

CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
Order ref: 39252 / Invoice N°46416

Product(s)	Batch number	Production date	Expiring date
ACTIVATEUR POUR FERMENTATION DE BIÈRE BR-2	91007	01032021	01032024
LEVURE DE BRASSERIE "SAFALE BE-256", 500G	2000367	30062020	30062023
LEVURE DE BRASSERIE "SAFALE F-2", 20G	67292	01102020	02102023
LEVURE DE BRASSERIE "SAFALE F-2", 500G	2000506	29092020	29092023
LEVURE DE BRASSERIE "SAFALE K-97", 500G	1900624	28112019	28112022
LEVURE DE BRASSERIE "SAFALE S-04, 11,5G"	87016	01022021	01022024
LEVURE DE BRASSERIE "SAFALE S-04", 500G	2000455	02092020	02092023
LEVURE DE BRASSERIE "SAFLAGER S-189", 500G	2000207	14042020	14042023
LEVURE DE BRASSERIE "SAFLAGER S-23", 500G	2000268	13052020	13052023
LEVURE DE BRASSERIE "SAFALE S-33", 500G	2000576	03112020	03112023
LEVURE DE BRASSERIE "SAFALE S-33", 11,5G	81438	01122020	01122023
LEVURE DE BRASSERIE "SAFALE T-58", 500G	2000507	02102020	02102023
LEVURE DE BRASSERIE "SAFALE T-58", 11,5G	67230	01092020	01092023
LEVURE DE BRASSERIE "SAFALE US-05", 500G	2000446	28082020	28082023
	2000474	11092020	11092023
LEVURE DE BRASSERIE "SAFLAGER W-34/70", 500G	2000425	18082020	18082023
LEVURE DE BRASSERIE "SAFALE WB-06", 500G	23043/1	01112020	01112023
LEVURE DE BRASSERIE "SAFBREW LA-01", 500G	2000222	21042020	21042023
LEVURE DE BRASSERIE "SAFALE US-05", 11,5G	76849	01112020	01112023
LEVURE DE BRASSERIE "SAFALE WB-06", 11,5G	00001	01072020	01072023
LEVURE DE BRASSERIE "SAFALE US-05, 10KG"	2000542	16102020	16102023
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 %

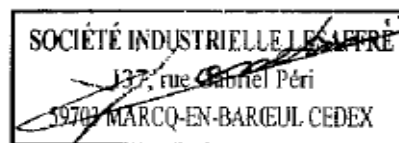
Microbial characteristics:

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 /6.0*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.

Marcq-en-Baroeul, 05/05/21



Yves GOSSELIN / Quality Department