



# Got Rum?®

APRIL 2020

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**COOKING WITH RUM · ANGEL'S SHARE · CIGAR & RUM  
MUSE OF MIXOLOGY · RUM HISTORIAN  
RUM IN THE NEWS · DIY SANITIZER  
THE RUM UNIVERSITY**



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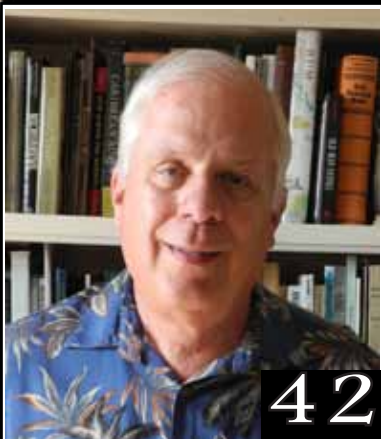
36



# CONTENTS

APRIL 2020

5	FROM THE EDITOR
6-9	THE ANGEL'S SHARE - RUM REVIEWS
10-13	COOKING WITH RUM
14-19	RUM AGING SCIENCE
20-23	THE MUSE OF MIXOLOGY
24-25	THE RUM UNIVERSITY LIBRARY
28-29	UPCOMING RUM EVENTS
30-35	RUM UNIVERSITY 2020 COURSE
36-40	THE RUM HISTORIAN
42-45	RUM IN THE NEWS
46-54	WHO - HAND SANITIZING
56-59	CIGAR AND RUM PAIRING



42



World Health  
Organizati46



56



# Got Rum?®

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Editor and Publisher:	luis@gotrum.com
Executive Editor:	margaret@gotrum.com
Cigar and Rum:	philip@gotrum.com
Angel's Share:	paul@gotrum.com
Rum Historian:	marco@gotrum.com
Rum in the News:	mike@gotrum.com
Cooking with Rum:	sue@gotrum.com
Cocktail Scientist:	joel@gotrum.com
Webmaster:	web@gotrum.com
Director of Photography:	art@gotrum.com

If you would like to submit news or press releases, please forward them to:

**news@gotrum.com**

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# FROM THE EDITOR

## The Spirit of Survival

I recently wrote a series of articles for Artisan Spirits Magazine, documenting the evolutionary paths taken by organisms around us, including virus, bacteria, yeast, etc. All of these organisms have survived in their present forms because their specific adaptations or mutations gave their species a survival advantage over their competitors.

Us humans too, are able to adapt to increase our ability to survive, but unlike the aforementioned organisms, we don't rely solely on biological adaptations (*Innate* or *Instinctive Behavior*) that can be passed down from one generation to the next via our DNA: we also are masters of *Learned Behavior*, which can be passed down via social interaction or the studying of published material.

While scientists around the world are working hard to develop an antidote for the current threat, people are -whether they know it or not- behaving in ways that are setting precedent for how they will respond to similar situations again in the future.

If vaccines allow us to survive this and all the future threats we will face as a species, the least we could do in exchange for that luxury is to make sure that the species behaves in a way that makes it worthy of being preserved.

Placing the survival of the individual over that of the species is **not** the winning strategy adopted by all the successful organisms around us, yet we look around us and see hoarding of



resources by the few, to the detriment of the many. Evolution does not reward those who threaten their own species!

On a separate note, we are very fortunate to have the best contributing rum writers in the world, working hard through these difficult times, bringing all our readers another monthly issue full of facts, news, history and much more. So stay home, stay safe and be kind to all!

Cheers,

A stylized signature of Luis Ayala in black ink.

Luis Ayala, *Editor and Publisher*

**Linked in**

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Do you want to learn more about rum but don't want to wait until the next issue of "Got Rum?"? Then join the "Rum Lovers Unite!" group on LinkedIn for updates, previews, Q&A and exclusive material.

# THE ANGEL'S SHARE

by Paul Senft



My name is Paul Senft - Rum Reviewer, Tasting host, Judge and Writer. My exploration of Rums began by learning to craft Tiki cocktails for friends. I quickly learned that not all rums are created equally and that the uniqueness of the spirit can be as varied as the locales they are from. This inspired me to travel with my wife around the Caribbean, Central America, and United States visiting distilleries and learning about how each one creates their rums. I have also had the pleasure of learning from bartenders, brand ambassadors, and other enthusiasts from around the world; each one providing their own unique point of view, adding another chapter to the modern story of rum.

