

CERTIFICATE OF ANALYSIS

Customer: SELECTED BREWING INGREDIENTS
BV
Order ref: 37796 / Invoice N°00000

Product (s)	Batch number	Production date	Expiring date
'SAFALE S-33', 11.5G BREWING YEAST	81438	01122020	01122023
'SAFALE US-05', 11.5G BREWING YEAST	67203	01092020	01092023
'SAFLAGER S-23, 11.5G' BREWING YEAST	67201	01092020	01092023
'SAFLAGER W-34/70, 11.5G' BREWING YEAST	72867	01102020	01102023

DESCRIPTION

Instant dry brewer's yeast.

ANALYTICAL CHARACTERISTICS

Viable yeast	> 6.0 x 10 ⁹ cfu/g
Purity	> 99,9 %
Total Bacteria	< 5 cfu /10 ⁷ yeast cell
Lactic acid bacteria	< 1 cfu /10 ⁷ yeast cell
"Wild Yeast"	< 1 cfu /10 ⁷ yeast cell
Pathogenic micro-organisms: in accordance with regulation	Ok

Composition

SafLager range	SafAle range
<i>S. pastorianus</i>	<i>S. cerevisiae</i>
Yeast rehydrating agent	Yeast rehydrating agent

Physico - Chemical analyse

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	OK	OK
Salmonella	Abs. in 25 g of dry yeast	Abs. in 25 g of dry yeast

SS UNIT

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

Marcq-en-Baroeul, 12/02/21



Yves GOSSELIN / Quality Department