Fermentis LESAFFRE FOR BEVERAGES

CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
V/ref: 57235 / Danielle RACU
Order ref: 68654
Invoice N°24583

Product(s)	Batch number	Production date	Expiring date
LEVURE DE BRASSERIE "SAFALE S-04", 500G	1800070	14022018	14022021

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

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

Marcq-en-Baroeul, 16/04/18

SOCIÉTÉ INDUSTRIELLE LESAFFRE
137, rue Gabriel Péri
59703 MARCQ-EN-BAROEUL CEDEX

Yves GOSSELIN / Quality Department