

ultra pure

50 Old Kings Highway North • Darien, CT 06820

PRODUCT INFORMATION	
Material name	RUM
Material origin	SUGAR CANE
Process stages	1. Dehydration of sugarcane juice by way of condensation, followed by centrifugal separation of molasses. 2. Fermentation of molasses. 3. Fractional distillation of the fermented molasses.
Cleaning procedure	Fresh water flush between batches
Statistical / HS code	2208 4051
Raw material	Sugarcane molasses
Way of production	By distillation of fermented sugarcane molasses
Way of storage	In Stainless steel tanks and / or wooden casks
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 or light yellow to brown due to storage in wooden casks or possible addition of Caramel spirit coloring
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	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 75 %vol.: 20.5 °C
Cont. of heavy metals	None
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
Energetic value	30Kj / gram alcohol 7,14 Kcal / gram alcohol