<u>Appendix</u>

Irish Poteen/Irish Poitín¹ – Scheme of Revenue Verification Checks

General

Requirement	Verification Checks
1. The distillery must be licenced in the State and must be authorised by Revenue as a manufacturing Tax Warehouse.	 Verify that the distiller holds a distiller's licence is an authorised tax warehouse keeper and the distillery is approved by Revenue as a tax warehouse
2. The production of Irish Poteen must take place in four stages, brewing, fermentation, distillation and bottling. All stages, other than bottling, must take place on the same site.	 2. Verify that the distillery's systems and procedures and its plant, equipment and production processes are fully documented in a form readily accessible for each stage of production are designed to ensure the end product adheres to the G.I. standard for Irish Poteen provide an accessible and complete record of inputs, outputs, processes and transactions relating to the stages of production of Irish poteen carried out in that distillery
3. The Distillery's systems and procedures must support adherence to the requirements of the technical file for Irish Poteen and must provide a complete record of each stage of production.	 3. If spirit products other than Irish Poteen are produced or handled in the distillery verify that there are sufficient controls in place to ensure that the production of other spirit drinks do not compromise compliance with or verification of the G.I. standard for Irish Poteen. Verify that the distillery's systems and procedures are sufficient at all times to ensure: Accurate identification of G.I. and non-G.I. spirit production processes, materials and outputs Complete separation of production and bottling processes for G.I. and non-G.I. products The distillery operates an effective system of control to ensure that non-G.I. alcohol products produced in the distillery cannot be bottled or marketed as Irish Poteen

¹ Hereafter referred to as 'Irish Poteen'.



Stage 1-Brewing

Requirement	Verification Check
1.1 The mash must contain ingredients that comply with the guidelines on the Technical File for Irish Poteen provided by the Department of Agriculture.	1.1 Verify that the distillery's brewing procedures and the records of each brewing operation show that the ingredients used in the production of the mash comply with the Department of Agriculture's guidance on ingredients for Irish Poteen.
1.2 A minimum of 50% of ingredients used in the mash must be grown in Ireland.	1.2 Verify that the distillery's documented brewing procedures show a minimum of 50% of ingredients used in the production of Irish Poteen are grown in Ireland. Verify that the distillery's records for each batch show the geographical source of all ingredients for each batch brewed and verify that 50% of the ingredients for each batch are grown in Ireland.
1.3 If the finished poteen product is to be stored in wooden casks for up 10 weeks, then the mash ingredients must include at least two of the ingredients specified in section 2 of the Technical File (in accordance with the guidelines provided by the Department of Agriculture), one of which must be a non-cereal ingredient.	1.3 Verify from the distillery's documented procedures and records that the batches of product intended to be stored in wooden casks are separately identifiable and verify in a sample of cases that the ingredients used for the batches comply with the standard.
1.4 The brewing process for mash using cereals, potatoes and sugar beet molasses must include the following processes as appropriate:	1.4 Verify from documents, procedures and distillery records that where a distillery is using cereals, potatoes and sugar beet molasses as mash ingredients, the appropriate brewing processes are followed as set out in the Technical File.
1.4.1 Cereals: Cereals are milled and mixed with water to form a mash. This mash is put through a brewing programme to extract and convert the cereal starch into fermentable sugars.	
1.4.2 Potatoes: Unpeeled, whole or chopped potatoes are cooked initially to gelatinise the potato starch. Water is then added to form a mash and cooled to approximately 66°C. Milled, malted barley may be added at this stage and the mash is allowed to liquefy and saccharify where the potato starch is converted into fermentable sugars.	

1.4.3 Sugar beet molasses : the varying amount of fermentable sugar in sugar beet molasses may be adjusted at the brewing stage by the addition of water.	
1.5 Saccharification of the mash must take place by the action of enzymes contained in malted barley or other natural enzymes.	1.5 Verify that the distiller maintains a list of all enzymes used in the production of Irish Poteen and declared by the distiller as natural enzymes. Verify from a sample of purchase invoices and from a sample of brewing records that the enzymes from this list are used in the production of Irish Poteen.

Stage 2-Fermentation

Requirement	Verification Check
2.1 Fermentation is by the action of yeast and natural enzymes only to produce a liquid known as "wash".	2.1. Check that the distillery's production procedures and the records of material used verify that fermentation is by the action of yeast and natural enzymes only.
2.2 Mash, produced from brewing, can be fermented as a clear liquid (wort) after the removal of spent grain solids or as a "solids-in" liquid. For the clear liquid fermentation, the mash must be filtered in a lauter tun or mash filter to remove the solids.	2.2 Check that the distillery's production procedures and records show that where a clear liquid is fermented a lauter tun or mash filter is used to remove spent grain solids.

Stage 3-Distillation

Requirement	Verification Check
3.1 Distillation	3.1 Distillation
3.1.1 The fermented wash must be distilled to an alcoholic strength not exceeding 94.7% by volume. Product that has continually been in production since 1997 may be distilled to a strength above 94.7%	 3.1.1 Check the distillery's records to verify that, on completion of distillation: the alcoholic strength and volume of each batch of Irish Poteen is measured accurately and the results are recorded, and the records show that all batches are of an alcoholic strength not exceeding 94.7% by volume. If alcoholic strength is found to exceed 94.7%, verify that the product has continually been in production since 1997 and has been distilled at that strength since then.

