



CERTIFICATE OF ANALYSIS

Order ref: 88991 / Invoice N°41870

Product (s)	Batch number	Production date	Expiring date
LEVURE POUR WHISKY "SAFSPIRIT M-1", 500G	2000033 2000083	23012020 14022020	23012023 14022023
LEVURE POUR WHISKEY "SAFSPIRIT USW-6",	1900598	02052019	02052022

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)
P205/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, 25/09/2020



Yves GOSSELIN / Quality
Department