

CERTIFICATE OF ANALYSIS

Customer : MALTERIE DU CHATEAU
Your ref 58694
Order ref: 38580 / Invoice N°45504

Product (s)	Batch number	Production date	Expiring date
LEVURE DE BRASSERIE "SAFALE BE-134", 500G	75813	01122020	01122023
LEVURE DE BRASSERIE "SAFALE BE-256", 11.5G	67080	01092020	01092023
LEVURE DE BRASSERIE "SAFALE BE-256", 500G	2000367	30062020	30062023
LEVURE DE BRASSERIE "SAFALE F-2", 20G	62079	01072020	01072023
LEVURE DE BRASSERIE "SAFALE F-2", 500G	2000506	29092020	29092023
LEVURE DE BRASSERIE "SAFALE K-97", 11,5G	51564	01072019	01072022
LEVURE DE BRASSERIE "SAFALE K-97", 500G	1900621	27112019	27112022
LEVURE DE BRASSERIE "SAFALE K-97", 10KG	1900463	06092019	06092022
LEVURE DE BRASSERIE "SAFALE S-04", 500G	2000007	07012020	07012023
LEVURE DE BRASSERIE "SAFALE S-04", 11,5G	93313	01022021	01022024
LEVURE DE BRASSERIE "SAFLAGER S-189, 500G",	1900665	18122019	18122022
LEVURE DE BRASSERIE "SAFALE S-33", 11,5G "	72880	01112020	02112023
LEVURE DE BRASSERIE "SAFLAGER S-23", 500G	2000265	13052020	13052023
LEVURE DE BRASSERIE "SAFALE S-33", 500G	2000030	22012020	22012023
	2000296	27052020	27052023
LEVURE DE BRASSERIE "SAFALE S-33", 11,5G	81438	01122020	01122023
LEVURE DE BRASSERIE "SAFALE T-58", 500G	2000161	27032020	27032023
	2000507	02102020	02102023
LEVURE DE BRASSERIE "SAFALE T-58", 11,5G	67230	01092020	01092023
LEVURE DE BRASSERIE "SAFALE US-05", 500G	2000347	19062020	19062023
LEVURE DE BRASSERIE "SAFLAGER W-34/70", 500G	2000311	03062020	03062023
LEVURE DE BRASSERIE "SAFALE WB-06", 500G	22196/1	09072020	09072023
LEVURE DE BRASSERIE "SAFBREW LA-01", 500G	2000021	14012020	14012023
LEVURE DE BRASSERIE "SAFALE T-58", 10KG	2000507	02102020	02102023
LEVURE DE BRASSERIE "SAFALE US-05", 11,5G	73009	01112020	01112023
LEVURE DE BRASSERIE "SAFALE WB-06", 11.5G	00001	01072020	01072023
LEVURE DE BRASSERIE "SAFALE US-05", 10KG	2000542	16102020	16102023
LEVURE DE BRASSERIE "SAFLAGER W-34/70" 10KG	2000525	08102020	08102023

DESCRIPTION

Instant dry brewer's yeast.

ANALYTICAL CHARACTERISTICS
Composition:

Saccharomyces
Yeast rehydrating agent

Physico-chemical characteristics:

Dry matter (D.M.)	: 94.0 - 96.5 %	
Proteins (nitrogen x 6,25)/D.M.	: 35 - 50 %	(Indicative)
P2O5/D.M.	: 1.5 - 3.0 %	(Indicative)

Microbiological characteristics:

Salmonella	: Abs. in 25 g of dry yeast
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The production has been made in accordance with the European Sanitary Standards and fits for human consumption.

Marcq-en-Baroeul, 25/03/21

