

## PRODUCT INFORMATION LEAFLET:

### ***DESPERADOS MOJITO***

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**Product description** Desperados is an authentic golden lager beer, added with an aromatic Mojito flavoured syrup. Its alcohol content is 5,9% <sup>v</sup>/<sub>v</sub>.

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|-----------------|--|--|
| <b>Producer</b> | Heineken Nederland Supply  |  |
|                 | <i>Office address:</i><br>Burgemeester Smeetsweg 1<br>2382 PH Zoeterwoude<br>Netherlands<br><br><i>Mailing address:</i><br>P.O Box 520<br>2380 BC Zoeterwoude<br>Netherlands | <i>Customer Information Desk</i><br>Tel.: +31 71 545-7890<br>or 6145, 6602, 7616<br><br>Fax: +31 71 545 7760 |

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**Ingredients**

- water
- malted barley
- glucose syrup
- sugar
- hop extract
- acidity regulator: citric acid
- flavouring (50% Tequila, 14% mint extract, 1% lime extract)

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**Process**

- The product has been produced under controlled hygienic conditions, according to EU Regulation 852/2004 on the hygiene of foodstuffs.
- The product has been fermented with a yeast strain of the type *Saccharomyces cerevisiae*.
- The product has been pasteurized.

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**Legislation** **Desperados Mojito** is a product intended for human consumption. It complies with all legal regulations and requirements for the production and composition of foodstuffs and beverages of the Netherlands and the European Union.

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**Specifications**

| <i>component</i>                | <i>unit</i> | <i>value</i> |
|---------------------------------|-------------|--------------|
| original gravity                | % mass/mass | 16.1 ± 0.3   |
| ethanol                         | % mass/mass | 4.7 ± 0.3    |
|                                 | % vol/vol   | 5.9 ± 0.3    |
| CO <sub>2</sub> (bottles, cans) | % m/V       | 5.5 ± 0.3    |
| colour                          | EBC         | 9.0 ± 1.5    |
| pH                              |             | 3.35 ± 0.25  |
| bitterness                      | EBU         | 13,5 ± 3.0   |

**Nutritional  
value**

| <i>component</i>                 | <i>unit</i> | <i>per 100 ml</i> |
|----------------------------------|-------------|-------------------|
| Energy                           | kJ          | 261               |
|                                  | kcal        | 62                |
| Fat<br>of which saturated fat    | g           | 0                 |
|                                  | g           | 0                 |
| Carbohydrates<br>of which sugars | g           | 7.0               |
|                                  | g           | 3.3               |
| Proteins                         | g           | 0                 |
| Salt                             | g           | < 0.01            |

**Allergens**

This product is produced from malted barley. Therefore it could contain traces of barley gluten.

As a result of fermentation, this product does contain traces of SO<sub>2</sub> (<10mg/l).

No SO<sub>2</sub> is added in the production process.

No animal-derived processing aids have been used.

For this product none of listed substances is used as:

1. an ingredient; or
2. an ingredient of a compound ingredient; or
3. a food additive or component of a food additive; or
4. a processing aid or component of a processing aid.

***Substance***

Wheat, rye, oats, spelt, kamut  
 Crustaceans and their products  
 Molluscs and derived products  
 Egg and egg products  
 Fish and fish products  
 Milk and milk products  
 Nuts and sesame seeds and their products  
 Peanuts and soybeans and their products  
 Added sulphites in concentrations of 10 mg/kg or more  
 Celery  
 Mustard  
 Lupine and derived products

**Instructions for usage**

- Please use an appropriate opener for bottles in order to avoid breakage of the crown rim.
- For opening canned beers, please do not rotate the pull-tab, as might break off.

**Instructions for storage**

- Please store the products in a clean, dry and well ventilated place.
- Storage between 5 and 10°C is ideal.
  - Do not expose the product to freezing conditions.
  - Avoid exposure of the product to temperatures above 25°C.
  - Avoid exposure of the product to direct sunlight or fluorescent lighting.

**Pack types**

- This product is available in:
- bottles

**Codes**

The composition of the Internal Production Code (IPC) for bottle and can is:

- position 1 = year last figure of 2004
- positions 2, 3, 4 = number of day of the year (001 – 365)
- other positions = reference to country, filling line and filling time

The IPC is printed on the back label (for bottles), on the sleeve (for Magnum bottles) or bottom (for cans).


