



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 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
Ekkersrijt 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
Date of first certificate: 17-12-2013

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

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



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.

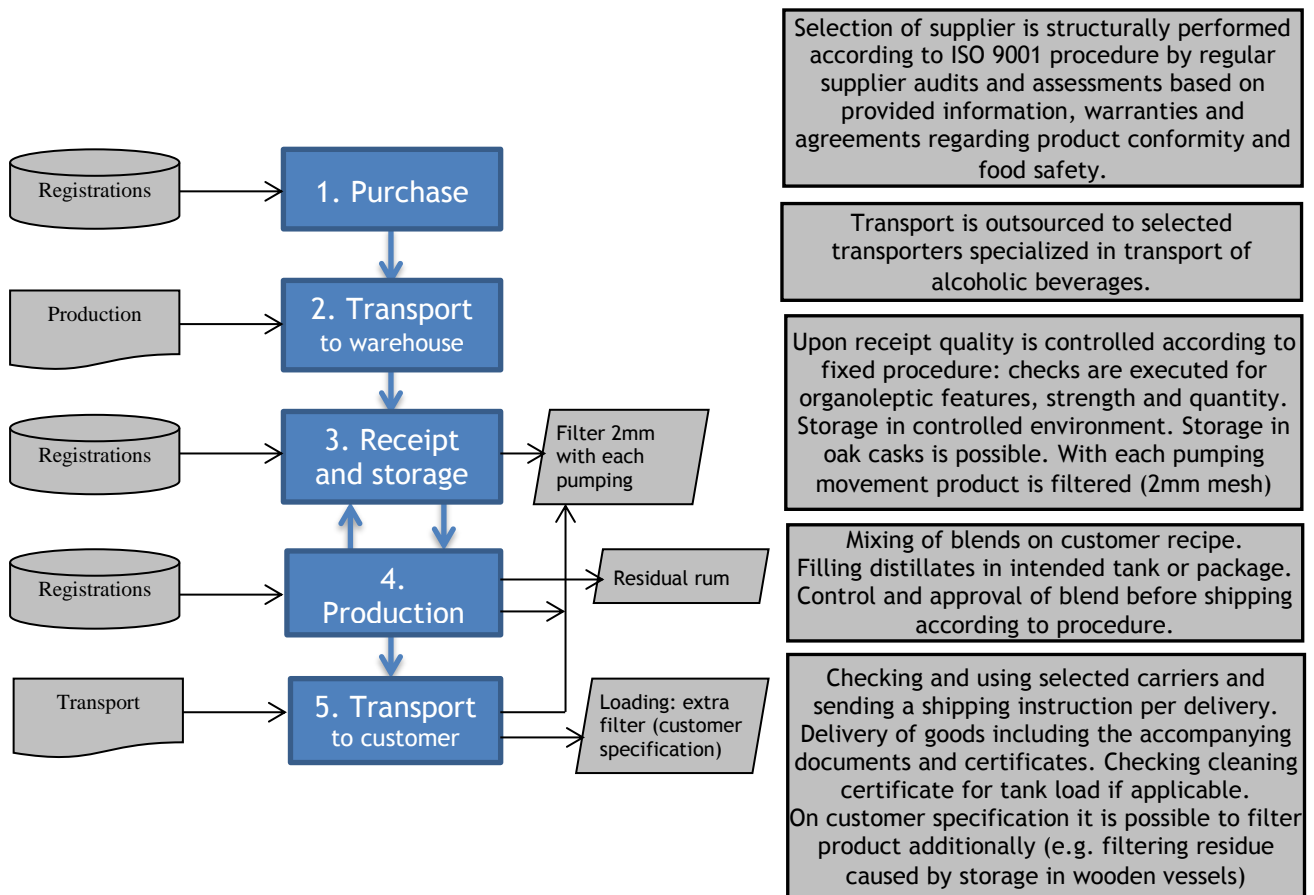
Because of the high alcohol content of the distillates a microbiological contamination (yeast/moulds/bacteria/viruses) is not very likely in this kind of products.

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

FLOW DIAGRAM



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 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)