



CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
Order ref: 70981 / Invoice N°26681

Product(s)	Batch number	Production date	Expiry date
LEVURE DE BRASSERIE "SAFALE BE-134", 500G	1700408	14/09/2017	14/09/2020
LEVURE DE BRASSERIE "SAFALE BE-256", 500G	1800117	15/03/2018	15/03/2021
LEVURE DE BRASSERIE "SAFALE F-2", 500G	1600455	20/10/2016	20/10/2020
LEVURE DE BRASSERIE "SAFALE F-2", 500G	1800249	24/05/2018	24/05/2021
LEVURE DE BRASSERIE "SAFALE S-04", 500G	1800172	12/04/2018	12/04/2021
LEVURE DE BRASSERIE "SAFALE S-33", 11,5G	36331	01/12/2017	01/12/2020
LEVURE DE BRASSERIE "SAFALE S-33", 11,5G	37145	01/01/2018	01/01/2021
LEVURE DE BRASSERIE "SAFALE T-58", 500G	1800067	15/02/2018	15/02/2021
LEVURE DE BRASSERIE "SAFALE T-58", 11,5G	35671	01/11/2017	01/11/2020
LEVURE DE BRASSERIE "SAFALE US-05", 500G	1800190	21/04/2018	21/04/2021
LEVURE DE BRASSERIE "SAFALE US-05", 500G	1800273	07/06/2018	07/06/2021
LEVURE DE BRASSERIE "SAFALE WB-06, 500G"	1800179	14/04/2018	14/04/2021

DESCRIPTION

Instant dry brewer's yeast.

ANALYTICAL CHARACTERISTICS**Composition:**

Saccharomyces
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
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The production has been made in accordance with the European Sanitary Standards and fits for human consumption.

Marcq-en-Baroeul, 13/08/18



Yves GOSSELIN / Quality Department