



PRODUCT INFOPACK

BATAVIA ARRACK

2026

Manual E&A Scheer B.V.	Page 1 of 11
Product Infopack Batavia Arrack 2026	Version: 01-01-2026



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1.1. PRODUCT INFORMATION

Material name	BATAVIA ARRACK
Material origin	SUGAR CANE
Process stages	1. Dehydration of sugarcane juice by way of condensation, followed by centrifugal separation of molasses. 2. Fermentation of molasses using some cooked rice mixture as a process aid for the yeast. 3. Fractional distillation of the fermented molasses in pot stills.
Raw material	Sugarcane molasses
Way of production	By distillation of fermented sugarcane molasses, in traditional pot stills, less than 90%vol.
Cleaning procedure	Fresh water flush between batches
HS Code	2208 9019
HS Description	Arrack, in containers holding > 2 l
Way of storage	In Stainless steel tanks and / or wooden casks
Additives	The product does not contain any additional aromas and/or other additives, no sweeteners.
Conservation	Disinfection treatment is not applicable
Smell and taste	Strong liquor, specific for Batavia Arrack
Coloring	Clear liquid or light yellow to brown due to storage in wooden casks. Caramel may be used for color stabilization.
Refraction	75 %vol.: 1.3648 (N 20/D) at 20° C
Opt. twist	0.0 (pure ethanol)
Melting point	-117.3° C (pure ethanol)
Boiling point	+ 78.5° C (pure ethanol)
Flash point	60 %vol.: 22.0° C 65 %vol.: 21.5° C 70 %vol.: 21.0° C
Cont. of heavy metals	None
Energy Value	7 Kcal / 29 Kj per gram of Alcohol
Vegetarian / Vegan	Product suitable for vegetarian and vegan diets, does not contain any ingredients of animal origin.
Keeping qualities	Unlimited (as a consequence of the high level of Ethanol) Recommended shelf life two years.
Microbiological value	Does not contain any yeast and/or mould
Ionization / Radiation	This process is not used for Rum. Due to the high alcohol percentage of our materials, counter measures such as ionization are not necessary.
Filtration	The Rum we supply in bulk to our clients is a semi-finished product. Therefore we advise the product to be filtered before further processing as and when the intention is to use as part of a consumer product.



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SUPPLIERS DECLARATION OF CONFORMITY

The Batavia Arrack we represent is a sugar cane distillate being produced in conformity to the regulations as laid down in the EU-council Regulation no. 2019/787 of the 17th of April 2019. Based on the way in which Batavia Arrack (Indonesian Rum) is being produced, also stipulating the raw material for the product, Batavia Arrack complies to the definition of Rum and fulfills the requirements for paragraph F of the definition.

1.1.1. SUPPLIERS DECLARATION NO PRESENCE OF GMO

To our best knowledge gene manipulation as outlined in EU-council Regulation no. 1829/2003 is not being used in the agricultural sector from where the raw material for Batavia Arrack derives: the sugar cane cultivation. Neither do we have any indication that gene manipulated micro organisms are being used in the yeast cultures for the alcoholic fermentation in the course of Batavia Arrack production.

As specialized wholesale dealers, we are alert on any unnatural manipulation, unconventional production procedures and/or illegal methods where it concerns the production and treatment of Batavia Arrack. Our supply chain has been examined and questioned on GMO presence for all the products we source.

Should circumstances change to an effect that might result in possible GMO presence in the future we will inform you of relevant changes for the products that you source from us.

1.1.2. QUALITY STATEMENT

E&A Scheer is a unique and specialised company with a long history dedicated to trading alcoholic distillates in bulk. We are specialised first and foremost in sugarcane distillates as Caribbean Rum and Batavia Arrack.

The company is active in several quite different business-to-business markets world-wide. Our focus is on the import, blending and trade of bulk products only, no bottled goods. E&A Scheer concentrates on the sales of products that are adapted to meet customers' wishes.

For these operations, E&A Scheer has a blending and storage warehouse facility dedicated to sugar cane distillates only, a Commercial department and a Quality Department.

Signed for the above statements,
E&A Scheer BV

C.E. Vlierboom
CRO



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1.2. KOSHER INFORMATION

Herewith we declare that all the Sugar Cane distillate products we blend and trade are being produced in compliance with Kosher directions on feedstock.

