



ANALYSIS CERTIFICATE

LABEL : LEFFE BLONDE

1. INGREDIENTS

- Brewing water (81%)
- Malt (14%)
- Corn (4.5%)
- Hops (0.1%)
- Sugar (0.4%)

2. PRODUCT COMPOSITION

Original gravity	° Plato	15.60
Apparent extract content	° Plato	3.5
Carbon dioxide bottle	g/l	6.3
Carbon dioxide kegs	g/l	4.75
SO ₂ content	mg/l	< 10
Alcohol content	ml/100 ml	6.6
Alcohol content	g/100 g	5.2
Turbidity	ERC units	< 0.7
Energetic Value	kJoule/l	2561
Energetic Value	kCal/l	612

The SO₂ found in the beer is produced spontaneously during fermentation.

We attest that the analysed beer is free of

- sorbic acid, polyvinyl pyrrolidone and benzoic acid
- additives (unless otherwise mentioned on the label)
- heavy metals exceeding legal specifications
- constituents harming human health and other dangerous chemical or biological constituents
- any GMO or raw material which is genetically modified according to EU1829/2003 and EU1830/2003
- any radioactive contamination : Cs 134 and Cs 137 < 0.5 Becquerels/l.

Microbiological specifications

- absence of pathogenic microorganisms and coliforms
- lactic acid bacteria and pediococcus : 0/100 ml
- yeasts (anaerobic incubation) : 0/100 ml

Allergens

- contains Gluten from barley malt
- SO₂ < 10 ppm

Dirk Mulier
Quality Field Specialist

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