

**CERTIFICATE OF ANALYSIS**

Customer: XXXXXXXXXX
Order ref: 36667 / Invoice N°44192

Product(s)	Batch number	Production date	Expiry date
LEVURE DE BRASSERIE "SAFALE BE-134", 500G	75813	01122020	01122023
LEVURE DE BRASSERIE "SAFALE BE-256",	52760	01092019	01092022
LEVURE DE BRASSERIE "SAFALE BE-256", 500G	1900379	03072019	03072022
LEVURE DE BRASSERIE "SAFALE BE-256", 500G	2000009	10012020	10012023
LEVURE DE BRASSERIE "SAFALE F-2", 500G	2000197	07042020	07042023
LEVURE DE BRASSERIE "SAFALE S-04, 11,5G"	55604	19122019	01122022
LEVURE DE BRASSERIE "SAFALE S-04", 500G	1900589	13112019	13112022
LEVURE DE BRASSERIE "SAFLAGER S-189",	1900665	18122019	18122022
LEVURE DE BRASSERIE "SAFLAGER S-23", 500G	2000162	24032020	24032023
LEVURE DE BRASSERIE "SAFALE S-33", 500G	2000030	22012020	22012023
LEVURE DE BRASSERIE "SAFALE T-58", 500G	1900636	07122019	07122022
LEVURE DE BRASSERIE "SAFALE US-05", 500G	2000217	18042020	18042023
LEVURE DE BRASSERIE "SAFLAGER W-34/70",	2000238	29042020	29042023
LEVURE DE BRASSERIE "SAFALE WB-06", 500G	22196/1	09072020	09072023
LEVURE DE BRASSERIE "SAFALE US-05", 11,5G	67203	01092020	01092023
LEVURE DE BRASSERIE "SAFALE WB-06", 11,5G	00001	01072020	01072023
LEVURE DE BRASSERIE "SAFALE US-05, 10KG"	2000447	29082020	29082023
LEVURE DE BRASSERIE "SAFLAGER W-34/70	60733	01062020	02062023

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.

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A LESAFFRE BUSINESS UNIT

Marcq-en-Baroeul, 18/01/21

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