

CERTIFICATE OF ANALYSIS

MALTERIE DU CHATEAU
No. de commande: 25160927
No. de facture : 92348261

Products	Batch number	Production Date	Expiry date
BREWING YEAST "SAFALE BE-134", CARTONS OF 10 KG VACUUM PACKED BAG	23864/1	25/03/2021	25/03/2024
BREWING YEAST "SAFALE BE-256", CARTONS OF 152 SACHETS OF 11.5G	66376	01/09/2021	01/09/2024
BREWING YEAST "SAFALE BE-256", 500G CARTONS OF 20 SACHETS OF 500 G	2101192	04/09/2021	04/09/2024
BREWING YEAST "SAFALE F-2", 500G CARTON OF 20 SACHETS OF 500G	2200234	22/02/2022	22/02/2025
BREWING YEAST "SAFALE K-97", 500G CARTONS OF 20 SACHETS OF 500 G	2200392	30/03/2022	29/03/2025
BREWING YEAST "SAFALE S-04", 11,5G CARTONS OF 152 SACHETS OF 11.5G	66485	01/09/2021	01/09/2024
BREWING YEAST "SAFALE S-04", 500G CARTONS OF 20 SACHETS OF 500 G	2100114	23/02/2021	23/02/2024
	2101058	03/08/2021	03/08/2024
BREWING YEAST "SAFALE S-33", 11,5G CARTONS OF 152 SACHETS OF 11.5G	64923	01/07/2021	01/07/2024
BREWING YEAST "SAFALE S-33", 500G CARTONS OF 20 SACHETS OF 500 G	2200124	01/02/2022	01/02/2025
BREWING YEAST "SAFALE T-58", 11,5G CARTONS OF 152 SACHETS OF 11.5G	63694	01/06/2021	01/06/2024
BREWING YEAST "SAFALE T-58", 500G CARTONS OF 20 SACHETS OF 500 G	2101303	01/10/2021	01/10/2024
BREWING YEAST "SAFALE US-05", 500G CARTONS OF 20 SACHETS OF 500 G	2101599	04/12/2021	04/12/2024
	2200007	07/01/2022	07/01/2025
BREWING YEAST "SAFALE US-05", 11,5G CARTONS OF 152 SACHETS OF 11.5G	81025	01/01/2021	01/01/2024
BREWING YEAST "SAFALE WB-06", 500G CARTONS OF 20 SACHETS OF 500 G	24596/1	21/07/2021	21/07/2024
BREWING YEAST "SAFALE WB-06", 11,5G CARTONS OF 152 SACHETS OF 11.5G	2	11/01/2021	11/01/2024
BREWING YEAST "SAFLAGER S-23", CARTONS OF 152 SACHETS OF 11.5G	98144	01/03/2021	01/03/2024
BREWING YEAST "SAFLAGER W-34/70", 10KG CARTONS OF 10 KG VACUUM PACKED BAG	2100572	14/04/2021	14/04/2024
BREWING YEAST "SAFLAGER W-34/70", CARTONS OF 20 SACHETS OF 500 G	2200022	12/01/2022	12/01/2025
	2200122	02/02/2022	02/02/2025
LEVURE DE BRASSERIE "SAFBREW LA-01", 500G CARTON DE 20 SACHETS DE 500G	2200505	16/04/2022	15/04/2025

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

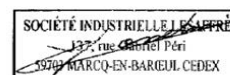
Category	SafLager range	SafAle range
Dry matter	94,0 - 96,5 %	94,0 - 96,5 %

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.



Yves GOSSELIN / Quality Department