

**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