

CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
 Votre ref : 58202 Order ref: 84713/Invoice
 N°37980

Product (s)	Batch number	Production date	Expiring date
LEVURE DE BRASSERIE "SAFALE BE-134",	44909	01102018	01102021
LEVURE DE BRASSERIE "SAFALE BE-134", 500G	1800530	13112018	13112021
LEVURE DE BRASSERIE "SAFALE BE-256", 10KG	1900379	03072019	03072022
LEVURE DE BRASSERIE "SAFALE BE-256",	46298	01122018	01122021
	49276	01042019	01042022
LEVURE DE BRASSERIE "SAFALE BE-256", 500G	1900379	03072019	03072022
LEVURE DE BRASSERIE "SAFALE F-2", 500G	1900620	26112019	26112022
LEVURE DE BRASSERIE "SAFALE K-97", 500G	1900611	22112019	22112022
LEVURE DE BRASSERIE "SAFALE S-04, 11,5G"	50857	01062019	01062022
LEVURE DE BRASSERIE "SAFALE S-04", 500G	1900301	29052019	29052022
	1900321	04062019	04062022
	1900350	18062019	18062022
LEVURE DE BRASSERIE "SAFLAGER S-189",	1900227	23042019	23042022
LEVURE DE BRASSERIE "SAFLAGER S-23", 500G	1900546	23102019	23102022
LEVURE DE BRASSERIE "SAFALE S-33", 500G	1900258	07052019	07052022
LEVURE DE BRASSERIE "SAFALE S-33", 11,5G	52763	01092019	01092022
LEVURE DE BRASSERIE "SAFALE T-58", 500G	1900162	29032019	29032022
	1900347	21062019	21062022
	1900438	30082019	30082022
LEVURE DE BRASSERIE "SAFALE T-58", 11,5G	48633	01032019	01032022
LEVURE DE BRASSERIE "SAFALE US-05", 500G	1900328	08062019	08062022
	1900447	30082019	30082022
	1900517	05102019	05102022
	1900529	12102019	12102022
	1900530	13102019	13102022
LEVURE DE BRASSERIE "SAFLAGER W-34/70",	1900591	13112019	13112022
LEVURE DE BRASSERIE "SAFALE WB-06, 500G"	1900650	10122019	10122022
	1900274	16052019	16052022
LEVURE DE BRASSERIE "SAFBREW LA-01", 500G	2000021	15012020	15012023
LEVURE DE BRASSERIE "SAFALE T-58", 10KG	1900162	29032019	29032022
LEVURE DE BRASSERIE "SAFALE US-05", 11,5G	50860	01062019	01062022
LEVURE DE BRASSERIE "SAFALE WB-06, 11,5G	48634	01032019	01032022
LEVURE DE BRASSERIE "SAFALE US-05", 10KG	1900433	23082019	23082022
LEVURE DE BRASSERIE "SAFALE S-04", 10KG	1900301	28052019	28052022

DESCRIPTION

Instant dry brewer's yeast.

ANALYTICAL CHARACTERISTICS
Composition:

Saccharomyces cerevisiae
 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:

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, 24/03/20