The desire to share this information led me to create **www.RumJourney.com** where I share my experiences and reviews in the hopes that I would inspire others in their own explorations. It is my wish in the pages of "Got Rum?" to be your host and provide you with my impressions of rums available in the world market. Hopefully my tasting notes will inspire you to try the rums and make your own opinions. The world is full of good rums and the journey is always best experienced with others.

Cheers!

## Amrut Two Indies Rum

I heard about this product when attending a Rum show in Florida a few years ago. This spirit is a blend of Rums from Barbados, Jamaica, Guyana and pot still Indian Rum made from "Jaggery" a sugar cane juice concentrate used to make confections for the India market.

The four Rums are blended at Amrut Distillery located in Kambipura, India and bottled at 42.8% ABV. The bottle label has B. No.38 SEP 2017 which leads me to believe it was bottled that month and year.

### Appearance

The Rum bottle comes in a cardboard cylinder with tin bottom and lid. The bottle is a 750 mL long handle bottle. It has a plastic cap and diffuser that functioned well unlike many I have encountered. The container and bottle labels provide some information and the rest I learned researching it online.

The liquid holds a golden amber color in the bottle and glass. Agitating the liquid creates a thin band that slowly thickens before releasing fast moving legs down the sides of the glass.

### Nose

The aroma provides notes of Banana Flambé, lemon zest, cinnamon,



cloves, mace, Madagascar Vanilla with a raw ethanol/ripe mango twang at the end.

### **Palate**

During the first sip the vanilla and cinnamon notes coat the palate immediately followed with a rush of heat and cedar notes. Additional sips reveal notes of cooked Banana, char, mandarin orange, green olives and dark roasted cashews. The clove note comes in strong and lingers in a long dry mineral rich finish.

### **Review**

I like Rums that are different and Amrut Two Indies clearly has its own identity in the Rum spectrum. Not particularly smooth and definitely a bit hot for general sipping, but when tested in punches and cocktails its flavor profile holds up nicely with Tiki cocktails that have strong fruit bases like the Fog Cutter and Zombie.

Overall a unique and interesting Rum blend that is worth exploring with your favorite cocktails.



[www.amrutdistilleries.com](http://www.amrutdistilleries.com)

# THE ANGEL'S SHARE

by Paul Senft

## Flor de Caña Centenario 12

During our travels in the Caribbean we found this bottle on sale in a Duty Free store and decided to pick it up. I thought it was long past time for me to sit down and give the Rum a try. All Flor de Caña products have been produced at the Chichigalpa, Nicaragua sugar cane plantation since 1890. Located at the base of the Chichigalpa volcano the distillery is 100% self-sustainable. The Rum is created by distilling fermented molasses using a continuous column still. They state that the 12 year old rum is distilled five times. After distillation the rum is aged in used American White Oak barrels and the 12 is blended down to 40% ABV.

### Appearance

The front of the squat short neck bottle has a stalk of sugarcane on the left side with the blue and gold label covering the center and right side. A natural cork is secured to the plastic cap and wrapped with a clear security seal.

The mahogany rum lightens slightly when poured into the glass and agitating the liquid creates a medium band that spins off fast moving legs. The Rum evaporates fairly quickly (under two minutes) leaving a ring of beads behind.

### Nose

The aroma of the rum is an interesting swirl of toasted oak, caramel, dried

orange peel, apple, light buttery toffee and baking spices.

### Palate

The heat of the astringent alcohol envelops the tongue as notes of caramel and toasted oak set the palate up for what the next sip brings. Subsequent sips reveal red apple, dried orange peel, cinnamon, milk chocolate, sweet vanilla and bitter oak tannins. The finish begins with a sweet buttery toffee from the aroma, but then becomes bitter and terminates rather quickly.

### Review

If I had to sum this Rum up in one word, that word would be: Quick. The aroma was fun to explore, but the sipping experience is an explosion of flavors, that like the flame of a match, lights quickly and then is gone. The brevity of the flavor experience is a bit off putting as I expect much more from 12 year old Rum as far as lasting flavor and complexity. With Rum this age I would usually recommend a classic cocktail like a Rum Old Fashioned, but I feel the flavor gets buried by the other ingredients. If you want a sipping Rum from this line, I would recommend going with one of the older Rums and I know from experience the Seven year old is better for mixing in cocktails. Sadly this one may be the weak link in the portfolio.





