

CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
Order ref: 41366 / Invoice N°47771

Product (s)	Batch number	Production date	Expiring date
LEVURE DE BRASSERIE SAFBREW 'DA-16', 500G	98093	01032021	01032024
LEVURE DE BRASSERIE "SAFALE BE-256", 10KG	2100019	12012021	12012024
LEVURE DE BRASSERIE "SAFALE BE-256", 500G	2000367	30062020	30062023
LEVURE DE BRASSERIE "SAFALE F-2", 20G	62079	01072020	01072023
	76944	01112020	01112023
	86618	01022021	01022024
LEVURE DE BRASSERIE "SAFALE F-2", 500G	2100164	16032021	16032024
LEVURE DE BRASSERIE "SAFALE K-97", 11,5G	52767	30102019	30102022
LEVURE DE BRASSERIE "SAFALE K-97", 500G	2000316	06062020	06062023
LEVURE DE BRASSERIE "SAFALE S-04, 11,5G"	62141	01042021	01042024
LEVURE DE BRASSERIE "SAFALE S-04", 500G	2000402	05082020	05082023
	2000455	02092020	02092023
	2000560	28102020	28102023
LEVURE DE BRASSERIE "SAFLAGER S-23", 500G	2000574	03112020	03112023
LEVURE DE BRASSERIE "SAFALE S-33", 500G	2000576	03112020	03112023
LEVURE DE BRASSERIE "SAFALE S-33", 11,5G	81438	01122020	01122023
LEVURE DE BRASSERIE "SAFALE T-58", 11,5G	67230	01092020	01092023
LEVURE DE BRASSERIE "SAFLAGER W-34/70",	2000628	02122020	02122023
	2000589	11112020	11112023
LEVURE DE BRASSERIE "SAFALE WB-06", 500G	23466/1	01012021	01012024
LEVURE DE BRASSERIE "SAFALE US-05, 10KG"	2000621	27112020	27112023
LEVURE DE BRASSERIE "SAFLAGER W-34/70", 10KG	2100053	28012021	28012024
LEVURE DE BRASSERIE "SAFALE T-58", 500G	2100005	08012021	08012024
LEVURE DE BRASSERIE "SAFALE US-05", 500G	2100070	05022021	05022024

DESCRIPTION

Instant dry brewer's yeast.

ANALYTICAL CHARACTERISTICS

Viable yeast	> 6.0 x 10 ⁹ cfu/g
Purity	> 99,9 %
Total Bacteria	< 5 cfu /107 yeast cell
Lactic acid bacteria	< 1 cfu /107 yeast cell
"Wild Yeast"	< 1 cfu /107 yeast cell
Pathogenic micro-organisms: in accordance with regulation	Ok

Composition

SafLager range	SafAle range
<i>S. pastorianus</i>	<i>S. cerevisiae</i>
Yeast rehydrating agent	Yeast rehydrating agent

Physico - Chemical analyse

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

Microbial characteristics :

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

Pathogenic micro-organisms: in accordance with regulation	OK	OK
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.

Marcq-en-Baroeul, 15/07/21



Yves GOSSELIN / Quality Department