

**CERTIFICATE OF ANALYSIS**

Customer: MALTERIE DU CHATEAU
Votre ref: 57219 / Danielle Racu
Order ref: 68303
Invoice N°24357

Product (s)	Batch number	Production date	Expiring date
LEVURE DE BRASSERIE "SAFALE BE-256", 500G	1700494	01112017	01112020

DESCRIPTION

Instant dry brewer's yeast.

ANALYTICAL CHARACTERISTICS**Composition:**

Saccharomyces cerevisiae
Yeast rehydrating agent

Physico-chemical characteristics:

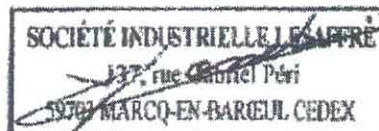
Dry matter (D.M.)	: 94.0 - 96.5 %	
Proteins (nitrogen x 6,25)/D.M.	: 35 - 50 %	(Indicative)
P205/D.M.	: 1.5 - 3.0 %	(Indicative)

Microbiological characteristics:

Salmonella	: Abs. in 25 g of dry yeast
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The production has been made in accordance with the European Sanitary Standards and fits for human consumption.

Marcq-en-Baroeul, 03/04/18



Yves GOSSELIN / Quality Department