



CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
Votre ref: 57160/Daniela Racu
Order ref: 67435
Invoice N°23593

Product(s)	Batch number	Production date	Expiring date
LEVURE DE BRASSERIE "SAFALE T-58", 500G	1700431	30092017	30092020

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, 22/02/18



Yves GOSSELIN / Quality Department