



PRODUCT INFORMATION	
Material name	BATAVIA ARRACK
Material origin	SUGAR CANE
Process stages	<ol style="list-style-type: none"> <li>1. Dehydration of sugarcane juice by way of condensation, followed by centrifugal separation of molasses.</li> <li>2. Fermentation of molasses using some cooked rice mixture as a process aid for the yeast.</li> <li>3. Fractional distillation of the fermented molasses in pot stills.</li> </ol>
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. 2019/787** of the 17<sup>th</sup> 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.

## 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.

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

## KOSHER LETTER OF RABBINATE

OPPERRABBINAAT  
VOOR  
NEDERLAND  
VAN DER BOECHORSTSTRAAT 26  
P.O. BOX 7967  
1008 AD AMSTERDAM  
TELEFOON (020) 501 8490  
FAX (020) 501 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 PARVE and subject 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

  
Rabbi E.M. Maarsen





## QUALITY STATEMENT

The operations of E&A Scheer have been certified in December 2019 according to ISO 9001:2015 by TÜV, a copy of the certificate no. 26369-2.1 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.

Amsterdam

The quality management system of E. & A. Scheer B.V. and the application thereof complies with the requirements as stipulated in the standard:

#### NEN-EN-ISO 9001:2015

Evaluation of the quality management system took place in accordance with TÜV Nederland's certification regulations for the field of application:

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

This certification is subject to annual evaluation by TÜV Nederland.

A list of sites in the appendix is part of this certificate.

Registration number: 26369-2.1  
Start date certificate: 17-12-2019  
Certificate valid until: 17-12-2022  
Date of first certificate: 17-12-2013

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

TÜV Nederland  
Ekkersrijf 4401  
5692 DL Son en Breugel  
The Netherlands  
T: +31 (0) 499 - 339 500  
E: info@tuv.nl  
W: www.tuv.nl





TÜV Nederland confirms that

certificate number 26369-2.1 with a start date of 17-12-2019 applies to the following sites:

**E. & A. Scheer B.V.**  
**Herengracht 316, 1016 CD Amsterdam**

**E. & A. Scheer B.V.**  
**Deccaweg 20-22, 1042 AD Amsterdam**

Appendix to the certificate with registration number: 26369-2.1

Registration number: 26369-2.1  
Start date certificate: 17-12-2019  
Certificate valid until: 17-12-2022  
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Managing Director  
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## FSSC 22000 FOOD SAFETY STATEMENT

The operations of E&A Scheer have been certified in December 2019 according to FSSC 22000 by TÜV, a copy of the certificate no. 110546 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

TÜV NORD INTEGRA bvba, certification and inspection body for agriculture and food processing, recognized by FSSC declares that the company mentioned below is audited by TÜV 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 4.1 (01/01/2018).

#### 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

ISO/TS 22002-1:2009

Certificate ID: 110546

Certification decision date: 24/11/2019

Certificate issued on 24/11/2019 and valid till 24/11/2022

Initial certification date: 29/12/2016

Validity of this certificate can be verified in the FSSC 22000 database of certified organizations available on [www.fssc22000.com](http://www.fssc22000.com)

Guy Buysse, General Manager



[WWW.TUV-NORD-INTEGRA.COM](http://WWW.TUV-NORD-INTEGRA.COM)

Statiestraat 164, 2600 Berchem, Belgium

Unifid Certificate 258

## 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.

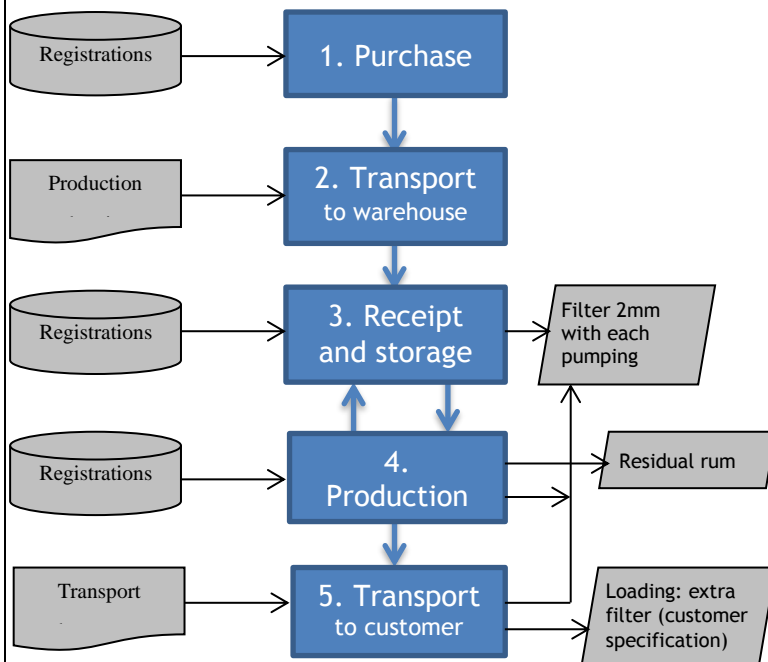
Because of the high alcohol content of the distillates a microbiological contamination (yeast/moulds/bacteria/viruses) is not very likely in this kind of products.

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**



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 with allergenic potential according to EU-classification

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