

E&A Scheer B.V.
 Herengracht 316
 1016 CD Amsterdam
 The Netherlands



+31 20 624 3412
 +31 20 622 0976
info@rum.nl
www.rum.nl

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
Colouring	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 / 19 Kj per gram of Alcohol
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

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. 110/2008** of the 15th of January 2008. 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.

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.

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
Managing Director

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

KOSHER LETTER OF RABBINATE

OFFER RABBINAAT
VOOR
NEDERLAND
WAI DER BOECHORHOUTSTRAAT 46
PO BOX 7060
1000 AD AMSTERDAM
TELEFOON (020) 531 9481
FAX (020) 531 9481
info@offerr.nl
www.offerr.nl

הרבנות הראשית לנצרות

Amsterdam, 13 IAR 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 ABAC

These products are PARVE and subject to a kosher certificate on behalf of our office.
The Chief Rabbinate of Holland only guarantees the kosher 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

[Signature]
Rabbi E.S. Maars



QUALITY STATEMENT

The operations of E&A Scheer have been certified in December 2010 according to ISO 9001:2008 by SGS, a copy of the certificate no. NL10/81827824 is included in this document.

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

COPY OF QUALITY CERTIFICATE



E. & A. Scheer B.V.
Locations Herengracht 316, 1016 CD Amsterdam
Deccaweg 20-22, 1042 AD Amsterdam

has demonstrated a quality management system which complies with the requirements of the standard.

NEN-EN ISO 9001:2015

The quality management system has been evaluated according to TÜV Nederland certification procedure for the following scope:

Developing, blending and trading of alcoholic sugarcane distillates in bulk.

This certification is subjected to an annual evaluation by TÜV Nederland.

Certificate registration number: 26369/1.2
Date of issue: 21-12-2016
Valid till: 17-12-2019
Date of first certificate: 17-12-2013

Managing Director
Dhr. E.W.A.C. Franken

TÜV Nederland
De Waal 21 C
5664 PH Best
T: +31 (0) 499 – 339 500
F: +31 (0) 499 – 339 509
E: info@tuv.nl
W: www.tuv.nl



FSSC 22000 FOOD SAFETY STATEMENT

The operations of E&A Scheer have been certified in December 2016 according to FSSC 22000 by TUV, a copy of the certificate no. 85242 is included in this document.

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

COPY OF FSSSC 22000 CERTIFICATE

Certificate



FSSC 22000

TUV NORD INTEGRA bvba, certification and inspection body for agriculture and food processing, recognized by FSSC declares that the company mentioned below is audited by TUV NORD INTEGRA and that its food safety management system complies with the requirements of FOOD SAFETY SYSTEM CERTIFICATION 22000 Certification scheme for food safety systems including ISO 22000:2005, the applicable technical specifications for the sector PRPs as mentioned below and additional FSSC 22000 requirements. This certificate is provided on the base of FSSC 22000 certification scheme, version 3.2 (26/02/2015).

E & A Scheer bv
Herengracht 316, 1016 CD Amsterdam, Netherlands
Client Number: 46730

Certified site
Deccaweg 22, 1042 AD Amsterdam, Netherlands

Scope
Developing and blending of alcoholic sugarcane distillates in bulk (plastic or stainless steel containers).

Exclusion(s): None

Product categories
C4. Food manufacturing: processing of ambient stable products
Beverages

Certificate ID: 94511
Certification decision date: 09/01/2018
Certificate issued on 09/01/2018 and valid till 28/12/2019
Initial certification date: 29/12/2016

The certification system consists of a minimum annual audit of the food safety management systems and a minimum annual verification of the PRP elements and additional requirements as included in the scheme and the applicable technical specifications for the sector PRPs as mentioned above.


Guy Buysse, General Manager



WWW.TUV-NORD-INTEGRA.COM

Statiestraat 164, 2600 Berchem, Belgium

Unifid Certificaat 2 28

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.

