



LALLEMAND S.A.S.
4, Chemin du Bord de l'Eau
15130 SAINT SIMON

Tél. : +33 (0)4.71.47.11.95.

Fax : +33 (0)4.71.47.12.48.

CERTIFICATE OF ANALYSIS

Product: YOGOURMET® YOGURT – Boite x6 (Royaume-Uni)

Lot: 6900002

Code: 77120-BX-UK

Date of analysis: 2025/03/18

Manufacturing date: 2025/03/17

Best before date: 2027/03/17

TESTS	SPECIFICATIONS	RESULTS
Bacteriological Lactic count (at manufacturing)	$\geq 8,5.10^8$ / g	Pass
Molds	< 100 / g	Pass
Yeast	< 100 / g	Pass
Coliforms tot.	< 10 / g	Pass
E. coli	<1 / g	Pass
Staphylococcus coagulase positive	<1 / g	Pass
Salmonella spp	Not detected / 25 g	Pass
Listeria	Not detected / 25 g	Pass

Physical aspects :

Aspect of powder: powder / cream color Pass

Saint - Simon, July 25, 2025

G.HEBRARD
Control Lab Supervisor



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CERTIFICATE OF ANALYSIS

Product: YOGOURMET® YOGURT PROBIOTIC- Boite x6 (Royaume-Uni)

Lot: 6900058

Code: 77123-BX-UK

Date of analysis: 02/12/2025

Manufacturing date: 11/2025

Best before date: 11/2027

TESTS	SPECIFICATIONS	RESULTS
Bacteriological Lactic count (at manufacturing)	$\geq 8,5.10^9$ / g	Pass
Molds	< 100 / g	Pass
Yeast	< 100 / g	Pass
Coliforms tot.	< 10 / g	Pass
E. coli	<1 / g	Pass
Staphylococcus coagulase +	<1 / g	Pass
Salmonella spp	Not detected / 25 g	Pass
Listeria	Not detected / 25 g	Pass

Physical aspects :

Aspect of powder: powder / cream color Pass

Saint - Simon, December 09, 2025

G.HEBRARD
Control Lab Supervisor



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CERTIFICATE OF ANALYSIS

Product: YOGOURMET® KEFIR – box 6 (Royaume-Uni)

Lot: 6901053

Code: 77124-BX-UK

Date of analysis : 07/07/2026

Manufacturing date: 07/2026

Best before date: 07/2028

TESTS	SPECIFICATIONS	RESULTS
Bacteriological Lactic count (at manufacturing)	$\geq 6,8.10^9$ / g	Pass
Total Lactic yeast count (at manufacturing)	$\geq 10\ 000$ / g	Pass
Molds	< 100 / g	Pass
Yeasts (excluding strains of the product)	< 100 / g	Pass
Coliforms tot.	< 10 / g	Pass
E. coli	< 1 / g	Pass
Staphylococcus coagulase +	< 1 / g	Pass
Salmonella spp	Not detected / 25 g	Pass
Listeria	Not detected / 25 g	Pass

Acidifying activity at 24H (25°C) 4,25 – 4,50 Pass

Physical aspects :

Aspect of powder: powder / cream color Pass

Saint - Simon, July 15, 2026

G.HEBRARD
Control Lab Supervisor
P/O C.DELPUECH