

CERTIFICATE OF ANALYSIS

Customer: SBI
Order ref: 25070079

Products	Batch number	Production date	Expiry date
BREWING YEAST "SAFALE K-97", 11,5G	98217	01.03.2021	01.03.2024
BREWING YEAST "SAFALE T-58", 11,5G	76919	01.11.2020	01.11.2023
BREWING YEAST ""SAFALE US-05"" ,11,5G	74396	01.11.2020	01.11.2023
BREWING YEAST "SAFALE WB-06",11,5G	2	11.05.2021	11.05.2024
BREWING YEAST "SALAGER S-23", 11,5G	98144	01.03.2021	01.03.2024

DESCRIPTION

Instant dry brewer's yeast.

COMPOSITION

SafLager range	SafAle range
S. pastorianus / Yeast rehydrating agent	S. cerevisiae / Yeast rehydrating agent

ANALYTICAL CHARACTERISTICS
Physico - Chemical analysis

Category	SafLager range	SafAle range
Dry matter	94,0 - 96,5 %	94,0 - 96,5 %

Microbial characteristics:

Category	SafLager range	SafAle range
Viable Yeast	> 6.0 *10 ⁹ cfu/g	> 1.0 *10 ¹⁰ cfu/g
Total Bacteria	< 1 cfu /10 ⁶ yeast cell	< 5 cfu /10 ⁷ yeast cell
Lactic acid bacteria	< 1 cfu /6.0*10 ⁶ yeast cell	< 1 cfu /10 ⁷ yeast cell
"Wild Yeast"	< 1 cfu /6*10 ⁶ yeast cell	< 1 cfu /10 ⁷ yeast cell

Pathogenic micro-organisms:	In accordance with regulation	In accordance with regulation
Salmonella	Abs. in 25 g of dry yeast	Abs. in 25 g of dry yeast

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

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