



Fairly Traded Organics

Organic Sugar Cane Rum (Dark and White)

Our organic cane alcohol is distilled from organic sugar cane syrup and aged for three years in aged Canadian white oak barrels. Our rum is produced by gradually blue-flame burning the alcohol until it reaches a measurement of 69° Gay Lussac at 15° C.

Once this process is complete, the early stage rum is moved to non-oxidizing steel tanks. The rum is then homogenized and loaded into poly-lined 200 liter drums.

The white rum goes through the same processing and is filtered through activated carbon. The alcoholic degree is of 69° G. L. at 15° C.

Acidity (expressed in mg % of acetic acid)	40.97
Esters (expressed in Ethyl Acetate)	94.54
Aldehyde (expressed in acetic aldehyde)	3.09
Furfural	0.05
Superior Alcohols	81.70

UN number: 3065

Danger classification: 3

Flash point: vapors 9° C