**Expiry period**      The technical expiry period of this product is 6 months after fill date.

*Remark: according to the requirements of the market the expiry period indicated on the primary package may exceed the technical expiry period.*

The expiry date of the product is indicated on the back label (for bottles) or bottom (for cans).

**Complaints**      Our mission is to deliver perfect quality. If you have any remark on the quality of this product we would appreciate your feedback.

- If you have direct access to the Heineken Nederland Supply Complaints site on the intranet please enter the complaint into the *Customer Support System* of HNS.
- If you do not have this access please address your complaint to your contact person at Heineken International.

| Drawn up by: | <i>date</i>    | <i>function</i>                  | <i>name and signature</i>   |
|--------------|----------------|----------------------------------|---|
|              | April 11, 2017 | Quality Assurance<br>Manager HNS |  |
|              |                |                                  | W.H.M. Baalman, BSc.  |

## Technical specification *DESPERADOS MOJITO*

### Quantitative Ingredient specification

| Component  | % (mass/mass)*** |
|--|------------------|
| Beer (water, malted barley, glucose/maltose syrup, hop extract)* | 94,62%           |
| Sugar**  | 4.9%             |
| Citric acid  | 0.3%             |
| Flavour (50% Tequila, 14% mint extract, 1% lime extract )        | 0.18%            |

| Component (further breakdown)                            | % (mass/mass)*** |
|--|------------------|
| Water  | 87.3% ± 0.3      |
| Malted barley  | 8.7 % ± 0.3      |
| Glucose/maltose syrup                                    | 4.8 % ± 0.3      |
| Hop extract  | <0.1 %           |
| Sugar**  | 4.9%             |
| Citric acid  | 0.3%             |
| Flavour (50% Tequila, 14% mint extract, 1% lime extract) | 0.18%            |

\* beer as defined according to Dutch legislation

\*\* sugar as defined according to EU 1169/2011 regulation for the provision of food information to consumers

\*\*\* all figures rounded to nearest decimal

### Microbiological specification

| <i>organism</i>                | <i>method</i>                                | <i>specification limit</i> <sup>1)</sup> | <i>typical value</i> <sup>2)</sup> |
|--------------------------------|--|--|------------------------------------|
| aerobic microorganisms         | Schwarz Differential Agar (HLI 02.12.03.004) | < 100 CFU/100 ml                         | < 10 CFU/100 ml                    |
| beer spoiling organisms        | Raka Ray no. 3 (HLI 02.15.03.011)            | ND <sup>3)</sup> /100 ml                 | ND <sup>3)</sup> /100 ml           |
| <i>Salmonella</i> spp.         | ISO 6579                                     | ND <sup>3)</sup> /25 ml                  | ND <sup>3)</sup> /25 ml            |
| <i>Campylobacter</i> spp.      | ISO 10272                                    | ND <sup>3)</sup> /25 ml                  | ND <sup>3)</sup> /25 ml            |
| <i>Listeria monocytogenes</i>  | NEN-EN-ISO 11290-1                           | ND <sup>3)</sup> /0.01 ml                | ND <sup>3)</sup> /0.01 ml          |
| <i>Clostridium perfringens</i> | NEN-EN-ISO 13401                             | ≤100.000 /ml                             | ND <sup>3)</sup> /ml               |
| <i>Staphylococcus aureus</i>   | NEN-EN-ISO 6888-1                            | ≤100.000 /ml                             | ND <sup>3)</sup> /ml               |
| <i>Bacillus cereus</i>         | ISO 7932                                     | ≤100.000 /ml                             | ND <sup>3)</sup> /ml               |

<sup>1)</sup> The *specification limits* are derived from official reference data, for example legal limits. Individual batches will never exceed the indicated values.

<sup>2)</sup> The *typical values* are derived from analytical production records and intend to reflect the average product composition. Individual batches may exceed the indicated values.

