

CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
Order ref: 43518 / Invoice N°49579

Product (s)	Batch number	Production date	Expiring date
LEVURE DE BRASSERIE "SAFALE BE-134", 152 X11.5G	67159	01092020	01092023
LEVURE DE BRASSERIE "SAFALE BE-134", 500G	75813	01122020	01122023
LEVURE DE BRASSERIE "SAFALE BE-134", 10KG	23864/1	25032021	25032024
LEVURE DE BRASSERIE "SAFALE BE-256",	96337	01032021	29022024
LEVURE DE BRASSERIE "SAFALE BE-256", 500G	2100019	12012021	12012024
LEVURE DE BRASSERIE "SAFALE F-2", 20G	65646	01082021	01082024
	86618	01022021	01022024
LEVURE DE BRASSERIE "SAFALE F-2", 500G	2100164	16032021	16032024
	2100967	30062021	30062024
LEVURE DE BRASSERIE "SAFALE K-97", 11,5G	98217	01032021	01032024
LEVURE DE BRASSERIE "SAFALE K-97", 500G	2000318	06062020	06062023
	2000316	06062020	06062023
LEVURE DE BRASSERIE "SAFALE S-04, 11,5G"	62226	01042021	01042024
LEVURE DE BRASSERIE "SAFALE S-04", 500G	2000657	15122020	15122023
LEVURE DE BRASSERIE "SAFLAGER S-189",	2000284	21052020	21052023
LEVURE DE BRASSERIE "SAFLAGER S-23", 500G	2100037	21012021	21012024
LEVURE DE BRASSERIE "SAFALE S-33", 500G	2101177	01092021	01092024
	2100038	19012021	19012024
LEVURE DE BRASSERIE "SAFALE S-33", 11,5G	62173	01042021	01042024
LEVURE DE BRASSERIE "SAFALE T-58", 500G	2100497	01042021	01042024
LEVURE DE BRASSERIE "SAFALE T-58", 11,5G	76919	01112020	01112023
LEVURE DE BRASSERIE "SAFALE US-05", 500G	2100661	01052021	01052024
	2100622	24042021	24042024
LEVURE DE BRASSERIE "SAFLAGER W-34/70",	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 WB-06 10KGS	2000440	27082020	27082023

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 6342 005 017 - Siret 6342 005 017 00010 - APE 1002Z - TVA INTR 245005 017

SafLager range

SafAle range



SS UNIT

<i>S. pastorianus</i> Yeast rehydrating agent	<i>S. cerevisiae</i> Yeast rehydrating agent
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Physico - Chemical analyse

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

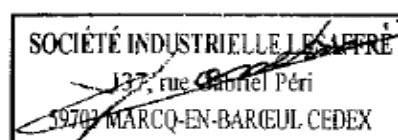
Microbial characteristics :

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, 14/10/21



Yves GOSSELIN / Quality Department