

CERTIFICATE OF ANALYSIS

Customer: ~~XXXXXXXXXX~~
 Order ref: 88144 / Invoice N°41058

| Product(s) | Batch number | Production date | Expiry date |
|---|--------------|-----------------|-------------|
| LEVURE DE BRASSERIE "SAFBREW HA-18", 500G | 60699 | 01072020 | 02072023 |

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, 17/08/20

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