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# COOKING WITH RUM

by Chef Susan Whitley



Hello, my name is Susan Whitley, I am passionate about great foods and beverages. I love finding recipes that incorporate my favorite ingredients and sharing the results with my friends and family.

Through this monthly column I will do my best to inspire you to incorporate the ***spirit of the tropics*** into your everyday cooking!

Sue@gotrum.com

## Colorful Savory Stuffed Peppers

### Ingredients:

- 8 Large Variety Colored Peppers
- 4 Cups Cooked Rice
- ½ Grated Mild Cheddar Cheese
- 4 Tbsp. Ketchup
- 1 Tbsp. Vermouth
- 2 Tbsp. Dark Rum
- 2 Cloves of Garlic, minced
- 2 tsp. Oregano
- 4 tsp. Grated Parmesan Cheese
- 2 Tbsp. Cracker Crumbs
- 2 Tbsp. Butter, melted

### Directions:

Slice peppers and scoop out cores and seeds. Combine all ingredients in a bowl, except the Parmesan cheese, crumbs and butter. Stuff each pepper and then sprinkle Parmesan cheese and crumbs. Drizzle melted butter over the tops. Bake in a shallow baking pan at 350°F for about 45 minutes. Serves 8.





## Spring Peach Cobbler

### Ingredients:

- 3 C. Sliced Peaches
- ½ C. Sugar
- 1 tsp. Grated Lime Rind
- 1 Tbsp. Lime Juice
- 1 ½ C. Flour
- 1 Tbsp. Brown Sugar
- 3 Tbsp. Baking Powder
- ½ tsp. Salt
- 1/3 C. Butter
- 1 Egg
- ½ C. Dark Rum

### Directions:

Place sliced peaches in a greased 9-inch baking pan. Mix sugar, lime rind and lime juice together and then sprinkle over peaches.

Sift together flour, brown sugar, baking powder and salt. Mix in the butter, preferably with a pastry blender.

Beat egg and combine Rum. Then pour into flour mixture and stir until flour is moistened. Spoon dough over peaches. Bake at 350°F for 45 minutes or until topping is a golden brown. Serves 6.



# RUM Aging Science

A Research Collaboration Between




And

THE **Rum**  
UNIVERSITY







## Introduction

Aging is the most value-added transformation that a rum can undergo while at a distillery or aging cellar. But aging all spirits involves so many variables, that distillers/cellar masters often leave some decisions to chance. In this new series, **The Rum University** and **Rum Central** will monitor and share monthly data from a single barrel, so that readers can better understand the transformations that rum undergoes while aging.

Different climate conditions around the world affect these transformations in different ways. While the effects are universal, the results presented in this new series will be those from Rum Central's Florence warehouse, located in Central Texas, USA.



# RUM Aging Science



# RUM Aging Science

## Series Overview

The January 2020 issue of "Got Rum?" covers in detail the goals of this series, as well as, descriptions of the different equipment being used to collect and measure the data.

## March's Weather

The month of March was considerably warmer than that of February. The humidity inside the cellar hit a minimum of 30% and a maximum of 95%, with an average of 82% for the month.



The temperature inside the cellar ranged from 52F to 83F, with an average of 67F for the month.



## The Rum

The change after 3 months in the barrel was not as drastic as it was after the first month.

**Color:** The color is almost identical to the naked eye as it was 30 days earlier. The spectrophotometer indicates it is a few shades darker.



# RUM Aging Science



Samples representing the condition of the rum inside the barrel, on the 1st day of each month.



# RUM Aging Science

**Aroma:** The aroma is starting to develop a “cask” personality, but it is still rather weak and flat. There are hints of oak lactones and tannins, but the tannins are fresh, meaning they have not been *oxidized* (or *reduced* if you are a chemist) yet.

**pH:** The rum that went into the barrel had a pH of 7.04. This number is now 5.23. Please refer to the March issue for an explanation of why pH values are not linear.

**ABV:** The ABV remained the same as the previous month: 63.42%.

## pH and Acidity

In last month's issue we took a closer look at the pH scale used to measure the acidity in our rum. We explored the logarithmic nature of the scale, to make better sense of the non-linear nature of the readings we are collecting.

