

CERTIFICATE OF ANALYSIS

Products	Batch number	Production Date	Expiry date
BREWING YEAST "SAFALE BE-134", CARTONS OF 152 SACHETS OF 11.5G	81322	01/12/2020	01/12/2023
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", 20G CARTON OF 100 SACHETS OF 20G	66471	01/10/2021	01/10/2024
BREWING YEAST "SAFALE F-2", 20G CARTON OF 100 SACHETS OF 20G	69885	01/01/2022	01/01/2025
BREWING YEAST "SAFALE K-97", 500G CARTONS OF 20 SACHETS OF 500 G	2101251	17/09/2021	17/09/2024
BREWING YEAST "SAFALE K-97, 10KG" CARTONS OF 10 KG VACUUM PACKED BAG	2101375	16/10/2021	16/10/2024
BREWING YEAST "SAFALE S-04", 500G CARTONS OF 20 SACHETS OF 500 G	2101058	03/08/2021	03/08/2024
BREWING YEAST "SAFALE S-04, 10KG" CARTONS OF 10 KG VACUUM PACKED BAG	2100114	24/02/2021	24/02/2024
BREWING YEAST "SAFALE S-33", 500G CARTONS OF 20 SACHETS OF 500 G	2101177	01/09/2021	01/09/2024
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	2101525	20/11/2021	20/11/2024
BREWING YEAST "SAFALE US-05, 10KG" CARTONS OF 10 KG VACUUM PACKED BAG	2100811	26/05/2021	26/05/2024
BREWING YEAST "SAFALE WB-06", 500G CARTONS OF 20 SACHETS OF 500 G	24596/1	21/07/2021	21/07/2024
BREWING YEAST "SAFBREW LA-01", 500G CARTONS OF 20 SACHETS OF 500 G"	2100135	03/03/2021	03/03/2024
BREWING YEAST "SAFLAGER S-23, 10KG" CARTONS OF 10 KG VACUUM PACKED BAG	2101210	07/09/2021	07/09/2024
BREWING YEAST "SAFLAGER W-34/70", 10KG CARTONS OF 10 KG VACUUM PACKED BAG	2100112	23/02/2021	23/02/2024
BREWING YEAST "SAFLAGER W-34/70", CARTONS OF 20 SACHETS OF 500 G	2101578	30/11/2021	30/11/2024

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

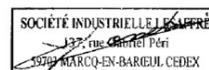
Category	SafLager range	SafAle range
Dry matter	94,0 - 96,5 %	94,0 - 96,5 %

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