

CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
Order ref: 40840 / Invoice N°47600

Product(s)	Batch number	Production date	Expiring date
LEVURE DE BRASSERIE "SAFALE BE-134", 500G	75813	01122020	01122023
LEVURE DE BRASSERIE "SAFALE BE-189", 10KG	2000076	11022020	11022023
LEVURE DE BRASSERIE "SAFALE BE-256", 500G	2000009	10012020	10012023
	2000367	30062020	30062023
LEVURE DE BRASSERIE "SAFALE K-97", 500G	1900624	28112019	28112022
	2000316	06062020	06062023
LEVURE DE BRASSERIE "SAFALE S-04", 500G	2000455	02092020	02092023
	2000585	10112020	10112023
LEVURE DE BRASSERIE "SAFALE S-04, 10KG"	2100097	16022021	16022024
LEVURE DE BRASSERIE "SAFLAGER S-189",	2000207	14042020	14042023
LEVURE DE BRASSERIE "SAFLAGER S-23", 500G	2000414	12082020	12082023
LEVURE DE BRASSERIE "SAFALE S-33", 500G	2000576	03112020	03112023
	2100038	19012021	19012024
LEVURE DE BRASSERIE "SAFALE T-58", 11,5G	60752	01062020	01062023
LEVURE DE BRASSERIE "SAFALE US-05", 500G	2000612	24112020	24112023
	2100013	08012021	08012024
	2100044	22012021	22012024
LEVURE DE BRASSERIE "SAFLAGER W-34/70",	2000493	23092020	23092023
	2000551	21102020	21102023
LEVURE DE BRASSERIE "SAFALE WB-06", 500G	22196/1	09072020	09072023
LEVURE DE BRASSERIE "SAFBREW LA-01", 500G	2000222	21042020	21042023
	2100131	02032021	02032024
LEVURE DE BRASSERIE "SAFLAGER S-23, 10KG"	2000454	01092020	01092023
LEVURE DE BRASSERIE "SAFALE US-05", 11,5G	76849	01112020	01112023
LEVURE DE BRASSERIE "SAFALE WB-06", 11,5G	00001	01072020	01072023
LEVURE DE BRASSERIE "SAFALE US-05, 10KG"	2000621	27112020	27112023
LEVURE POUR WHISKEY "SAFSPRIT USW-6",	2100024	15012021	15012024
LEVURE DE BRASSERIE "SAFALE WB-06", 10KG	23466/1	01012021	01012024
	23043/1	01112020	01112023
LEVURE DE BRASSERIE "SAFALE T-58", 500G	2100005	08012021	08012024

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
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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, 06/07/21



Yves GOSSELIN / Quality Department