

**CERTIFICATE OF ANALYSIS**

Customer: MALTERIE DU CHATEAU  
Order ref: 37441 / Invoice N°44622

Product(s)	Batch number	Production date	Expiry date
LEVURE POUR WHISKY "SAFSPIRIT M-1", 500G	21647/1	17042020	17042023
LEVURE POUR WHISKY "SAFSPIRIT M-1", 10KG	22664/2	18092020	18092023
LEVURE POUR ALCOOL "SAFSPIRIT C-70", 500G	2000135	12032020	12032023

**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 <sup>9</sup> 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, 08/02/2021



Yves GOSSELIN / Quality  
Department