

**CERTIFICATE OF ANALYSIS**

Customer: SELECTED BREWING INGREDIENTS  
BV  
Order ref: 83590 / Invoice N°00000

Product (s)	Batch number	Production date	Expiry date
'SAFALE BE-256', 11.5G BREWING YEAST	46298	01/12/2018	01/12/2021
'SAFALE S-33', 11.5G BREWING YEAST	51563	01/07/2019	01/07/2022
'SAFALE US-05', 11.5G BREWING YEAST	50254	01/05/2019	01/05/2022
'SAFALE T-58', 11.5G BREWING YEAST	47624	01/02/2019	01/02/2022

**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, 07/02/20



Yves GOSSELIN / Quality Department