

PRODUCT CERTIFICATE – CINEY BROWN

1 Product identification

Brand name: Ciney
Product name: Ciney Brown
Declared volume bottle: 250 ml with 'e' sign
Declared volume can: N.A.
Declared volume keg: 20 l
Declared volume bulk: See quality certificate for road tanker
Alcohol concentration: 7 % vol

2 Identity of the producer

Head Quarters

N.V. Alken-Maes S.A.
Blarenberglaan 3C bus 2
2800 Mechelen

Quality Department

N.V. Alken-Maes S.A.
Stationsstraat 2
3570 Alken

Quality and food/feed safety system certifications

FSSC 22.000 (Food Safety System Certification - GFSI)
ACS G-004 (Autocontrolestandaard – gids 4 Brouwerijen)
ISO 9001 (Quality management system)
FCA (Feed Chain Alliance)

3 Product description

Ciney Brown is a full bodied specialty beer with a fruity and slight malty character and a warming mouthfeel palate. It is slightly hoppy and sour and moderately sweet and bitter.

4 Production process

The product is hygienically produced.
The product is fermented with pure culture yeast of the type *Saccharomyces cerevisiae*.
The product is pasteurised (excl. bulk transport).

5 Legislation and confidentiality

Ciney Brown is a product fit for human consumption. The producer guaranties that the product complies with all relevant legal regulations and requirements on the production of foodstuff and beverages of Belgium and the European Union concerning hygiene, composition (incl. allergens), additives, contaminates, GMO, labelling and (packaging) materials of this product. The supplier is obliged to follow the relevant legislation concerning product responsibility and product safety.

Both parties are responsible for and obliged to secrecy of the information stated in this specification. This secrecy applies when this information is exchanged, preceding the approval of this specification. Both parties commit themselves to demand the same secrecy of a third party who they need for a good progress of the production. This demand doesn't release each party of their responsibility.

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6 Allergens

This product is produced from **malted barley**. Therefore it contains **gluten (> 20 mg/kg)**. Due to the fermentation, this product naturally contains traces of sulphite (SO₂ < 10 mg/l). Sulphite is not added in the production process.

7 Product composition

Raw material/Ingredient/additive	% in the recipes for production
Water	77,33
Malted barley	14,36
Sugar	8,11
Ammonia caramel (E150C)	0,194
Hop	0,0035

8 Nutritional values

Nutritional information		
	Per 100 ml	Unit
Energy	238/57	kJ / kcal
Fat	0	g
of which saturated	0	
Carbohydrates	4,1	g
of which sugars	1,3	
Protein	0,4	g
Salt	0	g

9 Physicochemical parameters

Parameter	Unit	Value	Range
Original Extract	% (m/m)	14,7	14,2-15,0
Alcohol	% (v/v)	6,5	6,2-6,8
CO ₂ bottle	g/l	5,3	5,0-5,6
CO ₂ keg	g/l	5,3	5,0-5,6
CO ₂ keg, FR	g/l	4,7	4,4-5,0
pH	-	4,2	3,9-4,5
Colour	EBC	65	55-75
Bitterness (HPLC)	EBU	19,5	15,5-23,5

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10 Storage of packaged beer

Some general guidelines for good beer storage are provided:

- Maintain a temperature between 5 °C and 10 °C for ideal conservation
- Avoid temperatures above 25 °C or below 0 °C
- Keep the product away from direct sunlight or fluorescent light
- Keep the product dry and clean, preferably in a well ventilated space
- For bottles: use a good opener to prevent damaging the neck of the bottles
- For cans: open the can using the lid in a straight angle above the opening (not twisted)

The shelf life is indicated as a 'best before date' in a day/month/year format.

- For bottles: on the label or on the neck of the bottle
- For cans: on the bottom of the can
- For kegs: on the label (20 l David), on the cap (20 l, 30 l & 50 l), on the keg (20 l, 30 l & 50 l)

Shelf life	
Pack type	Best Before Date*
Glass Bottles	18 months
Keg	6 months

* Time from production

11 Lot identification

The lot identification for bottles is guaranteed by a specific lot code as follows:

- Position 1: Refers to the brewery and filling line
- Position 2: Refers to the year of production
- Positions 3-5: Refers to the day of the year cf. Gregorian calendar (001-366)
- Positions 6-9: Refers to time of packaging

The lot identification for cans is guaranteed by a specific lot code as follows:

- Position 1: "L" Refers to lot number
- Position 2: year Refers to the last figure of the year of production
- Positions 3-5: day Refers to the day of the year cf. Gregorian calendar (001-366)
- Positions 6-8: country Refers to country (056)
- Position 9: filling line Refers to filling line (C)
- Position 10-13: hour Refers to filling hour

The lot identification for kegs is a guaranteed with a combination of the production information and the best before date (as mentioned above) as follows:

- On the cap: day of the month of filling (<d>)
- On the cap: time of packaging (hh:mm)
- On the keg: production date (dd/mm/yyyy)

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12 Complaints

Alken-Maes values the integrity and quality of its products. Nevertheless, if you have any questions or remarks about our products, we appreciate your feedback. Please provide us with the lot identification information of the product that was unsatisfactory (best before date, lot identification and product name). You can report this information to your Alken-Maes contact person or directly to qualityassurance@alken-maes.com.

Our quality department will investigate the possible root cause of the deviation or will answer your questions. Where applicable, and if necessary, the quality department might even install improvements in the process. Therefore, your information is of high value for our breweries.

N.V. Alken-Maes S.A.
Supply Chain



Henk Kessels
Brewing & Quality Manager