Did you know that there are different types of acidity or sources of acid in aged rum? *Total Acidity* or *Titrateable Acidity* (TA) refer to the collective acids, which include volatile acids and non-volatile (or *fixed*) acids.

Acids are very common in all alcoholic beverages. In the world of wine, for example, lack of acidity results in “flat” wines. In the world of rum, acidity in the form of Acetic (Ethanoic) Acid is the most common, but many other carboxylic acids are present, each one contributing to the formation of specific aldehydes and esters.

Join us again next month, to continue our exploration of this fascinating topic!

# THE MUSE OF MIXOLOGY

by Cris Dehlavi



My name is Cris Dehlavi and I am a native of Arizona, but have lived in Columbus, Ohio for the past 13 years with my daughter, Desi. I have been running the bar program at "M", of the Cameron Mitchell Restaurant group since 2005. I am currently the President of Columbus USBG as well as a consultant for bars and restaurants nationally.

In 2013, I attended the rigorous B.A.R. 5 Day Spirits Certification and have been recognized as one of the top mixologists in the U.S.A. I am one of the senior managers of the prestigious apprentice program at Tales of the Cocktail and work as a mentor to many bartenders around Ohio.

My contribution to Got Rum ? magazine will include everything from reviews of national cocktail events, articles on mixology, garnish trends, recipes and techniques, to interviews with some of the leading bartenders in the industry.

## Back to Basics

I am barely on day 3 of my recent unemployment/quarantine due to the Corona Virus and here I sit thinking about what to write about for my monthly article. I am unfortunately not unique in this predicament.....just about everyone in my industry is also without a job, scrambling to figure out ways to make money and keep ourselves busy. Something unique about the bartending world is that we really love what we do! We are not like many Americans who count down the days till retirement..... we truly look forward to going to work every day, making lasting relationships with our guests, and having the ability to be creative every day. That being said, I have been thinking a lot about all the rest of the quarantined people around the globe who find themselves unable to make a delicious, balanced cocktail, yet have ingredients around the house. That is why I decided to go back to the basics with this article, and give you some easy, but fantastic cocktail options to enjoy during these dark and uncertain times. Stay healthy and safe, everyone.


### DAIQUIRI

The daiquiri is one of the most classic rum cocktails in history. It requires only three ingredients and has the ability to incorporate hundreds of variations, depending on what you have in the house. I am going to give you my recipe for the standard version, but remember you can also do the following to switch it up and make that recipe your own.







- 
1. Muddle any fruit in the shaker first to add another level of flavor. Berries, peaches, kiwi, apple, melons, apricots, etc...
  2. Muddle fresh herbs in the shaker. Mint, thyme, basil, rosemary, cilantro. Make sure to double strain them out after shaking so you aren't chewing them!
  3. Add a few dashes of your favorite bitters to add complexity and flavor. Angostura, Peychaud's, Orange, Grapefruit, Lemon, Peach, etc...
- 2 oz. Your favorite Rum (keep in mind all rums are unique so a clear unaged rum will make a totally different daiquiri vs. an aged rum or a funky Jamaican rum. They all work, though!)
  - .75 oz. Fresh Lime Juice
  - .75 oz. Simple Syrup (equal parts of sugar and water, heated lightly till sugar dissolves. This will keep in your refrigerator for up to 10 days!)

Shake all ingredients well with ice, and strain into a martini glass, coupe, wine glass, or even a rocks glass if that is all you have. Garnish any way you like, a lime peel, a piece of fruit, or fresh herbs. Want to get really creative? Put all of these ingredients in a blender and make it a frozen daiquiri!

### **RUM OLD FASHIONED**

This is my go to cocktail after a long night at work, it is so easy to make and requires very little in the way of ingredients and effort. This works with any rum but preferably one that is aged. If you are stuck in the house and only have an unaged rum, not to worry, it will still work!

- 2 oz. Your favorite Aged Rum
- .5 oz. Simple Syrup (if you have brown sugar in the cabinet, use it to make your simple syrup. It will add wonderful maple notes to this cocktail)
- 2 heavy dashes of Angostura Bitters

Build this in a rocks glass and add the peel of lemon or orange, zested over the top and then dropped in. Add ice.





