

CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
Your ref : 58993 + reliquat 58970
Order ref: 42640
Invoice N°48873

Product (s)	Batch number	Production date	Expiring date
LEVURE DE BRASSERIE "SAFALE T-58", 10KG	2100490	30032021	30032024
LEVURE DE BRASSERIE "SAFALE BE-134", 500G	75813	01122020	01122023
LEVURE DE BRASSERIE "SAFALE BE-256", 500G	2100019	12012021	12012024
LEVURE DE BRASSERIE "SAFALE F-2", 20G	86618	01022021	01022024
LEVURE DE BRASSERIE "SAFALE F-2", 500G	2100164	16032021	16032024
LEVURE DE BRASSERIE "SAFALE K-97", 500G	2000318	06062020	06062023
	2000316	06062020	06062023
LEVURE DE BRASSERIE "SAFALE K-97, 10KG"	1900624	28112019	28112022
LEVURE DE BRASSERIE "SAFALE S-04, 11,5G"	62141	01042021	01042024
LEVURE DE BRASSERIE "SAFALE S-04", 500G	2000585	10112020	10112023
	2000657	15122020	15122023
LEVURE DE BRASSERIE "SAFLAGER S-23", 500G	2000574	03112020	03112023
LEVURE DE BRASSERIE "SAFALE S-33", 500G	2100038	19012021	19012024
LEVURE DE BRASSERIE "SAFALE S-33", 11,5G	81438	01122020	01122023
LEVURE DE BRASSERIE "SAFALE T-58", 500G	2100005	08012021	08012024
LEVURE DE BRASSERIE "SAFALE US-05", 500G	2100156	13032021	13032024
	2100475	26032021	26032024
LEVURE DE BRASSERIE "SAFLAGER W-34/70",	2100144	09032021	09032024
	2100523	07042021	07042024
LEVURE DE BRASSERIE "SAFALE WB-06", 500G	23996/1	01042021	01042024
LEVURE DE BRASSERIE "SAFALE US-05", 11,5G	86593	01022021	01022024
LEVURE DE BRASSERIE "SAFALE US-05, 10KG"	2000671	22122020	22122023
LEVURE DE BRASSERIE 'SAFLAGER W-34/70	62166	01042021	01042024
LEVURE DE BRASSERIE 'SAFLAGER W-34/70	2100098	17022021	17022024
LEVURE DE BRASSERIE "SAFALE WB-06", 10KG	22196/1	09072020	09072023

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*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, 21/09/21



Yves GOSSELIN / Quality Department