

CERTIFICATE OF ANALYSIS

Customer: SELECTED BREWING INGREDIENTS
BV
Your ref: 3416
Order ref: 78468
Invoice N°32850

Product (s)	Batch number	Production date	Expiring date
'SAFALE K-97', 11.5G BREWING YEAST	46350	01122018	01122021
'SAFALE S-33', 11.5G BREWING YEAST	44252	01092018	01092021
'SAFALE US-05', 11.5G BREWING YEAST	48632	01032019	01032022

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

Marcq-en-Baroeul, 05/07/19



Yves GOSSELIN / Quality Department