

CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
 Order ref: 63417
 Invoice N°20247

Product(s)	Batch number	Production date
LEVURE DE BRASSERIE "SAFALE S-33", 500G	1700034	25/01/2017

DESCRIPTION

Instant dry brewer's yeast.

ANALYTICAL CHARACTERISTICS

Composition:

Saccharomyces cerevisiae
 Yeast rehydrating agent

Physico-chemical characteristics:

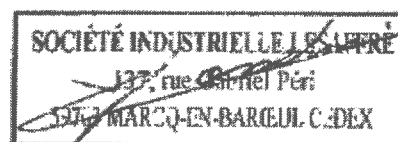
Dry matter (D.M.) : 94.0 - 96.5 %
 Proteins (nitrogen x 6,25)/D.M. : 35 - 50 % (Indicative)
 P205/D.M. : 1.5 - 3.0 % (Indicative)

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, 25/08/17



Yves GOSSELIN / Quality Department