

**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
'SAFCIDER', 5G CIDER YEAST	47673	01032019	01032023

**DESCRIPTION**

Active dry yeast.

**ANALYTICAL CHARACTERISTICS**
**Composition:**

Saccharomyces bayanus : > 98.5%  
 Emulsifier (E491) : < 1.5 %

**Physico-chemical characteristics:**

Dry Matter (D.M.) : 94.0 – 96.5 %  
 Proteins (nitrogen x 6,25)/D.M. : 37.5 – 47.5 %  
 P205/D.M : 2.2 – 3.0 %

**Microbiological characteristics:**

Living cells : > 1.10<sup>10</sup> cfu/ g product  
 Salmonella : Abs. in 25 g product  
 Coliform count : < 10 cfu/ g product  
 Escherichia coli : Absence in 1g product  
 Clostridium perfringens : Absence in 0.01 g product  
 Staphylococcus aureus : Absence in 1g product

**Heavy metals: (mg/kg of product)**

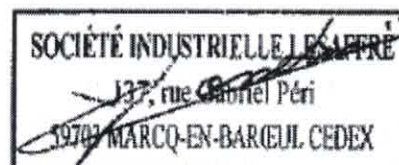
Arsenic : < 3.0  
 Cadmium : < 1.0  
 Mercury : < 1.0  
 Lead : < 2.0

(Based on our HACCP plan control)

Weight control in compliance with the EU directive Nr 76211 amended by the directive 78/891

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

Marcq-en-Baroeul, 05/07/2019



Yves GOSSELIN / Quality Manager