

CERTIFICATE OF ANALYSIS

MALTERIE DU CHATEAU
No. de commande: 25331141
No. de facture : 92559022

Products	Batch number	Production Date	Expiry date
ALCOHOL YEAST "SAFSPIRIT GR-2", CARTONS OF 20 SACHETS OF 500 G	2100168	18/03/2021	18/03/2024

DESCRIPTION

Active dry yeast made of viable yeast cells.

ANALYTICAL CHARACTERISTICS

Composition:

Saccharomyces cerevisiae
excepted 'SAFSPIRIT FD-3' / *Saccharomyces Bayanus*
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:

Living cells	:	> 20 10 ⁹ cells/g at packaging
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.

The packaging protects the product from external contaminations, provided it is not damaged.



Yves GOSSELIN / Quality Department