

CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
Votre ref 58202
Order ref: 84713
Invoice N°37980

Product (s)	Batch number	Production date	Expiring date
LEVURE DE BRASSERIE "SAFBREW HA-18", 500G	54082	01122019	01122022

DESCRIPTION

Instant dry brewer's yeast and enzyme.

ANALYTICAL CHARACTERISTICS**Composition:**

Yeast (*Saccharomyces*)
Maltodextrin
Glucoamylase from *Aspergillus niger* (EC 3.2.1.3)
Emulsifier E491 (sorbitan monostearate)

Physico-chemical characteristics:

Dry matter (D.M.) : 94.0 - 96.5 %

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, 24/03/20



Yves GOSSELIN / Quality Department