### RUM MANHATTAN

If you have both rum and sweet vermouth in your home cocktail bar this is another one that is very easy to make and very delicious to drink.

- 2 oz. Your favorite Rum (much like the Old Fashioned, an aged rum is going to be ideal for this)
- 1 oz. Sweet Vermouth (any brand will work, although they do all have unique flavor profiles, so if you happen to have more than one, you can experiment with which one you like best)
- 2 dashes Angostura Bitters (if all you have is orange, that works too!)

Stir this with ice until cold, do NOT shake! You don't want to dilute it, you simply want to get it cold. If you have a cherry, that is the traditional garnish. If all you have is an orange, the peel zested over the top will add bright citrus notes. I actually prefer both the cherry and the orange.

Cris

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# THE Rum<sup>®</sup> UNIVERSITY LIBRARY

Welcome to The Rum University Library. In addition to the material found on our official website, we also periodically publish on "Got Rum?" reviews of books on topics including fermentation, distillation, aging, mixology and many more. You can also find additional valuable material at

[www.RumUniversity.com](http://www.RumUniversity.com)





## French Rum: A History 1639-1902 by Marco and Claudio Pierini

(Author's Review) I have been studying the History of Rum in the West and in particular its Origins for years. You can read my articles on the magazine GOT RUM ? - [www.gotrum.com](http://www.gotrum.com) - and on my own web site: [www.therumhistorian.com](http://www.therumhistorian.com)

I soon realized that it was necessary to deal with the very origin of Spirits in general. According to the (few) scholars that studied this issue, the shift of alcohol from a drug to a beverage and the commercial production and consumption of distilled alcoholic beverages, Spirits, occurred in Europe (England and the Netherlands) only around 1650.

Perhaps the most authoritative description of this scholarly consensus is an essay of the economic historian John McCusker: "The business of distilling in the Old World and the New World during the seventeenth and eighteenth centuries..."

My own research brought me to question this statement and now I can state that, with the due respect due to a great scholar, McCusker was wrong: in the West, the commercial production of Spirits happened in Italy before 1450. Then, it spread quickly in France and all over Europe.

Realizing that a real production and consumption of Spirits already existed in France, before America was discovered made me reconsider my favorite subject, the Origins of Rum. A new, intriguing question came to my mind: did the French settlers in the Antilles really have to wait for the English settlers in Barbados before they tried their hand at fermenting and distilling the by-products of sugarcane?

Preliminary research on the French Caribbean showed me that actually, in the race to grow sugar and produce rum, the French and the English Caribbean settlers got to the finishing line together and that both learnt from Portuguese Brazil. I also

# FRENCH RUM A HISTORY 1639 - 1902

MARCO AND CLAUDIO PIERINI

realized with surprise that the French produced a lot of rum in the 1600s.

At that point I tried to understand what had happened later and I discovered that the history of French rum is as fascinating as it is relatively unknown. And with the help of my son Claudio, we decided to tell this story.

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*"Education is the passport to the future,  
for tomorrow belongs to those  
who prepare for it today."*

Malcolm X

### 5-Day Rum Course 2020

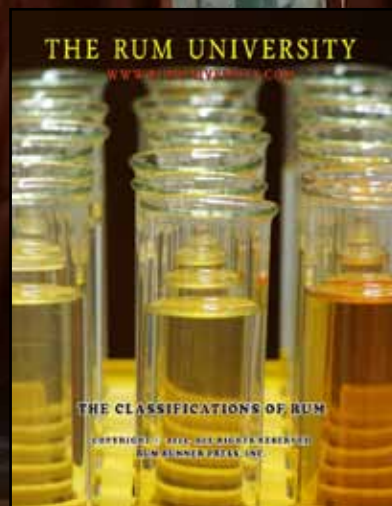
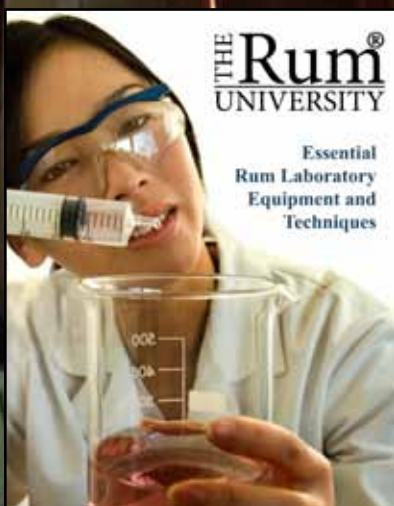
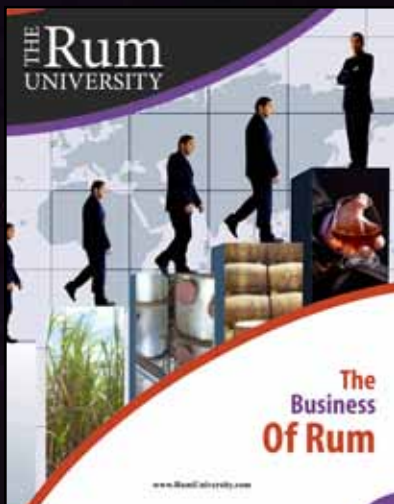








