

Certificate of Analysis



MAURIBREW DRAUGHT		
Batch Number	148600111	
Best Before	500g & 10kg: 09 May 2021	
Yeast Culture	Sp: <i>Saccharomyces cerevisiae</i>	
Strain	Y1486	
Physiochemical Analysis		
Solids	93.44	%
Microbiological Analysis		
Viable Yeast Count at Packaging	1.57E+10	CFU/g
Putrefactive Bacteria	<100	CFU/g
Lactic Acid Bacteria	<100	CFU/g
Non-Saccharomyces sp.	<100	CFU/g
Coliforms	<10	CFU/g

AUTHORISATION



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On behalf of

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