

**CERTIFICATE OF ANALYSIS**

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



Yves GOSSELIN / Quality Department