3.1.2 Irish Poteen must be distilled	3.1.2 Verify that the Irish Poteen is distilled in a pot still,
in a pot still, column still or hybrid still.	column still or hybrid still that complies with guidelines issued by the Department of Agriculture.
3.1.3 In order to maintain the character of the distillate no subsequent treatments, such as activated charcoal filtration are permitted.	3.1.3 Verify that documented procedures show that that no additional treatment/processes take place after distillation other than flavouring. Check a sample of records of distillation processes to verify that actual distillation procedures comply with the documented procedures.
3.1.4 The maximum methanol content per hectolitre of 100% volume alcohol is 30 grams.	3.1.4 Check that the distiller accurately measures and records methanol levels in the distillate. Check a sample of these records to verify that the methanol levels are below the maximum allowance.
3.2 Flavourings	3.2 Flavourings
3.2.1 Macerations/Infusions such as fruits, spices, berries, herbs, and other naturally occurring, indigenous, Irish plant materials can be added.	3.2.1 Check from distillery's documentation the systems and controls that only naturally occurring, indigenous, Irish plant materials are used in maceration/infusion processes. Check a sample of purchase records to verify that the actual materials used for flavouring comply with the documented flavourings.
3.3 Storage & Export	3.3 Storage & Export
3.3.1 Irish Poteen may be stored in wooden casks for a period not exceeding ten weeks if it is produced using at least two of the required ingredients at the brewing stage (as set out in the guidelines provided by the Department of Agriculture), at least one of which is a non-cereal.	 3.3.1 Check that procedures and records can show that any product stored in casks: can be identified at each stage of production, is produced using the appropriate ingredients, including at least one non-cereal ingredient has not been stored for more than ten weeks.
3.3.2 Irish Poteen may not be exported in wooden casks or wooden containers.	3.3.2 Verify from the producers documented systems and records that all Irish Poteen intended for export, including Poteen stored in wooden casks, is transferred into inert containers prior to removal from the G.I. premises.

Stage 4-Bottling & Labelling

Requirement	Verification Check
4.1 Bottling	4.1 Bottling
4.1.1 Spirits received for bottling as Irish Poteen must be produced in accordance with the Technical File for Irish Poteen.	4.1.1 Check that there are adequate systems and procedures in place to provide assurance that the spirit received for bottling as Irish Poteen is produced under G.I. verified processes.

4.1.2 Bottling must take place in an authorised tax warehouse or, in the case of duty-paid product, at a premises verified for bottling under the G.I. Scheme.	4.1.2 Ensure that the bottling premises is appropriately authorised by Revenue as an approved facility under the G.I. verification.
4.1.3 Bottled Irish Poteen has a minimum alcoholic strength by volume of 40%.	4.1.3 Check that procedures and systems are in place to record the alcoholic strength by volume of each batch before bottling and verify, from a sample of records, that the minimum alcoholic strength of the bottled product is 40% by volume.
4.2 Labelling	4.2 Labelling
4.3.1 The label on any bottle of G.I. verified Irish Poteen should accurately describe the contents.	 4.3.1 Check that the producer's systems and controls are adequate to ensure that: the information displayed on the label corresponds to the contents of the bottle, the label content and design complies with the sample label declared in advance by the producer for verification purposes, and the information on the label and the supporting records enable the accurate identification of the source and type of any specific batch of product.
 4.3.2 The label must bear the sales denomination "Irish Poitín" or "Irish Poteen". The sales denomination must: be printed on the front of the bottle or packaging used for display purposes during marketing, be prominent and in a conspicuous place as to be easily visible and legible to the naked eye and indelible so that it is clear that it is the sales description of the spirit, be printed so that every word making up the name of the category is given equal prominence, be as prominent as any other description of the spirit on the container or packaging. 	4.3.2 Check a sample of labels to ensure that a valid sales denomination is used on the label.
The sales denomination must not be:	

 overlaid or interrupted by other written or pictorial matter, used in conjunction with other words. 	
The phonetic spelling 'Potcheen' may be used as long as it is in addition to the sales denomination.	
4.3.3 Irish Poteen products that have flavourings derived from a maceration or infusion process must bear an additional line stating the ingredients used "Made from an infusion of"	4.3.3 Verify that the producer's systems and records are adequate to provide assurance that, where the flavouring is derived from a maceration or infusion process, the relevant appropriate information is stated on the label. Check a sample of labels to verify this.
4.3.4 Flavoured Irish Poteen must be labelled as 'Flavoured Irish Poteen/Poitín' and may reference the flavouring used "Flavoured with"	4.3.4 Verify that the producer's systems and records are adequate to provide assurance that, where a flavouring ingredient is added, the relevant appropriate information stated on the label. Check a sample of labels to verify this.
 4.3.5 Irish Poteen stored for a period not exceeding ten weeks after production must: indicate on the rear label as "Stored/held in wood forweeks", and the labelling may not make reference to casks, maturation or aging on the label, presentation, marketing or packaging material. 	4.3.5 Verify that the producer's systems and records are adequate to provide assurance that, where the product is stored in casks, the relevant appropriate information is stated on the label. Check a sample of labels to verify this.
4.3.6 The mix of raw materials used must be included on the label.	4.3.6 Verify that the producer's systems and records are adequate to provide assurance that the details of the raw materials are included on the label. Check a sample of labels to verify this.
4.3.7 Irish Poteen which has an abv of over 70% requires additional information on labels to advise consumers of the strength of the product.	4.3.7 Verify that the producer's systems and records are adequate to provide assurance that, where the product has an abv of over 70%, the alcoholic strength and additional information is stated on the label. Check a sample of labels to verify that the correct strength is stated on the label.