



CERTIFICATE OF ANALYSIS

Order ref: 35132 / Invoice N°42602

Product(s)	Batch number	Production date	Expiring date
LEVURE DE BRASSERIE "SAFALE BE-256", 500G	2000009	10012020	10012023
LEVURE DE BRASSERIE "SAFALE F-2", 20G	60191	01052020	01052023
LEVURE DE BRASSERIE "SAFALE F-2", 500G	2000197	07042020	07042023
LEVURE DE BRASSERIE "SAFALE K-97", 500G	1900612	23112019	23112022
LEVURE DE BRASSERIE "SAFALE S-04, 11,5G"	49279	01042019	01042022
LEVURE DE BRASSERIE "SAFALE S-04", 500G	1900508	01102019	01102022
LEVURE DE BRASSERIE "SAFALE S-33", 500G	1900258 2000030	07052019 22012020	07052022 22012023
LEVURE DE BRASSERIE "SAFALE T-58", 500G	1900636	07122019	07122022
LEVURE DE BRASSERIE "SAFALE T-58", 11,5G	52301	01082019	01082022
LEVURE DE BRASSERIE "SAFALE US-05", 500G	2000014 2000125 2000140 2000172	11012020 06032020 13032020 27032020	11012023 06032023 13032023 27032023
LEVURE DE BRASSERIE "SAFLAGER W-34/70",	2000089 2000199	18022020 08042020	18022023 08042023
LEVURE DE BRASSERIE "SAFLAGER S-23, 10KG"	2000165	25032020	25032023
LEVURE DE BRASSERIE "SAFALE US-05, 10KG"	2000156	20032020	20032023

DESCRIPTION

Instant dry brewer's yeast.

ANALYTICAL CHARACTERISTICS

Viable yeast	> 6.0 x 10 ⁹ cfu/g
Purity	> 99,9 %
Total Bacteria	< 5 cfu /107 yeast cell
Lactic acid bacteria	< 1 cfu /107 yeast cell
"Wild Yeast"	< 1 cfu /107 yeast cell
Pathogenic micro-organisms: in accordance with regulation	Ok

Composition

SafLager range	SafAle range
<i>S. pastorianus</i>	<i>S. cerevisiae</i>
Yeast rehydrating agent	Yeast rehydrating agent

Category	SafLager range	SafAle range
Dry matter	94,0 - 96,5 %	94,0 - 96,5 %

Microbial characteristics :

Category	SafLager range	SafAle range
Viable Yeast	$> 6.0 \cdot 10^9$ cfu/g	$> 1.0 \cdot 10^{10}$ cfu/g
Total Bacteria	< 1 cfu / 10^6 yeast cell	< 5 cfu / 10^7 yeast cell
Lactic acid bacteria	< 1 cfu / $6.0 \cdot 10^6$ yeast cell	< 1 cfu / 10^7 yeast cell
"Wild Yeast"	< 1 cfu / $6 \cdot 10^6$ yeast cell	< 1 cfu / 10^7 yeast cell

Pathogenic micro-organisms: in accordance with regulation	OK	OK
Salmonella	Abs. in 25 g of dry yeast	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, 29/10/20



Yves GOSSELIN / Quality Department