

**TECHNICAL SHEET**R-09.3  
Rev. 0 del 01.04.2014

SUPPLIER			
<b>Business Name</b>	Brugal & Co., S.A.		
<b>Legal head office</b>	Carretera Luperon Km 3 1/2		
	<b>Ph. number</b>	<b>809-261-1888</b>	<b>Fax</b> 809-586-2263
	<b>VAT</b>	<b>105000067</b>	
	<b>e-mail</b>	rsuero@brugal.com.do	
	<b>Web site</b>	www.redbrugal.com	
<b>Manufacturing site</b>	<b>Address</b>	Carretera Luperon Km 3 1/2	
	<b>Ph. number</b>	<b>809-261-1888</b>	<b>Fax</b> <b>809-586-2263</b>
<b>Company quality certification*</b>	<b>ISO 9001 2008/OHSAS 18001 2007/OEA</b>		

\* Please add your certification

PRODUCT																			
<b>Product name</b>	Brugal Extra Dry 100cl																		
<b>Features of the product</b>	Distilled Spirit																		
<b>Law</b>																			
<b>Dichiarazione</b>	Having a handbook of correct hygiene procedures based on the principles of Codex Alimentarius, or on observing the Reg. UE 852/04 for Italian suppliers  Y            N																		
<b>Net/nominal weight</b>																			
<b>Ingredients</b>	Rum, water and sugar																		
<b>Properties:</b>																			
<b>Chemical / physical</b>	<table><thead><tr><th></th><th>mg/100ml alcohol</th></tr></thead><tbody><tr><td>Total acidity as acetic acid</td><td>7.2</td></tr><tr><td>Acetaldehyde</td><td>2.51</td></tr><tr><td>Ethyl acetate</td><td>17.73</td></tr><tr><td>Methanol</td><td>4.59</td></tr><tr><td>N-Propanol</td><td>2.62</td></tr><tr><td>N- butanol</td><td>-</td></tr><tr><td>Amylcohols</td><td>-</td></tr><tr><td>Furfural</td><td>-</td></tr></tbody></table>		mg/100ml alcohol	Total acidity as acetic acid	7.2	Acetaldehyde	2.51	Ethyl acetate	17.73	Methanol	4.59	N-Propanol	2.62	N- butanol	-	Amylcohols	-	Furfural	-
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<b>Microbiological</b>	N/A																		
<b>Nutritional facts</b>	220 Kcal/100ml																		
<b>Organolept</b>	Visual: It comes extremely clear and bright. Nose: On the nose subtle vanilla and citrus aroma is perceived; fresh and delicate. Taste: On the palate is clean, neutral and slightly sweet. Perceived light and soft.																		

OGM	
The product, ingredients, semi-finished, additives, flavourings or technologic aid liable to contain GMO	
<input type="checkbox"/> Y	
<input type="checkbox"/> <b>N</b>	

Update will be promptly communicated to Velier S.p.A. Quality Management



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### ALLERGENE

The product contains/can contain the following allergens as ingredients, semi-finished, additives and/or technologic aid

- Yes, it contains – please fill in \_\_\_\_\_
- Yes, it can contain – please fill in \_\_\_\_\_
- No

**SUBSTANCES DECLARED ON THE LABEL (IF ANY) –  
COLOURANTS, PRESERVATIVES, ADDITIVES, ETC  
CONSERVATION METHOD**

**TMC/BEST BEFORE – SHELF LIFE**

**CLAIMS**

**Packaging :**  
Type of cap  
Please attach technical sheets, declarations of suitability to contact with food, proofs of cession

SUPPLIER  
LOT

**Packaging :**  
-Type of bottle  
Please attach technical sheets, declarations of suitability to contact with food, proofs of cession

SUPPLIER  
LOT

**Packaging :**  
- Plastic parts  
Please attach technical sheets, declarations of suitability to contact with food, proofs of cession

SUPPLIER  
LOT



### CHECKLIST FOOD DEFENSE

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<b>EXTERNAL</b>	1	The doors, windows and roof areas are kept secure?	<b>YES</b>	NO
	2	Is there a perimeter fence?	<b>YES</b>	NO
	3	Is there adequate lighting?	<b>YES</b>	NO
	4	Are there controls for the access of people and vehicles?	<b>YES</b>	NO
	5	The parking areas are controlled and monitored?	<b>YES</b>	NO
	6	The ventilation system must be protected?	<b>YES</b>	NO
<b>ENTRY</b>	7	The access points to the building are constantly monitored?	<b>YES</b>	NO
	8	The personnel shall observe the rules of access to the plant?	<b>YES</b>	NO
	9	External personnel shall observe the rules of access to the plant?	<b>YES</b>	NO
	10	Providers play by the rules of access?	<b>YES</b>	NO
<b>INTERNAL</b>	11	Are they used surveillance methods?	<b>YES</b>	NO
	12	Alarm systems to alert staff in the event of a security breach are effective?	<b>YES</b>	NO
	13	The accesses are controlled?	<b>YES</b>	NO
	14	Materials and hazardous substances (chemicals) are controlled and managed?	<b>YES</b>	NO
<b>CARICO/SCARICO</b>	15	Receipt and storage areas are secure?	<b>YES</b>	NO
	16	The interior of the means of transport are closed / locked?	<b>YES</b>	NO
	17	Drivers of vehicles provide the appropriate credentials?	<b>YES</b>	NO
	18	Deliveries and shipments are planned?	<b>YES</b>	NO
	19	Providers of transport services are part of the approval vendor?	YES	<b>NO</b>
	20	In case of no deliveries or shipments, is this investigated?	<b>YES</b>	NO
	21	It is permitted to return the goods? If it is managed?	YES	<b>NO</b>
<b>RAW MAT.</b>	22	The sources of water are monitored?	<b>YES</b>	NO
	23	The raw materials are kept secure and monitor when not in use?	<b>YES</b>	NO
	24	The packaging materials and labels are checked?	<b>YES</b>	NO
<b>STAFF</b>	25	Access for employees is limited?	<b>YES</b>	NO
	26	Has been laid off staff or have occurred resignation this year?	<b>YES</b>	NO
	27	Are reviewed the reasons for the resignation / dismissal?	<b>YES</b>	NO
	28	The staff is supervised?	<b>YES</b>	NO
	29	The closets are inspected?	<b>YES</b>	NO
	30	Are they obeying the rules and hygiene behavior?	<b>YES</b>	NO