



PRODUCT INFORMATION											
Material name	RUM / RUM SUPERIOR / LIGHT RUM										
Material origin	SUGAR CANE										
Process stages	<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 or sugarcane juice. 3. Fractional distillation of the fermented molasses or sugarcane juice. 										
Cleaning procedure	Fresh water flush between batches										
HS codes & Descriptions	<p>2208 40 xx : Rum and other spirits obtained by distilling fermented sugar-cane products. In containers holding more than 2 liters</p> <p>2208 40 51 : Rum with a content of volatile substances other than ethyl and methyl alcohol equal to or exceeding 225 grams per hectoliter of pure alcohol (with a 10 % tolerance)</p> <p>2208 40 91 : Of a value exceeding € 2 per liter of pure alcohol</p> <p>2208 40 99 : Other</p>										
Raw material	Sugarcane molasses and/or Sugarcane Juice										
Way of production	By distillation of fermented sugarcane molasses and/or sugarcane juice										
Way of storage	In Stainless steel tanks and/or wooden casks										
Additives	The product does not contain any additional aromas and/or other additives beside possible Caramel E150a for coloring purposes as allowed in Spirits definition EU 2019/787.										
Conservation	Disinfection treatment is not applicable										
Smell and taste	Strong liquor										
Coloring	Clear liquid or light yellow to brown due to storage in wooden casks or possible from Caramel E150a for coloring purposes as allowed in Spirits definition EU 2019/787. Certified NON-Caramel Rums on request.										
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	<table> <tbody> <tr> <td>48 %vol.: 24.5 °C</td> <td>75 %vol.: 20.5 °C</td> </tr> <tr> <td>55 %vol.: 23.0 °C</td> <td>80 %vol.: 20.0 °C</td> </tr> <tr> <td>60 %vol.: 22.0 °C</td> <td>85 %vol.: 18,5 °C</td> </tr> <tr> <td>65 %vol.: 21.5 °C</td> <td>90 %vol.: 16,5 °C</td> </tr> <tr> <td>70 %vol.: 21.0 °C</td> <td>95 %vol.: 14.0 °C</td> </tr> </tbody> </table>	48 %vol.: 24.5 °C	75 %vol.: 20.5 °C	55 %vol.: 23.0 °C	80 %vol.: 20.0 °C	60 %vol.: 22.0 °C	85 %vol.: 18,5 °C	65 %vol.: 21.5 °C	90 %vol.: 16,5 °C	70 %vol.: 21.0 °C	95 %vol.: 14.0 °C
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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.										
Microbiological value	Does not contain any yeast and/or mould										
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.										

SUPPLIERS DECLARATION OF CONFORMITY

Herewith we declare that all the rums we represent are being produced in conformity to the regulations as laid down in the **EU-council Regulation no. EU 2019/787** of the 17th of April 2019, Annex II, Article 1 of that regulation gives the definition for rum. The description states the way in which rum is being produced, also stipulating the raw material for the product.

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 rum 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 rum 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 rum. 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
CRO

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	RUM / RUM SUPERIOR / LIGHT RUM
Material origin	SUGAR CANE
Process stage	1. Dehydration of sugarcane juice by way of condensation, followed by centrifugal separation of molasses 2. Natural fermentation of molasses 3. Fractional distillation of the wash (fermented molasses or sugarcane juice)
Plant dedication	None
Plant predestination	Non-animal derived materials only
Cleaning procedure	Fresh water flush between batches

KOSHER LETTER OF RABBINATE

OPPERRABBINAAT
VOOR
NEDERLAND

VAN DER BOECHORSTSTRAAT 26
P.O. BOX 7967
1006 AD AMSTERDAM
TELEFOON (0031) 020 - 301 8490
FAX (0031) 020 - 301 8491
kosher@nik.nl
www.kosherholland.nl

הרבנות הראשית לנעדראנד

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.

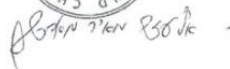
**THIS LETTER OF INTENT IS NOT A KOSHER
CERTIFICATE.**

**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
Ekkersrijt 440-1
5892 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
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Managing Director
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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



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. 44 295 192309 is included in this document.

