

CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
Your ref: 57475
Order ref: 72014
Invoice N°27422

Product (s)	Batch number	Production date	Expiring date
LEVURE DE BRASSERIE "SAFALE HA-18", 500G	31689	24082017	23082020

DESCRIPTION

Instant dry brewer's yeast and enzyme.

ANALYTICAL CHARACTERISTICS**Composition:**

Yeast (*Saccharomyces*)
Maltodextrin
Glucoamylase from *Aspergillus niger* (EC 3.2.1.3)
Emulsifier E491 (sorbitan monostearate)

Physico-chemical characteristics:

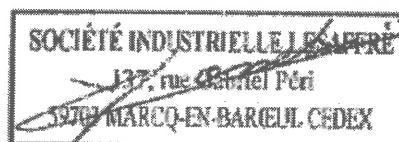
Dry matter (D.M.) : 94.0 - 96.5 %

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, 25/09/18



Yves GOSSELIN / Quality Department

CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
 Your ref: 57475
 Order ref: 72014
 Invoice N°27422

Product (s)	Batch number	Production date	Expiring date
LEVURE DE BRASSERIE "SAFALE BE-256",	37143	01012018	01012021
LEVURE DE BRASSERIE "SAFALE BE-256", 500G	1800117	15032018	15032021
LEVURE DE BRASSERIE "SAFALE K-97", 500G	1800242	19052018	19052021
LEVURE DE BRASSERIE "SAFALE S-04", 11,5G	39719	01032018	01032021
LEVURE DE BRASSERIE "SAFALE S-04", 500G	1800272	05062018	05062021
LEVURE DE BRASSERIE "SAFLAGER S-23", 11,5G	35042	01102017	01102020
LEVURE DE BRASSERIE "SAFLAGER S-23", 500G	1800108	08032018	08032021
LEVURE DE BRASSERIE "SAFALE S-33", 11,5G	37145	01012018	01012021
LEVURE DE BRASSERIE "SAFALE T-58", 500G	1800067	15022018	15022021
LEVURE DE BRASSERIE "SAFALE T-58", 11,5G	35671	01112017	01112020
LEVURE DE BRASSERIE "SAFALE US-05", 500G	1800347	02082018	02082021
LEVURE DE BRASSERIE "SAFLAGER W-34/70",	1800356	08082018	08082021
LEVURE DE BRASSERIE "SAFALE WB-06, 500G"	1800036	25012018	25012021
LEVURE DE BRASSERIE "SAFALE US-05", 11,5G	42640	01072018	01072021

DESCRIPTION

Instant dry brewer's yeast.

ANALYTICAL CHARACTERISTICS
Composition:

Saccharomyces cerevisiae
 Yeast rehydrating agent

Physico-chemical characteristics:

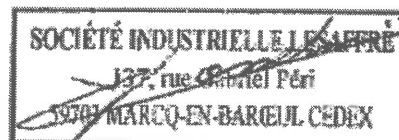
Dry matter (D.M.)	: 94.0 - 96.5 %	
Proteins (nitrogen x 6,25)/D.M.	: 35 - 50 %	(Indicative)
P205/D.M.	: 1.5 - 3.0 %	(Indicative)

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, 25/09/18



Yves GOSSELIN / Quality Department