

**CERTIFICATE OF ANALYSIS**

Order ref: 86848 / Invoice N°39853

Product (s)	Batch number	Production date	Expiring date
LEVURE DE BRASSERIE "SAFALE BE-134",	46296	01122018	01122021
LEVURE DE BRASSERIE "SAFALE BE-134", 500G	1800530	13112018	13112021
LEVURE DE BRASSERIE "SAFALE BE-256",	49276	01042019	01042022
LEVURE DE BRASSERIE "SAFALE F-2", 20G	56920	01022020	01022023
LEVURE DE BRASSERIE "SAFALE F-2", 500G	1900620	26112019	26112022
LEVURE DE BRASSERIE "SAFALE K-97", 500G	1900612	23112019	23112022
LEVURE DE BRASSERIE "SAFALE S-04", 500G	1900408	14082019	14082022
LEVURE DE BRASSERIE "SAFLAGER S-189",	1900454	04092019	04092022
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	54966	01122019	01122022
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	1900265	10052019	10052022
	1900517	05102019	05102022
	1900541	18102019	18102022
	1900530	13102019	13102022
SFA US-05 11.5g	52766	01092019	01092022

DESCRIPTION

Instant dry brewer's yeast.

ANALYTICAL CHARACTERISTICS**Composition:**

Saccharomyces
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

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

Marcq-en-Baroeul, 29/06/20