Material name	BATAVIA ARRACK
Material origin	SUGAR CANE AND RICE
Process stage	<ol style="list-style-type: none">1. Dehydration of sugarcane juice by way of condensation, followed by centrifugal separation of molasses.2. Fermentation of molasses using some cooked rice mixture as a process aid for the yeast.3. Fractional distillation of the fermented molasses in pot stills.
Plant dedication	None
Plant predestination	Non-animal derived materials only
Cleaning procedure	Fresh water flush between batches

E&A Scheer can provide a kosher certificate for each delivery upon request, subject to an additional charge. Please indicate this requirement when placing your order.

1.3. ISO 9001 QUALITY MANAGEMENT STATEMENT

The operations of E&A Scheer have been certified according to ISO 9001:2015 by TÜV Nord, a copy of the certificate is included in this document.

The E&A Scheer quality handbook and organisation are available for external Audits by clients on request.

**ISO 9001:2015 Certification in Appendix 1.8.1.*

1.4. FSSC 22000 FOOD SAFETY STATEMENT

The operations of E&A Scheer have been certified according to FSSC 22000 by TÜV Nord, a copy of the certificate is included in this document.

The E&A Scheer quality handbook and organisation are available for external Audits by clients on request.

**FSSC 22000 Certification in Appendix 1.8.2.*



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1.5. SUMMARY HACCP CONTROL PROCESS PLAN

General information regarding sugarcane distillate:

Sugar Cane Distillate is produced in sugarcane growing climates; in many islands, countries and regions throughout the world. Each region has its own style and tradition. Sugarcane distillate is produced only from sugarcane as a base material.

During FERMENTATION the juice of sugarcane is mixed with water, creating a “wash”, yeast is added, and the residual sugars in the wash are converted to alcohol. The next step is DISTILLATION, during which the alcohol in the wash is concentrated.

Various different styles of sugarcane based distillates are purchased by E&A Scheer for further blending, storage is done in oak casks or in stainless steel tanks.

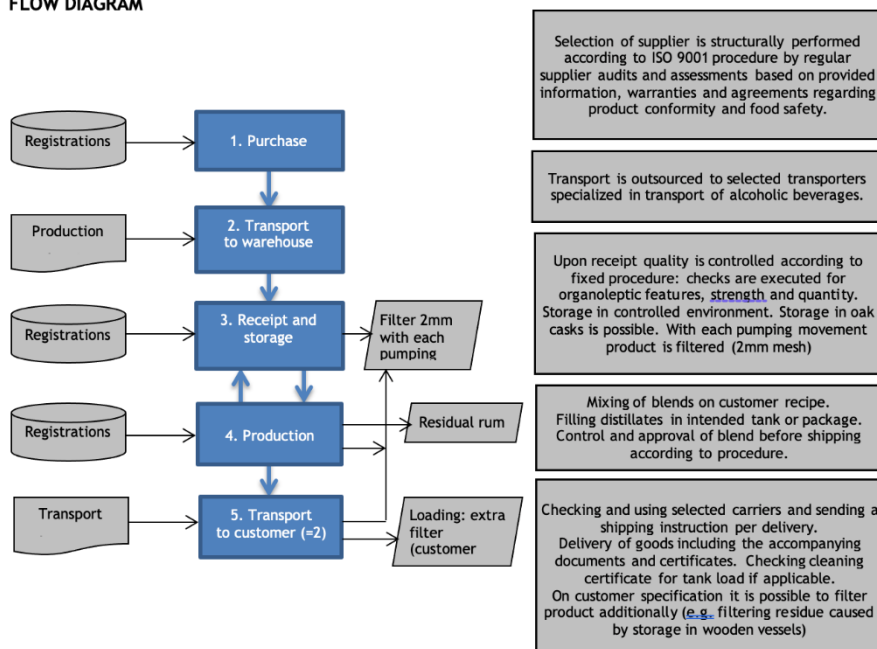
Because of the high alcohol content of the distillates a microbiological contamination (yeast/moulds/bacteria/viruses) is not very likely in this kind of products.

Because of the high alcohol content the distillates can be stored in ambient conditions without limits. Legally, it is not necessary to declare a shelf life. On customer demand we indicate a 2 year “best before date” on transport labels.

Specific legislation:

- European legislation: EU 2019/787; Spirits
- The general legislation regarding food safety EU 852/2004
- Packaging has to fulfill EU 1935/2004 and linked legislation

FLOW DIAGRAM





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1.6. PROCESS CONTROL PLAN

1: Receipt, production and loading

Hazard	Control Measure / procedure	Critical Limits	Registration	Deviation Procedure
Control of foreign bodies: Foreign bodies, e.g., splinters, plastic or metal parts and glass, can contaminate the product and when consumed end-users can get injured.	All products are filtered upon receipt and prior to loading with a filter mesh size < 2 mm.	No objects (>2mm) in filter	Defects of the filter are registered Cleaning of filter is registered - In case foreign bodies occur complaint to supplier	- Involved products are further investigated. - In case of defect filter: new filter and involved products are filtered again - Informing Quality Coordinator.

