

E&A Scheer B.V.  
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 The Netherlands



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PRODUCT INFORMATION SHEET CACHAÇA	
Material name	CACHAÇA
Material origin	SUGAR CANE
Process stages	1. Fermentation of sugarcane juice. 2. Fractional distillation of the fermented sugarcane juice.
Raw material	Sugarcane Juice
Way of production	By distillation of fermented sugarcane juice
Cleaning procedure	Fresh water flush between batches
HS Code	2208 4091
HS Description	Rum and other spirits obtained by distilling fermented sugar-cane products, in containers holding more than 2 litres
Way of storage	In Stainless steel tanks
Additives	The product does not contain any additional aromas and/or other additives
Conservation	Disinfection treatment is not applicable
Smell and taste	Strong liquor
Colouring	Clear liquid
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	48 %vol.: 24.5°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 NO PRESENCE OF GMO**

All the Cachaça we represent are being produced in conformity to the regulations Definitions of Alcohol Products of Brazil Decree 73,267 and Law 371 of the Ministry of Agriculture.

The description states the way in which Cachaça is produced, also stipulating the raw material for the product.

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 Cachaça 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 cachaça 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 Cachaça. 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 Rum, Batavia Arrack and Cachaça.

Other distillates are offered to our clients as service items on request. 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

## 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

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**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

Staatsstraat 164, 2600 Berchem, Belgium

Unifid Certification 2 EN

**SUMMARY HACCP CONTROL PROCESS PLAN**

**General information regarding sugarcane distillate:**

Cachaça 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.

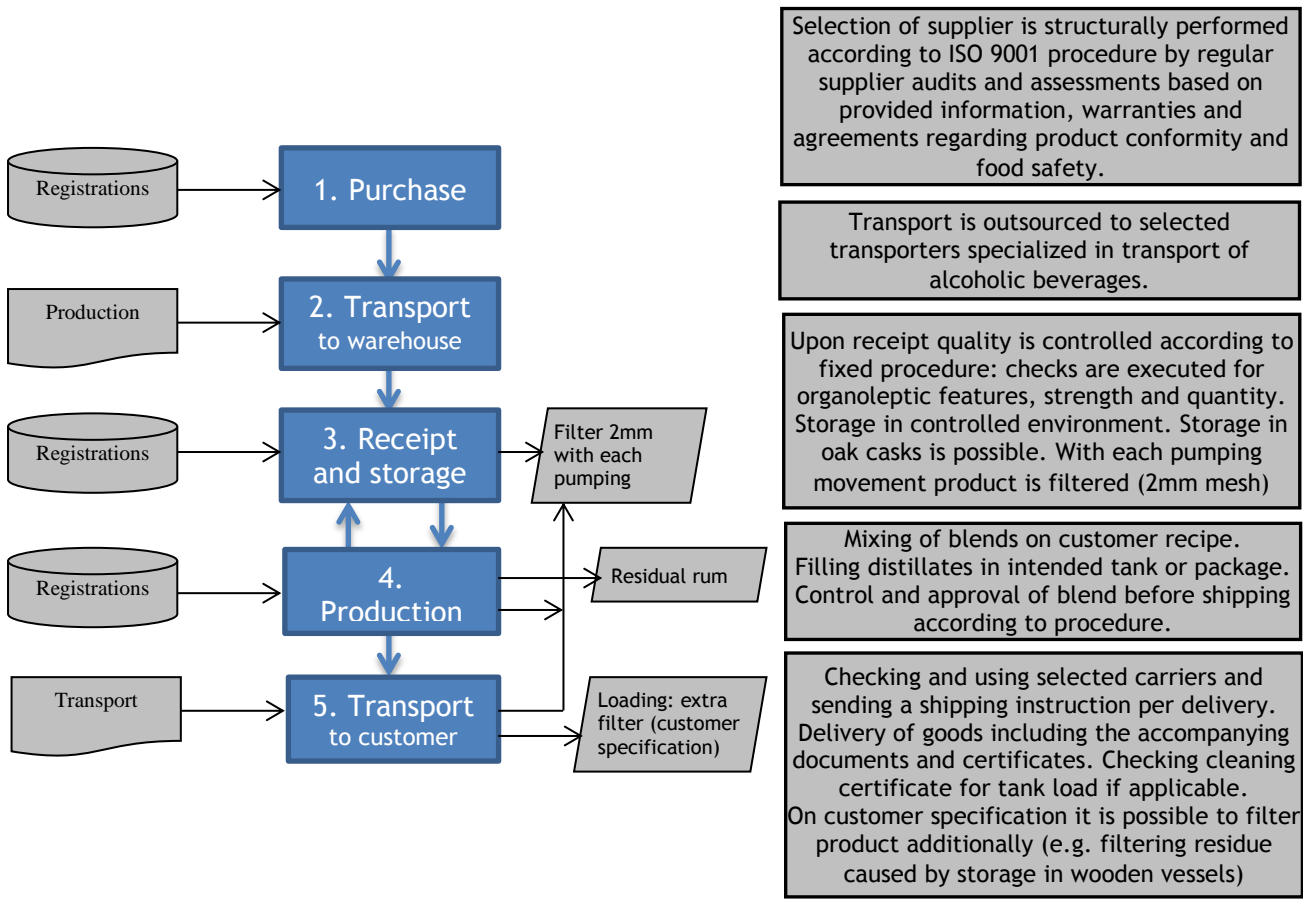
Because of the high alcohol content of the distillates a microbiological contamination (yeast/moulds/bacteria/viruses) is not very likely in this kind of products.

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
<b>1: Receipt, production and loading</b>	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.
<b>2: Receipt and loading</b>	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)