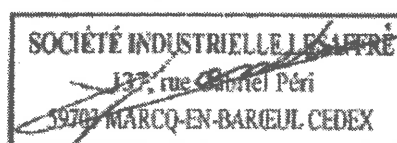
Microbiological characteristics:

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, 03/04/2018



Yves GOSSELIN / Quality Department

**CERTIFICATE OF ANALYSIS**

Customer: MALTERIE DU CHATEAU
Votre ref: 57219 / Danielle Racu
Order ref: 68303
Invoice N°24357

Product (s)	Batch number	Production date	Expiring date
LEVURE DE BRASSERIE "SAFALE BE-134",	36330	01122017	01122020
LEVURE DE BRASSERIE "SAFALE BE-134", 500G	1700171	12042017	12042020
LEVURE DE BRASSERIE "SAFALE HA-18", 500G	31689	24082017	23082020
LEVURE DE BRASSERIE "SAFALE BE-256",	33153	01072017	01072020
LEVURE DE BRASSERIE "SAFALE BE-256", 500G	1700494	01112017	01112020
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", 11,5G	38211	01022018	01022021
LEVURE DE BRASSERIE "SAFALE K-97", 500G	1700538	29112017	29112020
LEVURE DE BRASSERIE "SAFALE S-04, 11,5G"	35670	01112017	01112020
LEVURE DE BRASSERIE "SAFALE S-04", 500G	1700507	08112017	08112020
LEVURE DE BRASSERIE "SAFLAGER S-23", 500G	1700336	01082017	01082020
LEVURE DE BRASSERIE "SAFALE S-33", 500G	1700315	29062017	29062020
LEVURE DE BRASSERIE "SAFALE T-58", 11,5G	35047	01102017	01102020
LEVURE DE BRASSERIE "SAFALE US-05", 500G	1800047	31012018	31012021
	1800059	07022018	07022021
LEVURE DE BRASSERIE "SAFLAGER W-34/70",	1700386	30082017	30082020
LEVURE DE BRASSERIE "SAFALE WB-06, 500G"	1700360	16082017	16082020
	1700530	22112017	22112020
LEVURE DE BRASSERIE "SAFALE US-05", 11,5G	36333	01122017	01122020
LEVURE DE BRASSERIE "SAFALE WB-06", 11,5G	35048	01102017	01102020
LEVURE DE BRASSERIE "SAFLAGER W-34/70	35045	01102017	01102020

DESCRIPTION

Instant dry brewer's yeast.

ANALYTICAL CHARACTERISTICS**Composition:**

Saccharomyces cerevisiae
Yeast rehydrating agent

Physico-chemical characteristics:

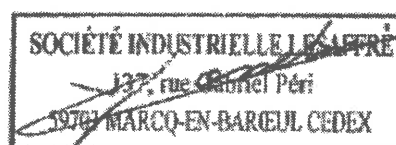
Dry matter (D.M.)	: 94.0 - 96.5 %	
Proteins (nitrogen x 6,25)/D.M.	: 35 - 50 %	(Indicative)
P205/D.M.	: 1.5 - 3.0 %	(Indicative)

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, 03/04/18



Yves GOSSELIN / Quality Department