

DANSTAR FERMENT A.G.

Poststrasse 30
Zug 6300
Switzerland / Suisse

Tel : +45 75 91 50 80
Courriel / E-Mail : odesk@lallemand.com

Issued to: SBI - Selected Brewing Ingredi
Émis à: Doornhoek 3880
5465 TB Veghel THE NETHERLAND

Certificate No. / Numéro Certificat

QC593878

Certificate of Conformity / Certificat de Conformité

Product / Produit:	10372-06-11 MUNICH CLASSIC 10KG (20X500G)
Lot # / No. de Lot:	37201410990611V
Production Date / Date de Production:	Feb-19
Date of Analysis / Date des Analyses:	Feb-19
Expiration Date / Date d'Expiration:	Feb-22

Product Specifications / Caractéristiques techniques du produit

Solids / Solides	>93	%
Viable Yeast / Levures Revivifiables	$\geq 5 \times 10^9$	CFU/g
Total Bacteria / Bactéries Totales	<1 per 10^6 yeast cells	
Wild Yeast / Autres Levures	<1 per 10^6 yeast cells	
Beer Fermentation / Fermentation de la Bière	Within 4 days at 20°C in standard wort	
Coliforms / Coliformes	<100	CFU/g
E.coli	<10	CFU/g
Salmonella	Negative in 25g	
Staphylococcus aureus	Negative in 1g	