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**Rum — Specification**



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This African Standard was prepared by ARSO/TC 18, *Alcoholic and non-alcoholic beverages*.

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## Rum — Specification

### 1 Scope

This African standard specifies requirements, sampling and test methods for rum for human consumption.

### 2 Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ARS 53, *General principles of food hygiene — Code of practice*

ARS 56, *Pre-packaged foods — Labelling*

ARS 2229, *Alcoholic beverages — Methods of sampling and test*

ARS 2232, *Potable water — Specification*

CXG 66, *Guidelines for the use of flavourings*

CXS 192, *Codex general standard for food additives*

### 3 Terms and definitions

For the purpose of this standard the following terms and definitions apply:

#### 3.1

##### **rum**

distilled alcoholic beverage obtained from fermented sugarcane products, which has either been matured; or not matured

NOTE 1 Rum may contain caramel and/or may be sweetened and flavoured.

### 4 Requirements

#### 4.1 Essential ingredients

Essential ingredients for rum shall include demineralized water or distilled water complying with relevant standards.

#### 4.2 Flavourings

Flavourings may be used in the manufacture of rum and shall be in accordance with CXG 66.

#### 4.3 General requirements

##### 4.3.1 Rum shall:

- a) have the aroma and taste characteristic of the product;
- b) be free from sediments and/or suspended matter; and
- c) be free from any ingredients injurious to health.

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**4.3.2** Rum that has been matured shall possess the colour developed during maturation or by addition of caramel to adapt the colour.

**4.3.3** When labelled as 'Matured', rum shall have been matured for not less than one year.

## 4.4 Specific requirements

Rum shall comply with the specific requirements given in Table 1 when tested in accordance with the test methods specified therein.

**Table 1 — Specific requirements for rum**

S/No	Parameter	Requirement	Test method	
i.	Ethyl alcohol, % v/v at 20 °C, min.	37.5	ARS 2229	
ii.	Volatile acids as acetic acid, g/L of absolute alcohol, max.	Not matured		0.4
		Matured		2.0
iii.	Esters as ethyl acetate, g/L of absolute alcohol, max.	2.0		
iv.	Higher alcohols as amyl alcohol, g/L of absolute alcohol, max.	Matured		6
		Not matured		2.4
v.	Methyl alcohol, g/L, max.	0.05		
vi.	Sugar, expressed as invert sugar, g/L, max.	20		

## 5 Food additives

Food additives may be used in accordance with CXS 192.

## 6 Hygiene

Rum shall be manufactured and handled in accordance with ARS 53.

## 7 Packaging

**7.1** Rum shall be packaged in food grade containers.

**7.2** Rum shall be packaged for bulk delivery and storage in containers that prevent contamination of the product and preserve its safety and quality.

## 8 Labelling

In addition to the labelling requirements given in ARS 56, each package shall be legibly and indelibly labelled with the following information:

- a) name of the product as "Rum";
- b) type of rum as 'Matured' or 'Not matured';
- c) date of manufacture;
- d) list of ingredients;
- e) name, physical and postal address of the manufacturer, importer or bottler;
- f) ethyl alcohol content, percent by volume;
- g) net content;
- h) batch identification number/code;
- i) country of origin; and
- j) statutory warnings.

## 9 Sampling

Sampling shall be done in accordance with ARS 2229.

## Bibliography

EAS 146:2018, *Rum — Specification*

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