<sup>3)</sup> ND = not detectable

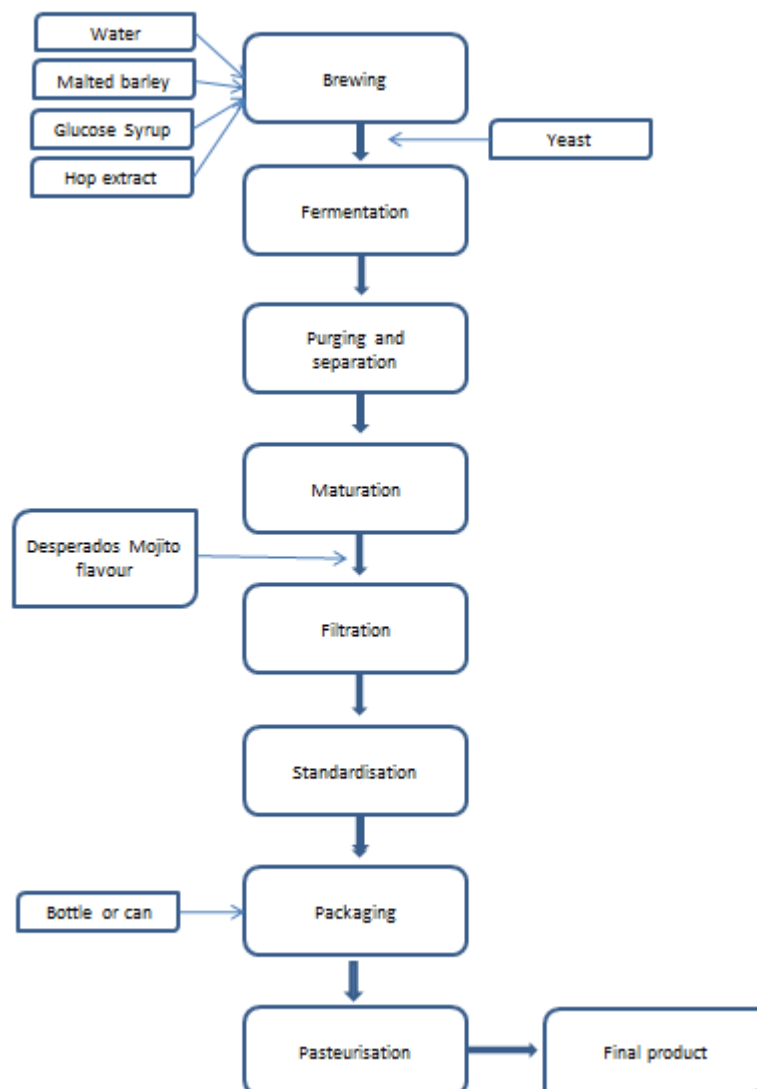
**Mycotoxins**

| <i>Component</i>      | <i>specification limit<sup>1)</sup></i> | <i>typical value<sup>2)</sup></i> |
|-----------------------|---|-----------------------------------|
| Aflatoxin B1          | $\leq 2 \mu\text{g/kg}$                 | ND <sup>3)</sup>                  |
| Aflatoxin B1+B2+G1+G2 | $\leq 4 \mu\text{g/kg}$                 | ND <sup>3)</sup>                  |
| Ochratoxin A          | $\leq 3 \mu\text{g/kg}$                 | ND <sup>3)</sup>                  |
| Deoxynivalenone (DON) | $\leq 500 \mu\text{g/kg}$               | ND <sup>3)</sup>                  |

<sup>1)</sup> The *specification limits* are derived from official reference data, for example legal limits. Individual batches will never exceed the indicated values.

<sup>2)</sup> The *typical values* are derived from analytical production records and intend to reflect the average product composition. Individual batches may exceed the indicated values.

<sup>3)</sup> ND = not detectable


**Production flow Desperados Mojito**


**Non-GMO** For the production of this product no genetically modified organisms or derived substances are used.

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**Certifications** The product is produced within the scope of the certificates:

- Quality: ISO 9001 :2008
  - Food safety according to the international food safety standard of FSSC22000
  - Feed safety (Produktschap diervoeder: GMP+, FSA)
  - Environment (ISO 14001)
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| <b>Drawn up by:</b> | <i>date</i> | <i>function</i>               | <i>name and signature</i>   |
|---------------------|-------------|-------------------------------|---|
|                     | 11-4-2017   | Quality Assurance Manager HNS |  |
|                     |             |                               | W.H.M.Baalman, BSc.   |

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