

CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
Order ref: 36934 / Invoice N°44193

Product(s)	Batch number	Production date	Expiry date
LEVURE DE BRASSERIE "SAFALE BE-134", 10KG	1900536	15102019	15102022
LEVURE DE BRASSERIE "SAFALE BE-256", 10KG	2000367	02072020	02072023
LEVURE DE BRASSERIE "SAFBREW LA-01", 10KG	2000021	14012020	14012023
LEVURE DE BRASSERIE "SAFLAGER S-189", 10KG	1900664	17122019	17122022
LEVURE DE BRASSERIE "SAFALE S-04, 10KG"	2000455	03092020	03092023
LEVURE DE BRASSERIE "SAFLAGER S-23, 10KG"	2000117	02032020	02032023
LEVURE DE BRASSERIE "SAFALE S-33", 10KG	2000576	04112020	04112023
LEVURE DE BRASSERIE "SAFALE T-58", 10KG	2000161	24032020	24032023
LEVURE DE BRASSERIE "SAFALE T-58", 10KG	2000507	02102020	02102023
LEVURE DE BRASSERIE "SAFLAGER W-34/70", 10KG	2000340	16062020	16062023
LEVURE DE BRASSERIE "SAFLAGER W-34/70", 10KG	2000354	24062020	24062023
LEVURE DE BRASSERIE "SAFALE WB-06", 10KG	1900551	25102019	25102022

DESCRIPTION

Instant dry brewer's yeast.

COMPOSITION

SafLager range	SafAle range
S. pastorianus / Yeast rehydrating agent	S. cerevisiae / Yeast rehydrating agent

ANALYTICAL CHARACTERISTICS
Physico - Chemical analysis

Category	SafLager range	SafAle range
Dry matter	94,0 - 96,5 %	94,0 - 96,5 %

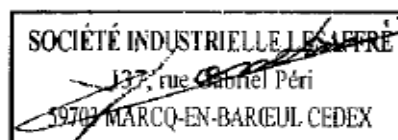
Microbial characteristics:

Category	SafLager range	SafAle range
Viable Yeast	> 6.0 *10 ⁹ cfu/g	> 1.0 *10 ¹⁰ cfu/g
Total Bacteria	< 1 cfu /10 ⁶ yeast cell	< 5 cfu /10 ⁷ yeast cell
Lactic acid bacteria	< 1 cfu /6.0*10 ⁶ yeast cell	< 1 cfu /10 ⁷ yeast cell
"Wild Yeast"	< 1 cfu /6*10 ⁶ yeast cell	< 1 cfu /10 ⁷ yeast cell

Pathogenic micro-organisms:	In accordance with regulation	In accordance with regulation
Salmonella	Abs. in 25 g of dry yeast	Abs. in 25 g of dry yeast

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

Marcq-en-Baroeul, 18/01/21



Yves GOSSELIN / Quality Department