


PRODUCT DATA SHEET

Date: 2014-12



PRODUCT NAME	<p>Product names: Single Malt Whisky, Single Cask, Sankt Ibb; 51,4%vol EAN: 7350044859076, 7350044859052 Batch ID: SC11-217 Intended usage: Natural flavoured alcohol for consumption as beverage</p>																						
STATUS	Natural																						
SUBSTANCE INFORMATION:	<p>The purity of this Single Malt Whisky, Sankt Ibb complies with the statutory requirements for foodstuffs and has been manufactured according to regulation EC 852/2004.</p> <p>Spirit of Hven Single Malt Whisky, Sankt Ibb, is certified with GMO statement and labelled according to EC Commission Regulations 1829/2003, 1830/2003 and 1014/90 with amendments.</p> <p>Spirit of Hven Single Malt Whisky, Sankt Ibb has been made to the standard Organic, Ecological, Fairtrade and biodynamic, main concern is sustainability. However the product is NOT certified organic. Following directives 2092/91, 882/2004 & 834/2007 etc.</p> <p>Spirit of Hven Single Malt Whisky, Sankt Ibb is certified allergen free and fulfils EU Food Information Regulations 2014 (SI 2014/1855) and EU regulation No. 1169/2011 (replacing directive 2000/13/EC) on the provision of food information to consumers (FIC):</p>																						
<p>PHYSICAL DATA ANALYSIS</p> 	<table> <tr> <td>Appearance:</td> <td>Brown/amber clear liquid</td> </tr> <tr> <td>Raw material:</td> <td>Organic Barley distillate</td> </tr> <tr> <td>Bulk density (at 20C°):</td> <td>Approx. 939,6 g/dm³</td> </tr> <tr> <td>Alcohol concentration:</td> <td>51,4%±0,2%</td> </tr> <tr> <td>Total Solids:</td> <td><0,35%</td> </tr> <tr> <td>Total Acidity (as acetic acid):</td> <td><189,9 g/100 litres of alcohol</td> </tr> <tr> <td>Esters (as ethyl acetate):</td> <td><105,2 g/100 litres of alcohol</td> </tr> <tr> <td>Aldehydes (as acetaldehyde):</td> <td><15,7 g/100 litres of alcohol</td> </tr> <tr> <td>Furfuraldehyde:</td> <td><3,2 g/100 litres of alcohol</td> </tr> <tr> <td>Higher Alcohols (total):</td> <td><292,6 g/100 litres of alcohol</td> </tr> <tr> <td>Methyl Alcohol (Methanol):</td> <td><11,1 g/100 litres of alcohol</td> </tr> </table>	Appearance:	Brown/amber clear liquid	Raw material:	Organic Barley distillate	Bulk density (at 20C°):	Approx. 939,6 g/dm ³	Alcohol concentration:	51,4%±0,2%	Total Solids:	<0,35%	Total Acidity (as acetic acid):	<189,9 g/100 litres of alcohol	Esters (as ethyl acetate):	<105,2 g/100 litres of alcohol	Aldehydes (as acetaldehyde):	<15,7 g/100 litres of alcohol	Furfuraldehyde:	<3,2 g/100 litres of alcohol	Higher Alcohols (total):	<292,6 g/100 litres of alcohol	Methyl Alcohol (Methanol):	<11,1 g/100 litres of alcohol
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APPLICATION AND DOSAGE (SUGGESTION)	<ul style="list-style-type: none"> Product is intended to be drunk as is our by dilution with other certified beverage. Consumption should be kept moderate, high consumption may lead to injuries of internal organs. Over consumption may lead to addiction. 																						
SHELF LIFE AND STORAGE	<p>Storing minimum temperature: +1 degrees Celsius Storing maximum temperature: + 25 degrees Celsius Storing Humidity: below 80% relative Humidity Shelflife: min 60 months in unopened original container Shelflife: min 24 months in opened and resealed original container</p>																						
ADDITIONAL INFORMATION	The purity of the product complies with the statutory requirements for foodstuffs.																						
SAFETY AND HANDLING INSTR.	See Safety Data Sheet for more information																						

This Product Data Sheet information replaces all previous ones, latest of:

This computer generated Product Data Sheet is valid without signature

Product Data Sheet validated by:

Master Distiller Henric N Molin, Spirit of Hven Backafallsbyn

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