

PRODUCT INFOPACK

BATAVIA ARRACK



E&A SCHEER BV - DECCAWEG 22 - 1042AD - AMSTERDAM - THE NETHERLANDS

By appointment to the court of the Netherlands



Info@rum.nl +31 20 6243412

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1.1. PRODUCT INFORMATION

| Material name | BATAVIA ARRACK | | | |
|--------------------------------|--|--|--|--|
| Material origin | SUGAR CANE | | | |
| Process stages Raw material | Dehydration of sugarcane juice by way of condensation, followed by centrifugal separation of molasses. Fermentation of molasses using some cooked rice mixture as a process aid for the yeast. Fractional distillation of the fermented molasses in pot stills. Sugarcane molasses | | | |
| Way of production | By distillation of fermented sugarcane molasses, in traditional pot stills, less | | | |
| Cleaning procedure | than 90%vol. 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 Refraction | Clear liquid or light yellow to brown due to storage in wooden casks. Caramel may be used for color stabilization. 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. Does not contain any yeast and/or mould | | | |
| Microbiological value | | | | |
| 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. | | | |



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1.2. 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.

1.2.1. 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.

1.2.2. 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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1.3. 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 | Dehydration of sugarcane juice by way of condensation, followed by centrifugal separation of molasses. Fermentation of molasses using some cooked rice mixture as a process aid for the yeast. 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 |

*Kosher Certification in Appendix 1.9.1.

1.4. 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 1.9.2.

1.5. 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 1.9.3.



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1.6. 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.

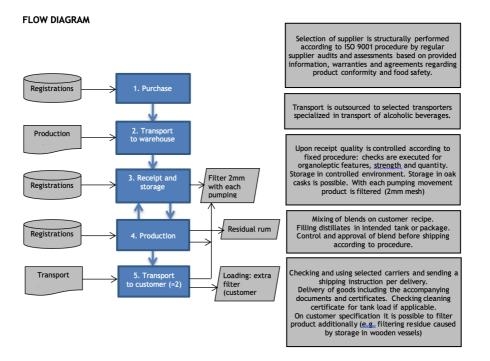
Various different styles of sugarcane based distillates are purchased by E&A Scheer for further blending, storage is done in oak casks or in stainless steel tanks.

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





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1.7. 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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1.8. SUPPLIERS DECLARATION OF ALLERGENIC INGREDIENTS IN FOOD

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

1.8.1. 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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1.9. DOCUMENTS

1.9.1. KOSHER LETTER OF RABBINATE

OPPERRABBINAAT VOOR NEDERLAND

VAN DER BOECHORSTSTRAAT 26 P.O. BOX 7967 1008 AD AMSTERDAM TELEFOON (0031) 020 - 301 8490 FAX (0031) 020 - 301 8491 kosher@nik.nl www.kosherholland.nl הרבנות הראשית לנעדרלאנד

Amsterdam, 13 IJAR 5773 23.04.2013

TO WHOM IT MAY CONCERN

This is to certify that we checked the following products by

E & A SCHEER B V AMSTERDAM HOLLAND

RUM and ARAK

These products are <u>PARVE</u> and <u>subject</u> to a kosher certificate on behalf of our office. The Chief Rabbinate of Holland only guarantees the kashrut of the above mentioned products if each delivery is accompanied by a kosher Certificate on behalf of our Office.

THIS LETTER OF INTENT IS NOT A KOSHER CERTIFICATE.

KOSHER CERTIFICATES ARE ONLY GIVEN FOR KOSHER DELIVERIES.

Chief Rabbinate of Holland



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1.9.2. ISO 9001:2015





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1.9.3. FSSC 22000 (FOOD SAFETY)





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