

CERTIFICATE OF ANALYSIS

V/ref 58363
Order ref: 87667 / Invoice N°40507

Product (s)	Batch number	Production date	Expiring date
LEVURE DE BRASSERIE "SAFALE BE-134", 500G	1800530	13112018	13112021
LEVURE DE BRASSERIE "SAFALE BE-256", 500G	2000009	10012020	10012023
LEVURE DE BRASSERIE "SAFALE F-2", 500G	2000197	07042020	07042023
LEVURE DE BRASSERIE "SAFALE K-97", 500G	1900612	23112019	23112022
LEVURE DE BRASSERIE "SAFALE S-04, 11,5G"	50857	01062019	01062022
LEVURE DE BRASSERIE "SAFALE S-04", 500G	1900469	11092019	11092022
LEVURE DE BRASSERIE "SAFLAGER S-189", 500G	1900454	04092019	04092022
LEVURE DE BRASSERIE "SAFLAGER S-23", 11,5G"	50859	01062019	01062022
LEVURE DE BRASSERIE "SAFLAGER S-23", 500G	2000120	04032020	04032023
LEVURE DE BRASSERIE "SAFALE S-33", 500G	1900577	08112019	08112022
LEVURE DE BRASSERIE "SAFALE S-33", 11,5G	52763	01092019	01092022
LEVURE DE BRASSERIE "SAFALE T-58", 500G	1900438	30082019	30082022
LEVURE DE BRASSERIE "SAFALE T-58", 11,5G	50861	01062019	01062022
LEVURE DE BRASSERIE "SAFALE US-05", 500G	1900600	16112019	16112022
	1900599	16112019	16112022
	1900581	09112019	09112022
LEVURE DE BRASSERIE "SAFLAGER W-34/70",	2000019	14012020	14012023
	2000006	08012020	08012023
LEVURE DE BRASSERIE "SAFALE WB-06, 500G"	1900274	16052019	16052022
LEVURE DE BRASSERIE "SAFALE US-05", 11,5G	52766	01092019	01092022
	54972	01122019	01122022

DESCRIPTION

Instant dry brewer's yeast.

ANALYTICAL CHARACTERISTICS
Composition:

Saccharomyces cerevisiae
Yeast rehydrating agent

Physico-chemical characteristics:

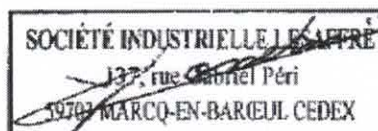
Dry matter (D.M.)	: 94.0 - 96.5 %	
Proteins (nitrogen x 6,25)/D.M.	: 35 - 50 %	(Indicative)
P205/D.M.	: 1.5 - 3.0 %	(Indicative)

Microbiological characteristics:

Salmonella	: Abs. in 25 g of dry yeast
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The production has been made in accordance with the European Sanitary Standards and fits for human consumption.

Marcq-en-Baroeul, 27/07/20



Yves GOSSELIN / Quality Department