

CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
Order ref: 42262 / Invoice N°48562

Product (s)	Batch number	Production date	Expiring date
LEVURE DE BRASSERIE "SAFALE BE-134", LEVURE DE BRASSERIE "SAFALE BE-134", 500G	55605 75813	01122019 01122020	01122022 01122023
LEVURE DE BRASSERIE S-189 10KGS LEVURE DE BRASSERIE "SAFALE BE-256", 500G LEVURE DE BRASSERIE "SAFALE F-2", 20G LEVURE DE BRASSERIE "SAFALE F-2", 500G LEVURE DE BRASSERIE "SAFALE K-97", 500G	2000281 2100019 86618 2100164 2000318	20052020 12012021 01022021 16032021 06062020	20052023 12012024 01022024 16032024 06062023
LEVURE DE BRASSERIE "SAFALE S-04, 11, 5G" LEVURE DE BRASSERIE "SAFALE S-04", 500G LEVURE DE BRASSERIE "SAFALE S-04, 10KG" LEVURE DE BRASSERIE "SAFLAGER S-189", LEVURE DE BRASSERIE SAFLAGER S-23 11.5G LEVURE DE BRASSERIE "SAFLAGER S-23", 500G LEVURE DE BRASSERIE "SAFALE S-33", 500G LEVURE DE BRASSERIE "SAFALE S-33", 11, 5G LEVURE DE BRASSERIE "SAFALE T-58", 500G LEVURE DE BRASSERIE "SAFALE T-58", 11, 5G	62141 2000585 2100097 2000284 81439 2000574 2100038 62173 2100005 76919	01042021 10112020 16022021 21052020 01122020 03112020 19012021 01042021 08012021 01112020	01042024 10112023 16022024 21052023 01122023 03112023 19012024 01042024 08012024 01112023
LEVURE DE BRASSERIE "SAFALE US-05", 500G	2100123 2100154	26022021 12032021	26022024 12032024
LEVURE DE BRASSERIE "SAFLAGER W-34/70", LEVURE DE BRASSERIE "SAFALE WB-06", 500G LEVURE DE BRASSERIE "SAFBREW LA-01", 500G LEVURE DE BRASSERIE "SAFALE US-05", 11.5G LEVURE DE BRASSERIE "SAFALE WB-06", 11.5G	2100144 23466/1 2100808 86593 00001	09032021 01012021 25052021 01022021 01072020	09032024 01012024 25052024 01022024 01072023
LEVURE DE BRASSERIE "SAFALE US-05", 10KGS	2000621 2000650	27112020 11122020	27112023 11122023
LEVURE DE BRASSERIE "SAFLAGER W-34/70", 10KGS LEVURE DE BRASSERIE "SAFALE WB-06", 10KGS	2100053 23466/1	28012021 01012021	28012024 01012024

DESCRIPTION

Instant dry brewer's yeast.

ANALYTICAL CHARACTERISTICS

Viable yeast	> 6.0 x 10 ⁹ cfu/g
Purity	> 99,9 %
Total Bacteria	< 5 cfu /107 yeast cell
Lactic acid bacteria	< 1 cfu /107 yeast cell
"Wild Yeast"	< 1 cfu /107 yeast cell
Pathogenic micro-organisms: in accordance with regulation	Ok

Composition

Fermentis division of S.I. Lesaffre - BP 3025
Tel.: +33(0)3 20 81 62 75 - Fax: +33(0)3 20
S.A. au capital de 760 050 € - R.C.S. Roubaix

SafLager range	SafAle range
<i>S. pastorianus</i> Yeast rehydrating agent	<i>S. cerevisiae</i> Yeast rehydrating agent

SS UNIT

Physico - Chemical analyse

Category	SafLager range	SafAle range
Dry matter	94,0 - 96,5 %	94,0 - 96,5 %

Microbial characteristics :

Category	SafLager range	SafAle range
Viable Yeast	$> 6.0 \cdot 10^9$ cfu/g	$> 1.0 \cdot 10^{10}$ cfu/g
Total Bacteria	< 1 cfu / 10^6 yeast cell	< 5 cfu / 10^7 yeast cell
Lactic acid bacteria	< 1 cfu / $6.0 \cdot 10^6$ yeast cell	< 1 cfu / 10^7 yeast cell
"Wild Yeast"	< 1 cfu / $6 \cdot 10^6$ yeast cell	< 1 cfu / 10^7 yeast cell

Pathogenic micro-organisms: in accordance with regulation	OK	OK
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, 27/08/21



Yves GOSSELIN / Quality Department