

**CERTIFICATE OF ANALYSIS**

Customer: SELECTED BREWING INGREDIENTS  
BV  
Order ref: 36256 / Invoice N°43641

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

**DESCRIPTION**

Active dry yeast.

**ANALYTICAL CHARACTERISTICS**
**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	: ≥ 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

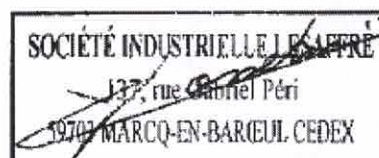
**Heavy metals: (mg/kg of product)**

Arsenic	: < 3.0
Cadmium	: < 1.0
Mercury	: < 1.0
Lead	: < 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, 15/12/2020



Yves GOSSELIN/Quality Manager