

# Extra-fine Food and beverage alcohol

Reppol 96

Reppol 96 is an extra-fine food and beverage alcohol that has a gentle and pure character with hints of citrus and white bread. It is a tailormade product, originating from non-GMO winter wheat and destilled in Lidköping.

We only use high-quality raw material for Reppol 96. The pure character of the product makes it suitable for use in all types of spirits products and various food applications.



# Extra-fine food and beverage alcohol

#### First-class GMO-free winter wheat

Reppol 96 is made from 100% winter wheat. Lantmännen's farmers use only first-class, non-GMO winter wheat.

#### **Neutral** and pure

Reppol 96 is a neutral and pure product, making it versatile for use in many spirits products and as an ingredient in the food industry.

#### Sensory panel - ensures a high quality

Our production is carefully developed, and all our products are tested by our trained, in-house quality sensory panel to ensure that they meet our high sensory requirements.

### **Applications**

#### Ideal to use in:

- All types of spirit, liquor and aquavit production
- Food and flavor industry



## Sustainable production process

#### **Unique process**

Our unique continuous fermentation process, Biostil, is a steady-state process where sugarrich substrate is added continuously and the ethanol is separated and further refined. The yeast is also continuously returned to the process and re-used. This contributes to the exceptional attributes and excellent quality of Reppol 96. We use the by-products from the production as feed for pigs and cows in the distillery's vicinity.

#### **Certificates**

- FSSC 22000 ISO 14001
- ISO 9001
- Kosher

#### **Attributes**

- Min 96 vol.% ethanol
- Non-GMO
- Complies with the regulation of (EU) 2019/787 art. 5
- Swedish legislation SFS 2006:804

#### Innovation from field to fork

Lantmännen Biorefineries is part of Lantmännen, an agricultural cooperative and Northern Europe's leader in agriculture, machinery, bioenergy and food products. With research and operations throughout the entire value chain, we take responsibility from field to fork.

#### Contact us



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## **Product specification**

Parameter	Unit	
Alcohol by volume (20°C)	≥96	vol%
Density	0.81	kg/l
Methanol	<2	g/hL (100% alcohol)

Nutritional declaration / 100 g		
Energy	2197 kJ/530 kcal	
Fat (g)	0	
Carbohydrate (g)	0	
Protein (g)	0	
Salt (g)	0	

Flavour profile	Labelling	Packaging	Storage
<ul> <li>Neutral</li> </ul>	<ul> <li>Reppol 96</li> </ul>	<ul> <li>Bulk or IBC</li> </ul>	Normal room temperature. Recommendation
<ul> <li>Wheat</li> </ul>	<ul> <li>Ethyl alcohol</li> </ul>		is to use within 24 months from production.
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