



CERTIFICATE OF ANALYSIS

Customer: [REDACTED]
Order ref: 87025 / Invoice N°40059

Product (s)	Batch number	Production date	Expiring date
LEVURE POUR WHISKY "SAFSPIRIT M-1", 500G	2000033	23012020	23012023

DESCRIPTION

Active dry yeast made of viable yeast cells.

ANALYTICAL CHARACTERISTICS

Composition:

Saccharomyces cerevisiae
excepted 'SAFSPIRIT FD-3' / *Saccharomyces Bayanus*
Yeast rehydrating agent

Physico-chemical characteristics:

Dry matter (D.M.)	:	94.0 - 96.5 %	
Proteins (nitrogen x 6,25)/D.M.	:	35 - 50 %	(Indicative)
P2O5/D.M.	:	1.5 - 3.0 %	(Indicative)

Microbiological characteristics:

Living cells	:	> 20 10 ⁹ cells/g at packaging
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.

The packaging protects the product from external contaminations, provided it is not damaged.

Marcq-en-Baroeul, 25/06/2020



Yves GOSSELIN / Quality
Department