

**CERTIFICATE OF ANALYSIS**

Customer: MALTERIE DU CHATEAU  
Order ref: 37441 / Invoice N°44622

Product(s)	Batch number	Production date	Expiring date
ACTIVATEUR POUR FERMENTATION DE BIÈRE "SPRING'BLANCHE", 100G	59815	01062020	01062023

**DESCRIPTION**

Yeast protein extract

**ANALYTICAL CHARACTERISTICS**
**Composition:**

*Saccharomyces cerevisiae* yeast protein extract : 100 %

**Physico-chemical characteristics:**

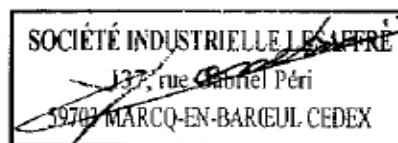
Dry matter (D.M.)	: > 85 %
Total Nitrogen (/D.M.)	: > 8 %
Total Proteins TP (nitrogen x 6.25) (/D.M.)	: > 50 %

**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, 08/02/21



Yves GOSSELIN / Quality Department