

CERTIFICATE OF ANALYSIS

MALTERIE DU CHÂTEAU
No. de commande: 25230174
No. de facture : 92432399

Products	Batch number	Production Date	Expiry date
BREWING YEAST "SAFALE BE-134", 500G, CARTONS OF 20 SACHETS OF 500G	23864/1	25/03/2021	25/03/2024
BREWING YEAST "SAFALE BE-134", CARTONS OF 152 SACHETS OF 11.5G	86463	01/02/2021	01/02/2024
BREWING YEAST "SAFALE BE-256", 500G CARTONS OF 20 SACHETS OF 500 G	2200053	18/01/2022	18/01/2025
BREWING YEAST "SAFALE K-97", 500G CARTONS OF 20 SACHETS OF 500 G	2200181	11/02/2022	11/02/2025
BREWING YEAST "SAFALE S-04", 500G CARTONS OF 20 SACHETS OF 500 G	2101357	12/10/2021	12/10/2024
BREWING YEAST "SAFALE S-04", 10KG" CARTONS OF 10 KG VACUUM PACKED BAG	2101236	14/09/2021	14/09/2024
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", 10KG CARTONS OF 10 KG VACUUM PACKED BAG	2200324	16/03/2022	16/03/2025
BREWING YEAST "SAFALE T-58", 500G CARTONS OF 20 SACHETS OF 500 G	2200074	22/01/2022	22/01/2025
BREWING YEAST "SAFALE US-05", 500G CARTONS OF 20 SACHETS OF 500 G	2200337	19/03/2022	19/03/2025
BREWING YEAST "SAFALE US-05", 10KG" CARTONS OF 10 KG VACUUM PACKED BAG	2101669	17/12/2021	17/12/2024
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	25321/1	01/11/2021	01/11/2024
BREWING YEAST "SAFLAGER S-23", 500G CARTONS OF 20 SACHETS OF 500 G	2100037	21/01/2021	21/01/2024
	2200263	02/03/2022	02/03/2025
BREWING YEAST "SAFLAGER W-34/70", 10KG CARTONS OF 10 KG VACUUM PACKED BAG	2100843	01/06/2021	01/06/2024
BREWING YEAST "SAFLAGER W-34/70", CARTONS OF 20 SACHETS OF 500 G	2200483	13/04/2022	13/04/2025

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.

SOCIÉTÉ INDUSTRIELLE LESAFFRE
137, rue Camille Péri
92099 MARCO-EN-BAREUIL CEDEX

Yves GOSSELIN / Quality Department