

**CERTIFICATE OF ANALYSIS**

Customer: SELECTED BREWING INGREDIENTS  
BV  
Order ref: 88986 / Invoice N°41737

Product(s)	Batch number	Production date	Expiry date
'SAFALE S-04, 11.5G' BREWING YEAST	47697	01022019	01022022
'SAFALE S-33', 11.5G BREWING YEAST	56911	01022020	01022023
'SAFALE US-05', 11.5G BREWING YEAST	58186	01042020	01042023
'SAFLAGER W-34/70, 11.5G' BREWING YEAST	60733	01062020	02062023
'SAFLAGER S-23, 11.5G' BREWING YEAST	52765	01102019	01102022
'SAFALE BE-134', 11.5G BREWING YEAST	55605	01122019	01122022

**DESCRIPTION**

Instant dry brewer's yeast.

**ANALYTICAL CHARACTERISTICS**
**Composition:**

*Saccharomyces cerevisiae*  
Yeast rehydrating agent

**Physico-chemical characteristics:**

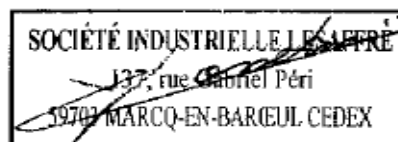
Dry matter (D.M.)	: 94.0 - 96.5 %	
Proteins (nitrogen x 6,25)/D.M.	: 35 - 50 %	(Indicative)
P2O5/D.M.	: 1.5 - 3.0 %	(Indicative)
Viable yeast	: 6.0 x 10 <sup>9</sup> cfu/g	
Purity	: > 99,9 %	
Total Bacteria	: < 5 cfu /10 <sup>7</sup> yeast cell	
Lactic acid bacteria	: < 1 cfu /10 <sup>7</sup> yeast cell	
"Wild Yeast"	: < 1 cfu /10 <sup>7</sup> yeast cell	
Pathogenic micro-organisms: in accordance with regulation	: OK	

**Microbiological characteristics:**

Salmonella : Abs. in 25 g of dry yeast

The production has been made in accordance with the European Sanitary Standards and fits for human consumption.  
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Marcq-en-Baroeul, 23/09/20



Yves GOSSELIN / Quality Department

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Product(s)	Batch number	Production date	Expiry date
'SAFCIDER', 5G CIDER YEAST	63463	01092020	01092024

**DESCRIPTION**

Active dry yeast.

**ANALYTICAL CHARACTERISTICS**
**Composition:**

*Saccharomyces spp.* : > 99%  
Emulsifier (E491) : ≤ 1 %

**Physico-chemical characteristics:**

Dry Matter (D.M.) : 94.0 - 96.5 %  
Proteins (nitrogen x 6.25)/D.M. : 37.5 - 47.5 %  
P<sub>2</sub>O<sub>5</sub>/D.M. : 2.2 - 3.0 %

**Microbiological characteristics:**

Living cells : ≥ 6.10<sup>9</sup> cfu/ g product  
Salmonella : Abs. in 25 g product  
Coliform count : ≤ 100 cfu/ g product  
Escherichia coli : Absence in 1g product  
Staphylococcus aureus : Absence in 1g product

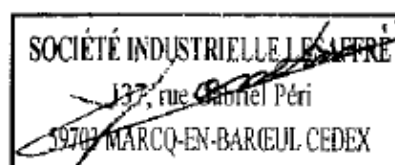
**Heavy metals: (mg/kg of product)**

Arsenic : < 3.0  
Cadmium : < 1.0  
Mercury : < 1.0  
Lead : < 2.0

(Based on our HACCP plan control)

The production has been made in accordance with the European Sanitary Standards and is fit for human consumption.

Marcq-en-Baroeul, 23/09/2020



Yves GOSSELIN/Quality Manager