



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 US-05", 500G | 1800120      | 14032018        | 14032021      |

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