

LALLEMAND INC.

February 9, 2016

RE : Shelf life extension of Munich lot# 2290496V

To whom it may concern,

We hereby confirm that we have tested several samples of Munich lot 2290496V in January 2016 and that all samples conformed to our specifications. We therefore can extend the shelf life of this lot by 6 months to December 2016 provided that the yeast was stored as recommended refrigerated below 10 °C.

Sincerely



Tobias Fischborn, PhD
Research Scientist - Brewing
Lallemand Inc.