



## Certificate of Analysis

*Product:* **Wyeast Activator Liquid Yeast Slurry Brewing**

***Manufacturing Date:*** **MAR2017**

*Contents:* **125 ml. Liquid Yeast and Nutrients**

***Date:*** **20MAR2017**

*Customer Reference:* **ITALY**

***Invoice #:*** **228367**

***Fed Ex AWB#:*** **MASTER: 7225-1626-8421**

Analysis:

*Viable yeast cell count:* **1.20 x 10<sup>9</sup> cells/ml.**

*Purity:* **Single Morphology\***

*Total anaerobic bacteria:* **<1.0 cfu/ 7.5x10<sup>7</sup> cells**

*Total aerobic bacteria:* **<1.0 cfu/ 7.5x10<sup>7</sup> cells**

*Wild yeast & mold:* **<1.0 cfu/ 7.5x10<sup>7</sup> cells**

\*Excludes blended cultures

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shipping: 3760 Eagle Loop  
Hood River, OR 97031

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toll free: 888-WYEAST 1  
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*Authorized by:*

*Candy Abercrombie, Customer Service Manager*

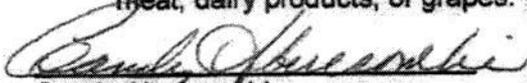


Date: March 20<sup>th</sup> 2017  
 Customer Acct: Italy  
 No. of Packages: 4  
 Mfg. Date: March 2017  
 FedEx Tracking No: 1225 1606 8421

**Commodity Guarantee**

All products are manufactured in compliance with the United States Food and Drug Administration (FDA) & Oregon State Department of Agriculture's Good Manufacturing Practices and Good Laboratory Practices, in a Federal and State Licensed facility approved for food manufacturing. **All Wyeast pure liquid yeast (Saccharomyces) starter cultures for brewing** comply with the following declarations:

- a) **This product is an ingredient for brewing beverages for human consumption.** The product is for human food, therapeutic, beverage, or cosmetic manufacture, or in-vitro laboratory work or in-vivo work in laboratory animals only.
- b) The product is not intended to be used for or in the preparation of agricultural, environmental or veterinary products including pet feeds, stock feeds, fish feeds, animal therapeutics, fertilizers and bioremediation agents.
- c) The product consists of only cultures that have been maintained in their natural state. No genetic engineering or modifications have been, or will be applied in any yeast or bacteria within these facilities for sale or for research.
- d) The product is not on a grain, milk, or animal derived carrier.
- e) The product and ingredients used in its manufacturing are free of Chinese dairy products.
- f) The product and ingredients used in its manufacturing have not been processed with ionization radiation.
- g) The product and ingredients used in its manufacturing are free of petrochemical substrate and sulfite waste liquor.
- h) The product complies with and is to be used in accordance with all Australian Food Standards requirements.
- i) The product is free of infectious organisms and the substrate has been completely sterilized through steam processing. No other biological material has been added to the sterilized medium except live fermentation inoculums.
- j) Wyeast liquid yeast cultures are not made with ingredients containing, or derived from, shellfish, meat, dairy products, or grapes.

  
 Candy Abercrombie  
 Customer Service Manager

March 20<sup>th</sup> 2017  
 Date

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