

PRODUCT INFOPACK

RUM

2025

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Product Infopack Rum 2025	Version: 01-01-2025



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PRODUCT INFORMATION 1.1.

Process stages

HS codes & Descriptions

Material name RUM / RUM SUPERIOR / LIGHT RUM

SUGAR CANE Material origin

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

2208 40 xx: Rum and other spirits obtained by distilling fermented sugar-cane

products. In containers holding more than 2 liters

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)

2208 40 91 : Of a value exceeding € 2 per liter of pure alcohol

2208 40 99 : Other

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

The product does not contain any additional aromas and/or other additives **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

Clear liquid or light yellow to brown due to storage in wooden casks or Coloring

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)

> 48 %vol.: 24.5°C 75 %vol.: 20.5°C 55 %vol.: 23.0°C 80 %vol.: 20.0°C

Flash point 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





Cont. of heavy metals None

Energy Value 7 Kcal / 29 Kj per gram of Alcohol

Product suitable for vegetarian and vegan diets, does not contain any Vegetarian / Vegan

ingredients of animal origin.

Unlimited (as a consequence of the high level of Ethanol) **Keeping qualities**

Recommended shelf life two years.

Microbiological value Does not contain any yeast and/or mould

This process is not used for Rum. Due to the high alcohol percentage of our Ionization / Radiation

materials, counter measures such as ionization are not necessary.

Material name RUM / RUM SUPERIOR / LIGHT RUM

The Rum we supply in bulk to our clients is a semi-finished product. Therefor **Filtration**

we advise the product to be filtered before further processing as and when

the intention is to use as part of a consumer product.





1.2. 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 I, 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.

1.2.1. 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.

1.2.2. 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 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 CRO





1.3. 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

 Dehydration of sugarcane juice by way of condensation, followed by centrifugal separation of molasses

Process stage 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

1.4. ISO 9001 QUALITY MANAGEMENT STATEMENT

The operations of E&A Scheer have been certified according to ISO 9001:2015 by TÜV Nord, a copy of the certificate is included in this document.

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

*ISO 9001:2015 Certification in Appendix 1.9.2.

1.5. FSSC 22000 FOOD SAFETY STATEMENT

The operations of E&A Scheer have been certified according to FSSC 22000 by TÜV Nord, a copy of the certificate is included in this document.

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

*FSSC 22000 Certification in Appendix 1.9.3.



^{*}Kosher Certification in Appendix 1.9.1.



1.6. 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.

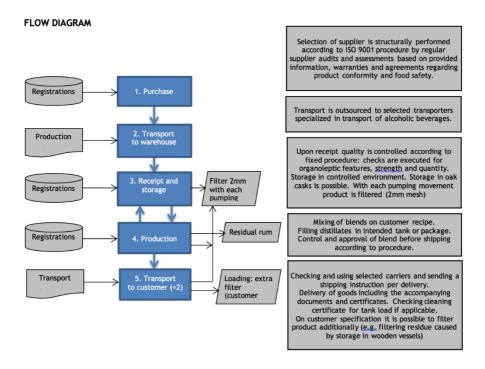
Various different styles of sugarcane based distillates are purchased by E&A Scheer for further blending, storage is done in oak casks or in stainless steel tanks.

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







1.7. PROCESS CONTROL PLAN

1: Receipt, production and loading

Hazard	Control Measure / procedure	Critical Limits	Registration	Deviation Procedure
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

Hazard	Control Measure / procedure	Critical Limits	Registration	Deviation Procedure
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 fairtrade product. Check for proper sealing.	ISO tank or tank truck must be cleaned correctly. All seals are intact.	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





1.8. SUPPLIERS DECLARATION OF ALLERGENIC INGREDIENTS IN FOOD

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

1.8.1. 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)





1.9. DOCUMENTS

1.9.1. KOSHER LETTER OF RABBINATE

OPPERRABBINAAT VOOR NEDERLAND

VAN DER BOECHORSTSTRAAT 26
PO. BOX 7967
1008 AD AMSTERDAM
TELEFOON (0031) 020 - 301 8490
FAX (0031) 020 - 301 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 <u>PARVE</u> and <u>subject</u> 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.

והרבנות

KOSHER CERTIFICATES ARE ONLY GIVEN FOR KOSHER DELIVERIES.

Chief Rabbinate of Holland

Rabbi E.M. Maarsen





1.9.2. ISO 9001:2015



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 ISO 9001: 2015 and will be assessed for conformity within the 3 year term of validity of the certificate.

Scope

Developing, blending and trading of alcoholic sugarcane distillates in bulk

Certificate Registration No. 44 100 192309 Audit Report No. 3533 2167 Valid from 2022-12-18 Valid until 2025-12-17 Initial certification 2013

ertification Body at TÜV NORD CERT GmbH

Essen, 2022-12-15

Validity can be verified at https://www.tuev-nord.de/de/unternehmen/zertifizierung/zertifikatsdatenbank.

TÜV NORD CERT GmbH

Am TÜV 1

45307 Essen

www.tuev-nord-cert.com







1.9.3. FSSC 22000 (FOOD SAFETY)



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. 3533 2166 Authorized by: Elke Brautlecht End of validity of previous certificate: 2022-11-24 Valid from 2022-12-22 Valid until 2025-11-24 Initial certification 2016-12-29

Position of signatory: Certification Scheme Manager Food / Feed

Date of certification decision 2022-12-22 Date of issue: Essen, 2022-12-22

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





