



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-33", 500G	1700498	02112017	02112020

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, 16/04/18



Yves GOSSELIN / Quality Department