

CERTIFICATE OF ANALYSIS

Customer: SELECTED BREWING INGREDIENTS
BV
Order ref: 85013 / Invoice N°38270

Product (s)	Batch number	Production date	Expiring date
'SAFALE S-04, 11.5G' BREWING YEAST	50857	01062019	01062022
'SAFALE T-58', 11.5G BREWING YEAST	48633	01032019	01032022
'SAFALE US-05', 11.5G BREWING YEAST	50860	01062019	01062022
'SAFLAGER S-23, 11.5G' BREWING YEAST	52299	01082019	01082022
'SAFLAGER W-34/70, 11.5G' BREWING YEAST	52762	01092019	01092022

DESCRIPTION

Instant dry brewer's yeast.

ANALYTICAL CHARACTERISTICS
Composition:

Saccharomyces cerevisiae
Yeast rehydrating agent

Physico-chemical characteristics:

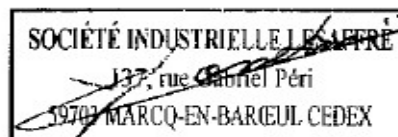
Dry matter (D.M.)	: 94.0 - 96.5 %	
Proteins (nitrogen x 6,25)/D.M.	: 35 - 50 %	(Indicative)
P205/D.M.	: 1.5 - 3.0 %	(Indicative)

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, 02/04/20



Yves GOSSELIN / Quality Department