

#### CERTIFICATE OF ANALYSIS

Customer: SELECTED BREWING INGREDIENTS BV Order ref: 44012 / Invoice N°00046

Product(s)	Batch number	Production date	Expiry date
'SAFCIDER', 5G CIDER YEAST	63463	01092020	01092024

#### DESCRIPTION

Active dry yeast.

### ANALYTICAL CARACTERISTICS

#### Composition:

Saccharomyces spp.	: > 99%	
Emulsifier (E491)	: ≤ 1 %	

## Physico-chemical characteristics:

Dry Matter (D.M.)	: 94.0 - 96.5 %
Proteins (nitrogen x 6.25)/D.	M. : 37.5 - 47.5 %
P <sub>2</sub> O <sub>5</sub> /D.M	: 2.2 - 3.0 %

#### Microbiological characteristics:

Living cells	: $\geq$ 6.10 <sup>9</sup> cfu/ g product
Salmonella	: Abs. in 25 g product
Coliform count	: ≤ 100 cfu/ g product
Escherichia coli	: Absence in 1g product
Staphylococcus aureus	: Absence in 1g product

# Heavy metals: (mg/kg of product)

: < 3.0
: < 1.0
: < 1.0
: < 2.0

(Based on our HACCP plan control)

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

Marcq-en-Baroeul, 09/11/2021

SOCIÉTÉ INDUSTRIELLE LES VEFRE	ľ
37, rue Gabriel Péri	
1970 MARCQ-EN-BARGUL CEDEX	

Yves GOSSELIN/Quality Manager