

Certificate of Analysis



WINE & BEVERAGE YEAST
MAURI YEAST AUSTRALIA PTY LTD
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MAURIBREW WEISS		
Batch Number	143300126	
Best Before	June 2020	
Yeast Culture	sp:Saccharomyces cerevisiae	
Strain	Y1433	
Physiochemical Analysis		
Solids	92.7	%
Protein	37.72	%
Emulsifier 491	0.1	%
CHO Uptake		
Mauri Clinitest	1.25	Hr
Mauri Activitest	0.863	g glucose/g/hr
Microbiological Analysis		
Viable yeast Count	1.8E+10	CFU/g
Putrefactives	1.5E+03	CFU/g
Lactic Acid Bacteria	<100	CFU/g
Non Saccharomyces sp.	<100	CFU/g
Coliforms	<10	CFU/g
Other		
Culture Typing (A.B. Mauri microbiological procedure 5.3.5)	PASS	
Physical	PASS	

AUTHORISATION

Per

Anthony Heinrich
Commercial Manager - Global Wine & Beverage Yeast

6 December 2016

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