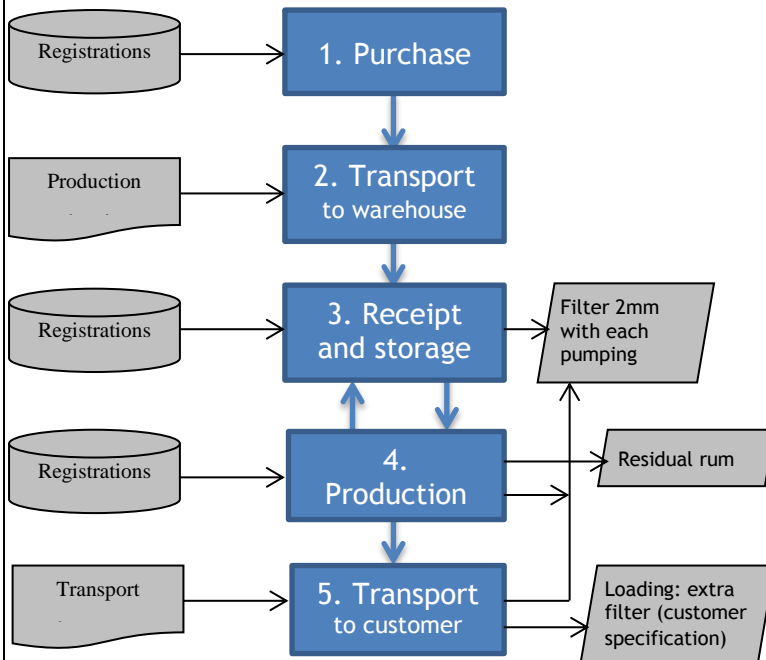
Because of the high alcohol content of the distillates a microbiological contamination (yeast/moulds/bacteria/viruses) is not very likely in this kind of products.

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 110/2008; Spirits
 The general legislation regarding food safety EU 852/2004
 Packaging has to fulfill EU 1935/2004 and linked legislation

FLOW DIAGRAM



Selection of supplier is structurally performed according to ISO 9001 procedure by regular supplier audits and assessments based on provided information, warranties and agreements regarding product conformity and food safety.

Transport is outsourced to selected transporters specialized in transport of alcoholic beverages.

Upon receipt quality is controlled according to fixed procedure: checks are executed for organoleptic features, strength and quantity. Storage in controlled environment. Storage in oak casks is possible. With each pumping movement product is filtered (2mm mesh)

Mixing of blends on customer recipe. Filling distillates in intended tank or package. Control and approval of blend before shipping according to procedure.

Checking and using selected carriers and sending a shipping instruction per delivery. Delivery of goods including the accompanying documents and certificates. Checking cleaning certificate for tank load if applicable. On customer specification it is possible to filter product additionally (e.g. filtering residue caused by storage in wooden vessels)

PROCESS CONTROL PLAN

Number	Hazard	Control Measure / procedure	Critical Limits	Registration	Deviation Procedure
1: Receipt, production and loading	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	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 in tact.	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

SUPPLIERS DECLARATION OF ALLERGENIC INGREDIENTS IN FOOD

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

Application of ingredients according to ALBA-list				Application of ingredients with allergenic potential according to EU-classification	
01	Cow's milk protein	14	Fish	01	Cereals containing gluten (and products)
02	Lactose	15	Cacao	02	Shellfish and crustaceans (and products)
03	Chicken's egg	16	Yeast	03	Eggs (and products)
04	Soy protein	17	Legumes/pulses	04	Fish (and products)
05	Peanuts (and products)	18	Nuts	05	Peanuts (and products)
06	Soy (and products)	19	Nut Oil	06	Soy (and products)
07	Soy oil	20	Peanuts	07	Milk including lactose (and products)
08	Gluten	21	Peanut oil	08	Caryopsis (e.g.nuts) (and products)
09	Wheat	23	Sesame	09	Celery (and products)
10	Rye	24	glutamate	10	Mustard (and products)
11	Beef	25	Sulfite (E 220 to E 228)	11	Sesame seed (and products)
12	Pork	26	Benzoic acid and pHB (E120 to E 219)	12	Sulfur dioxide and sulfites indicated as SO2(>10mg/kg or 10 mg/l)
13	Chicken	28	Tartrazine	13	Lupin (and products)
				14	Molluscs (and products)