

**CERTIFICATE OF ANALYSIS**

Customer: SELECTED BREWING INGREDIENTS
BV
Order ref: 36256 / Invoice N°43641

Product (s)	Batch number	Production date	Expiry date
'SAFALE US-05', 11.5G BREWING YEAST	62077	01072020	01072023
'SAFLAGER S-23', 11.5G' BREWING YEAST	67201	01092020	01092023
'SAFALE T-58', 11.5G BREWING YEAST	60752	01062020	01062023
'SAFALE S-33', 11.5G BREWING YEAST	52763	01092019	01092022
'SAFALE S-04', 11.5G' BREWING YEAST	67090	01092020	01092023

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, 15/12/20



Yves GOSSELIN / Quality Department