

CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU

Product(s)	Batch number	Production date	Expiring date
LEVURE POUR WHISKY "SAFSPIRIT M-1", 500G	1800560	28112018	28112021

DESCRIPTION

Active dry yeast made of viable yeast cells.

ANALYTICAL CHARACTERISTICS
Composition:

Saccharomyces cerevisiae
excepted 'SAFSPIRIT FD-3' / *Saccharomyces Bayanus*
Yeast rehydrating agent

Physico-chemical characteristics:

Dry matter (D.M.)	:	94.0 - 96.5 %	
Proteins (nitrogen x 6,25)/D.M.	:	35 - 50 %	(Indicative)
P205/D.M.	:	1.5 - 3.0 %	(Indicative)

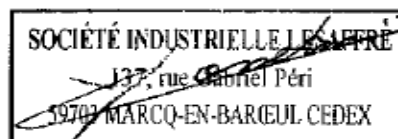
Microbiological characteristics:

Living cells	:	> 20 10 ⁹ cells/g at packaging
Salmonella	:	Abs. in 25 g of dry yeast

The production has been made in accordance with the European Sanitary Standards and fits for human consumption.

The packaging protects the product from external contaminations, provided it is not damaged.

Marcq-en-Baroeul, 02/04/2019



Yves GOSSELIN / Quality
Department