



CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
Order ref: 69392 / Invoice N°25245

Produit(s)	Batch number	Production date	Expiring date
LEVURE DE BRASSERIE "SAFALE BE-256",	35043	01102017	01102020
LEVURE DE BRASSERIE "SAFALE BE-256", 500G	1700494	01112017	01112020
LEVURE DE BRASSERIE "SAFALE F-2", 20G	35673	01112017	01112020
LEVURE DE BRASSERIE "SAFALE K-97", 500G	1800033	25012018	25012021
LEVURE POUR WHISKY "SAF SPIRIT M-1", 500G	1700571	15122017	15122020
LEVURE DE BRASSERIE "SAFALE S-04", 11,5G	38204	01022018	01022021
LEVURE DE BRASSERIE "SAFALE S-04", 500G	1800070	14022018	14022021
LEVURE DE BRASSERIE "SAFLAGER S-23", 500G	1700338	02082017	02082020
LEVURE DE BRASSERIE "SAFALE S-33", 500G	1800025	18012018	18012021
LEVURE DE BRASSERIE "SAFALE T-58", 500G	1700431	30092017	30092020
LEVURE DE BRASSERIE "SAFALE US-05", 500G	1800140	24032018	24032021
LEVURE DE BRASSERIE "SAFLAGER W-34/70",	1800035	24012018	24012021
LEVURE DE BRASSERIE "SAFALE WB-06, 500G"	1800036	25012018	25012021
LEVURE DE BRASSERIE "SAFALE US-05", 11,5G	38210	01022018	01022021
LEVURE DE BRASSERIE "SAFALE F-2", 500G	1700085	23022017	23022020

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, 25/05/18



Yves GOSSELIN / Quality Department