

CERTIFICATE OF ANALYSIS

Customer: SELECTED BREWING INGREDIENTS
Your ref : 4457
Order ref: 35204 / Invoice N°42683

Product (s)	Batch number	Production date	Expiring date
'SAFALE T-58', 11.5G BREWING YEAST	52301	01082019	01082022
'SAFALE US-05', 11.5G BREWING YEAST	58186	01042020	01042023
'SAFALE BE-256', 11.5G BREWING YEAST	52760	01092019	01092022
'SAFALE S-04', 11.5G BREWING YEAST	55604	19122019	01122022
'SAFALE K-97', 11.5G BREWING YEAST	47696	01022019	01022022
'SAFLAGER W-34/70', 11.5G BREWING YEAST	58187	01032020	01032023
'SAFALE WB-06', 11.5G BREWING YEAST	51567	01072019	01072022
'SAFLAGER S-189', 11.5G BREWING YEAST	52764	01102019	01102022

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.

Marcq-en-Baroeul, 09/11/20