2: Receipt and loading

Hazard	Control Measure / procedure	Critical Limits	Registration	Deviation Procedure
Through transport in ISO tank or tank truck contamination with previous cargo might occur, e.g., allergens.	Check for correct cleaning certificate, also with regard to organic or fair-trade product. Check for proper sealing.	ISO tank or tank truck must be cleaned correctly. All seals are intact.	In case seals are broken / non accepted pre-cargo: complaint to supplier	In case of missing seals or incorrect cleaning certificate, product or loading is refused



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1.7. SUPPLIERS DECLARATION OF ALLERGENIC INGREDIENTS IN FOOD

Herewith we declare that our products DO NOT CONTAIN any of the below mentioned allergenic ingredients:

1.7.1. Application of ingredients with allergenic potential according to EU-classification

- 01 Cereals containing gluten (and products)
- 02 Shellfish and crustaceans (and products)
- 03 Eggs (and products)
- 04 Fish (and products)
- 05 Peanuts (and products)
- 06 Soy (and products)
- 07 Milk including lactose (and products)
- 08 Caryopsis (e.g. nuts) (and products)
- 09 Celery (and products)
- 10 Mustard (and products)
- 11 Sesame seed (and products)
- 12 Sulfur dioxide and sulfites indicated as SO₂
(>10mg/kg or 10 mg/l)
- 13 Lupin (and products)
- 14 Molluscs (and products)



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1.8. DOCUMENTS

1.8.1. ISO 9001:2015



Management system as per
EN ISO 9001 : 2015

The Certification Body TÜV NORD CERT GmbH hereby confirms as a result of the audit, assessment and certification decision according to ISO/IEC 17021-1:2015, that the organization

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1042 AD Amsterdam
Netherlands



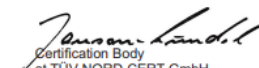
operates a management system in accordance with the requirements of ISO 9001 : 2015 and will be assessed for conformity within the 3 year term of validity of the certificate.

Scope

Developing, blending and trading of alcoholic sugarcane distillates in bulk

Certificate Registration No. 44 100 192309
Audit Report No. 3533 2167

Valid from 2022-12-18
Valid until 2025-12-17
Initial certification 2013


Certification Body
at TÜV NORD CERT GmbH

Essen, 2022-12-15

Validity can be verified at <https://www.tuev-nord.de/de/unternehmen/zertifizierung/zertifikatsdatenbank>.

TÜV NORD CERT GmbH

Am TÜV 1

45307 Essen

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1.8.2. FSSC 22000 (FOOD SAFETY)



CERTIFICATE

Management system as per

Food Safety System Certification 22000 FSSC 22000 (Version 5.1)

Certification scheme for food safety management systems consisting of the following elements:
ISO 22000:2018, ISO/TS 22002-1:2009 and Additional FSSC 22000 requirements (Version 5.1).

The Certification Body TÜV NORD CERT GmbH hereby confirms as a result of the audit, assessment and certification decision according to ISO/IEC 17021-1:2015, that the organization

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operates a management system in accordance with the requirements of FSSC 22000 (Version 5.1) and will be assessed for conformity within the 3 year term of validity of the certificate.

Scope

Blending and packaging of alcoholic sugarcane distillates in Bulk (plastic, stainless steel containers and wooden casks)

Food Chain Subcategory

CIV - Processing of ambient stable products

This audit included the following central FSMS processes managed by

E & A Scheer BV, Herengracht 316, 1016 CD Amsterdam, Netherlands: Office and Show room for customer, no production, no management. All certification activities take place at the production site.

Certificate Registration No. 44 295 192309
Audit Report No. 3533 2166
Authorized by: Elke Brautlecht

End of validity of previous certificate: 2022-11-24
Valid from 2022-12-22
Valid until 2025-11-24
Initial certification 2016-12-29

Position of signatory: Certification Scheme Manager Food / Feed
Certification Body at TÜV NORD CERT GmbH

Date of certification decision 2022-12-22
Date of issue: Essen, 2022-12-22

The authenticity of this certificate can be verified in the FSSC 22000 database of Certified Organizations available on www.fssc22000.com

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