

CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
Order ref: 74660 / Invoice N°29641

Product(s)	Batch number	Production date	Expiring date
LEVURE DE BRASSERIE "SAFALE BE-134", 500G	1700408	14/09/2017	14/09/2020
LEVURE DE BRASSERIE "SAFALE BE-256", 500G	1800576	05/12/2018	05/12/2021
LEVURE DE BRASSERIE "SAFALE F-2", 20G	38214	01/02/2018	01/02/2021
LEVURE DE BRASSERIE "SAFALE F-2", 500G	1800249	24/05/2018	24/05/2021
LEVURE DE BRASSERIE "SAFALE S-04", 500G	1800328	04/07/2018	04/07/2021
LEVURE DE BRASSERIE "SAFLAGER S-189",	1800493	24/10/2018	24/10/2021
LEVURE DE BRASSERIE "SAFLAGER S-23", 500G	1800471	10/10/2018	10/10/2021
LEVURE DE BRASSERIE "SAFALE S-33", 500G	1800221	09/05/2018	09/05/2021
LEVURE DE BRASSERIE "SAFALE S-33", 11,5G	42907	01/07/2018	01/07/2021
LEVURE DE BRASSERIE "SAFALE T-58", 500G	1800130 1800231	27/03/2018 18/05/2018	27/03/2021 18/05/2021
LEVURE DE BRASSERIE "SAFALE T-58", 11,5G	41645	01/06/2018	01/06/2021
LEVURE DE BRASSERIE "SAFALE US-05", 500G	1800509 1800512	02/11/2018 03/11/2018	02/11/2021 03/11/2021
LEVURE DE BRASSERIE "SAFLAGER W-34/70",	1800393	28/08/2018	28/08/2021
LEVURE DE BRASSERIE "SAFALE WB-06, 500G"	1800179	14/04/2018	14/04/2021
LEVURE DE BRASSERIE "SAFALE US-05", 11,5G	44253	01/09/2018	01/09/2021

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, 22/01/19

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