

CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU Your ref : 58993 + reliquat 58970 Order ref: 42640 Invoice N°48873			
Product(s)	Batch number	Production date	Expiring date
Spring'Blanche 20x100gr	58870	01062020	01062023

DESCRIPTION

Yeast protein extract

ANALYTICAL CHARACTERISTICS

Composition:

Saccharomyces cerevisiae yeast protein extract :	:100 %
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Physico-chemical characteristics:

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

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Abs.

Microbiological characteristics:

Salmonella

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

Marcq-en-Baroeul, 21/09/21

in 25 g of dry yeast

SOCIÉTÉ INDUSTRIELLE LES LEFRE 137, rue Gabriel Péri MARCQ-EN-BARGUL CEDEX

Yves GOSSELIN / Quality Department Yves GOSSELIN / Quality Department