

CERTIFICATE OF ANALYSIS

Products	Batch number	Production Date	Expiry date
BREWING YEAST "SAFALE BE-256", 500G CARTONS OF 20 SACHETS OF 500 G	2200053	18.01.2022	18.01.2025
BREWING YEAST "SAFALE F-2", 20G CARTON OF 70 SACHETS OF 25G	220375	04.07.2022	04.07.2025
BREWING YEAST "SAFALE F-2", 500G CARTON OF 20 SACHETS OF 500G	2200234	22.02.2022	22.02.2025
BREWING YEAST "SAFALE K-97", 500G CARTONS OF 20 SACHETS OF 500 G	2200181	11.02.2022	11.02.2025
BREWING YEAST "SAFALE S-04", 500G CARTONS OF 20 SACHETS OF 500 G	2101511	16.11.2021	16.11.2024
BREWING YEAST "SAFALE S-04, 10KG" CARTONS OF 10 KG VACUUM PACKED BAG	2101236	14.09.2021	14.09.2024
BREWING YEAST "SAFALE S-33", 500G CARTONS OF 20 SACHETS OF 500 G	2200124	01.02.2022	01.02.2025
BREWING YEAST "SAFALE T-58", 500G CARTONS OF 20 SACHETS OF 500 G	2200074	22.01.2022	22.01.2025
BREWING YEAST "SAFALE US-05", 500G CARTONS OF 20 SACHETS OF 500 G	2200417	02.04.2022	02.04.2025
BREWING YEAST "SAFALE WB-06, 500G" CARTONS OF 20 SACHETS OF 500 G	25321/1	01.11.2021	01.11.2024
BREWING YEAST "SAFBREW LA-01", 500G CARTONS OF 20 SACHETS OF 500 G"	2200505	16.04.2022	16.04.2025
BREWING YEAST "SAFLAGER W-34/70", CARTONS OF 20 SACHETS OF 500 G	2200556	27.04.2022	27.04.2025

DESCRIPTION

Instant dry brewer's yeast.

COMPOSITION

SafLager range	SafAle range
S. pastorianus / Yeast rehydrating agent	S. cerevisiae / Yeast rehydrating agent

ANALYTICAL CHARACTERISTICS
Physico - Chemical analysis

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 *10 ⁹ cfu/g	> 1.0 *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*10 ⁶ yeast cell	< 1 cfu /10 ⁷ yeast cell
"Wild Yeast"	< 1 cfu /6*10 ⁶ yeast cell	< 1 cfu /10 ⁷ yeast cell

Pathogenic micro-organisms:	In accordance with regulation	In accordance with regulation
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.



Yves GOSSELIN / Quality Department