




PRODUCT DATA SHEET

Date: 2016-03



<p>PRODUCT NAME SPIRIT OF HVEN BACKAFALLSBYN DISTILLERY</p>	<p>Product names: Organic Single Malt Whiskey, Seven Stars no.4 Megrez; 45 %vol EAN: 7350044859243 (100ml), 7350044859236 (500ml) Batch ID: MEGREZ Internal Reference: 16/946; KLTD6587 Intended usage: Natural flavoured alcohol for consumption as beverage</p>																						
<p>STATUS</p>	<p>Natural, Organic</p>																						
<p>SUBSTANCE INFORMATION:</p>	<p>The purity of this Single Malt Whiskey, Megrez complies with the statutory requirements for foodstuffs and has been manufactured according to regulation EC 852/2004.</p>																						
																							
<p>ORGANIC & ETHICAL TRADE CERTIFIED BY: SE-EKO-01</p>	<p>Spirit of Hven Single Malt Whiskey, Megrez, 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 Whiskey, Megrez has been made to the standard Organic, Ecological, Fairtrade and biodynamic, main concern is sustainability. The product is certified organic. Following directives 2092/91, 882/2004 & 834/2007 etc.</p> <p>Spirit of Hven Single Malt Whiskey, Megrez 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 border="0"> <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>45%±0,2%</td> </tr> <tr> <td>Total Solids:</td> <td>0,38%</td> </tr> <tr> <td>Total Acidity (as acetic acid):</td> <td>106,9 g/ 100 litres of alcohol</td> </tr> <tr> <td>Esters (as ethyl acetate):</td> <td>54,1 g/ 100 litres of alcohol</td> </tr> <tr> <td>Aldehydes (as acetaldehyde):</td> <td>13,6 g/ 100 litres of alcohol</td> </tr> <tr> <td>Furfuraldehyde:</td> <td>3,4 g/ 100 litres of alcohol</td> </tr> <tr> <td>Higher Alcohols (total):</td> <td>295,0 g/ 100 litres of alcohol</td> </tr> <tr> <td>Methyl Alcohol (Methanol):</td> <td>6,9 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:	45%±0,2%	Total Solids:	0,38%	Total Acidity (as acetic acid):	106,9 g/ 100 litres of alcohol	Esters (as ethyl acetate):	54,1 g/ 100 litres of alcohol	Aldehydes (as acetaldehyde):	13,6 g/ 100 litres of alcohol	Furfuraldehyde:	3,4 g/ 100 litres of alcohol	Higher Alcohols (total):	295,0 g/ 100 litres of alcohol	Methyl Alcohol (Methanol):	6,9 g/ 100 litres of alcohol
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<p>APPLICATION AND DOSAGE (SUGGESTION)</p>	<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. 																						
<p>SHELF LIFE AND STORAGE</p>	<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>																						
<p>ADDITIONAL INFORMATION</p>	<p>The purity of the product complies with the statutory requirements for foodstuffs.</p>																						
<p>SAFETY AND HANDLING INSTR.</p>	<p>See Safety Data Sheet for more information</p>																						

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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