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

COPY OF FSSC 22000 CERTIFICATE



CERTIFICATE

Management system as per

Food Safety System Certification 22000 FSSC 22000 (Version 5.1)

Certification scheme for food safety management systems consisting of the following elements:
ISO 22000:2018, ISO/TS 22002-1:2009 and Additional FSSC 22000 requirements (Version 5.1).

The Certification Body TÜV NORD CERT GmbH hereby confirms as a result of the audit, assessment and certification decision according to ISO/IEC 17021-1:2015, that the organization

E & A Scheer bv
Deccaweg 22
1042 AD Amsterdam
Netherlands



operates a management system in accordance with the requirements of FSSC 22000 (Version 5.1) and will be assessed for conformity within the 3 year term of validity of the certificate.

Scope

Blending and packaging of alcoholic sugarcane distillates in Bulk (plastic, stainless steel containers and wooden casks)

Food Chain Subcategory

CIV - Processing of ambient stable products

This audit included the following central FSMS processes managed by

E & A Scheer BV, Herengracht 316, 1016 CD Amsterdam, Netherlands: Office and Show room for customer, no production, no management. All certification activities take place at the production site.

Certificate Registration No. 44 295 192309

Audit Report No. 3529 8898

Authorized by: Marion Giere

Valid from 2021-12-23

Valid until 2022-11-24

Initial certification 2016-12-29

Position of signatory: Certification Scheme Manager Food / Feed
Certification Body at TÜV NORD CERT GmbH

Date of certification decision 2021-12-23

Date of issue: Essen, 2021-12-23

The authenticity of this certificate can be verified in the FSSC 22000 database of Certified Organizations available on www.fssc22000.com

TÜV NORD CERT GmbH

Am TÜV 1

45307 Essen

www.tuev-nord-cert.com



SUMMARY HACCP CONTROL PROCESS PLAN

General information regarding sugarcane distillate:

Rum 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 or molasses 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.

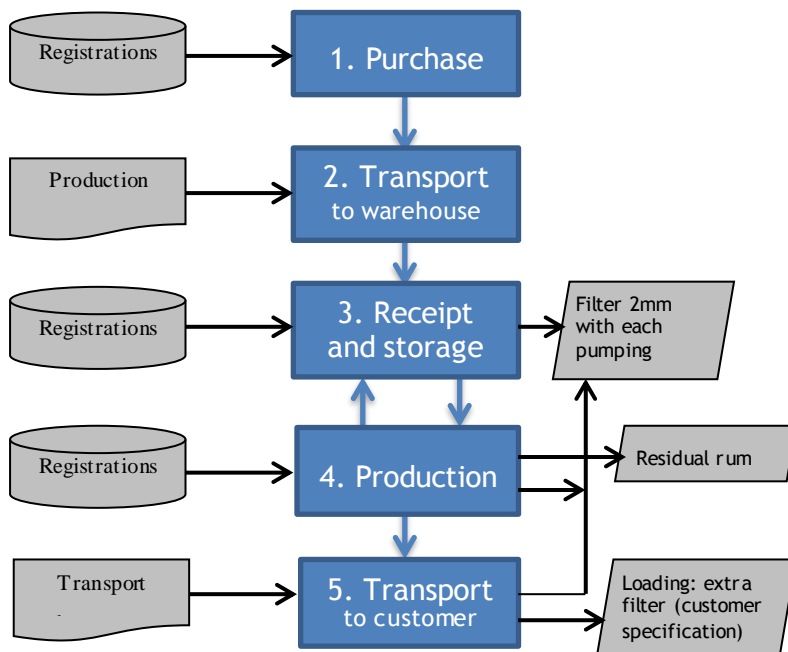
Because of the high alcohol content of the distillates a microbiological contamination (yeast/moulds/bacteria/viruses) is not very likely in this kind of products.

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



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 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 SO ₂ (>10mg/kg or 10 mg/l)
13	Lupin (and products)
14	Molluscs (and products)