



Dried brewing yeast

Article number	Article
050.001.7	Dried brewing yeast SAFBREW S-33 11,5 gr
050.002.5	Dried brewing yeast SAFBREW S-33 500 gr
050.003.3	Dried brewing yeast SAFBREW T-58 11,5 gr
050.004.1	Dried brewing yeast SAFBREW T-58 500 gr
050.005.8	Dried brewing yeast SAFALE S-04 11,5 gr
050.006.6	Dried brewing yeast SAFALE S-04 500 gr
050.007.4	Dried brewing yeast SAFALE US-05(56) 11,5 gr
050.008.2	Dried brewing yeast SAFALE US-05(56) 500 gr
050.009.0	Dried brewing yeast SAFBREW WB-06 11,5 gr
050.010.8	Dried brewing yeast SAFBREW WB-06 500 gr
050.011.6	Dried brewing yeast SAFALE K-97 500 gr
050.013.2	Dried brewing yeast SAFLAGER W43/70 500 gr
050.014.0	Dried brewing yeast SAFLAGER W43/70 11,5 gr
050.020.7	Dried brewing yeast SAFLAGER S-23 11,5 gr
050.021.5	Dried brewing yeast SAFLAGER S-23 500 gr
050.025.6	Dried brewing yeast SAFBREW F-2 500 gr
050.026.4	Dried brewing yeast SAFBREW F-2 20 gr

Wij, **Brouwland**, Korpelsesteenweg 86, 3581 Beverlo, België, verklaren dat er **geen ionisatiebehandeling** is in het productieproces voor het hierboven genoemde artikels.

Nous, **Brouwland**, Korpelsesteenweg 86, 3581 Beverlo, Belgique, certifie qu'il **n'existe aucun traitement d'ionisation** dans le processus de fabrication pour les produits mentionnés ci-dessus.

We, **Brouwland**, Korpelsesteenweg 86, 3581 Beverlo, Belgium, certify that there is **no ionization treatment** in the manufacturing process for the above mentioned products.

Wir, **Brouwland**, Korpelsesteenweg 86, 3581 Beverlo, Belgien, bescheinigen, dass es **keine Ionisation Behandlung** in unserem Herstellungsverfahren für die oben genannte Produkte gibt.

Signed and dated, Beverlo, 26/05/2014

Nadja Balis
Quality Assistant

Brouwland

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