

CERTIFICATE OF ANALYSIS

Products	Batch number	Production Date	Expiry date
BREWING YEAST EXTRACT "SPRINGBLANCHE" 10KG VACUUM PACKED BAG	220313	24/03/2022	24/03/2025
BREWING YEAST EXTRACT "SPRINGBLANCHE", 100G CARTON OF 20 SACHETS OF 100G	68443	16/03/2022	16/03/2025

DESCRIPTION

Yeast protein extract

ANALYTICAL CHARACTERISTICS
Composition:

Saccharomyces cerevisiae yeast protein extract : 100 %

Physico-chemical characteristics:

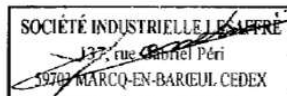
Dry matter (D.M.)	: > 85 %
Total Nitrogen (/D.M.)	: > 8 %
Total Proteins TP (nitrogen x 6.25) (/D.M.)	: > 50 %

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,



Yves GOSSELIN / Quality Department