

Certificate of Analysis

MAURI YEAST AUSTRALIA PTY LTD

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| | | |
|--|---|-------|
| MAURIBREW LAGER | | |
| Batch Number | 949700128 | |
| Best Before | 500g & 10kg: November 2021 12.5g Sachets: May 2021 | |
| Yeast Culture | Sp: <i>Saccharomyces cerevisiae</i> | |
| Strain | Y497 | |
| | | |
| Physiochemical Analysis | | |
| Solids | 93.69 | % |
| Protein | 39.60 | % |
| Emulsifier 491 | 0.6 | % |
| | | |
| Microbiological Analysis | | |
| Viable yeast Count | 8.60E+09 | CFU/g |
| Putrefactives | 3.00E+03 | CFU/g |
| Lactic Acid Bacteria | <100 | CFU/g |
| Non <i>Saccharomyces</i> sp. | <100 | CFU/g |
| Coliforms | <10 | CFU/g |
| | | |
| Other | | |
| Culture Typing (A.B. Mauri microbiological procedure 5.3.5) | PASS | |
| Physical | PASS | |

AUTHORISATION

Per



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Global Wine Market Director

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