

CERTIFICATE OF ANALYSIS

Customer: SELECTED BREWING INGREDIENTS

BV

Your ref: 946 / Order ref: 21509669

Invoice N°92285543

| Product(s) | Batch number | Production date | Expiring date |
|--------------------------------------|-----------------|--------------------|---------------|
| "BREWING YEAST ""SAFALE S-33", 11,5G | 64923 | 01.07.2021 | 01.07.2024 |
| "BREWING YEAST ""SAFALE WB-06",11,5G | 2 | 11.01.2021 | 11.01.2024 |
| "BREWING YEAST ""SAFALE US-05",11,5G | 79727 | 01.12.2020 | 01.12.2023 |

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) |

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, 06/04/22



Yves GOSSELIN / Quality Department