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# THE RUM HISTORIAN

by Marco Pierini



**M**y name is Marco Pierini, I was born in 1954 in a little town in Tuscany (Italy) where I still live.

I got a degree in Philosophy in Florence and I studied Political Science in Madrid, but my real passion has always been history. Through history I have always tried to know the world. Life brought me to work in tourism, event organization and vocational training. Then I discovered rum. I cofounded La Casa del Rum, that ran a beach bar and selected premium rums.

And finally I have returned back to my initial passion: history, but now it is the history of rum. Because rum is not only a great distillate, it's a world. Produced in scores of countries, by thousands of companies, with an extraordinary variety of aromas and flavors; it has a terrible and fascinating history, made of slaves and pirates, imperial fleets and revolutions.

All this I try to cover in this column, in my FB profile: [www.facebook.com/marco.pierini.3](https://www.facebook.com/marco.pierini.3) and in my new Blog: [www.therumhistorian.com](http://www.therumhistorian.com)

I have published a book on Amazon:

*"AMERICAN RUM - A Short History of Rum in Early America".*

**Got Rum? April 2020 - 36**

## THE ROYAL COMMISSION ON WHISKEY AND OTHER POTABLE SPIRITS (1908)

### 4. BRITISH PLAIN SPIRIT

The fourth article devoted to the work of the Royal Commission starts with the testimony of Mr. Algernon Aspinall, a representative of the famous West India Committee. Concerning the definition of rum, Mr. Aspinall too presents a very different position from the one previously expressed by Mr. Nolan, Jamaica's Special Commissioner and he makes a defence of the quality of rum produced with Column Still. Also the second witness, Mr Ernest Tinne, who defends the quality of Demerara Rum, agrees with Mr. Aspinall.

Perhaps, though, it is the last testimonies that are of greatest interest to us today. Three different witnesses make us understand the real quality level of the huge market of cheap rum, and of other cheap spirits, at the beginning of the XX Century.

TWENTY-FIFTH DAY, Wednesday, 8th



July, 1808 Mr. Algernon E. Aspinall, called

13397. You are, I believe, Secretary of the West India Committee? – That is so.



13398. That, I believe, is an association of planters, merchants, and others interested generally in the British West Indies, British Guyana and British Honduras? – Yes.

13399. The West India Committee, I believe, has been established for a great many years? – Yes, it was established early in the eighteenth century, and was incorporated by Royal Charter on August 4th, 1904.

13400. What are the objects of the Association? – The objects of the Association as set out in the Royal Charter are by united action to promote the interests of the agricultural and manufacturing industries and trade, and thus increase the general welfare of the British West Indies, British Guyana and British Honduras.

13401. The question of rum has come before you? – Yes, constantly.

13402. Will you give us your idea of what constitutes rum? – The views of the West India Committee are enunciated in the following statement: "That only spirit distilled direct from sugar-cane product in sugar-cane growing countries is

entitled to be called rum, and that such spirit has been called and recognized as rum for over half a century, whether made in a pot or a patent still."

13403. You are aware that it has been stated in evidence that the term "rum" should be confined to the pot still product? – We are, and we do not agree with that view.

13417. Can you tell me which of the West Indies produces rum in any considerable amount? – Jamaica produces about 1,250,000 gallons per annum, and the rest of the islands among them produce about 200,000 gallons. British Guyana, which we consider part of the West Indies, produces about 2,500,000 gallons.

13418. The largest output is British Guyana? – Yes, by far.

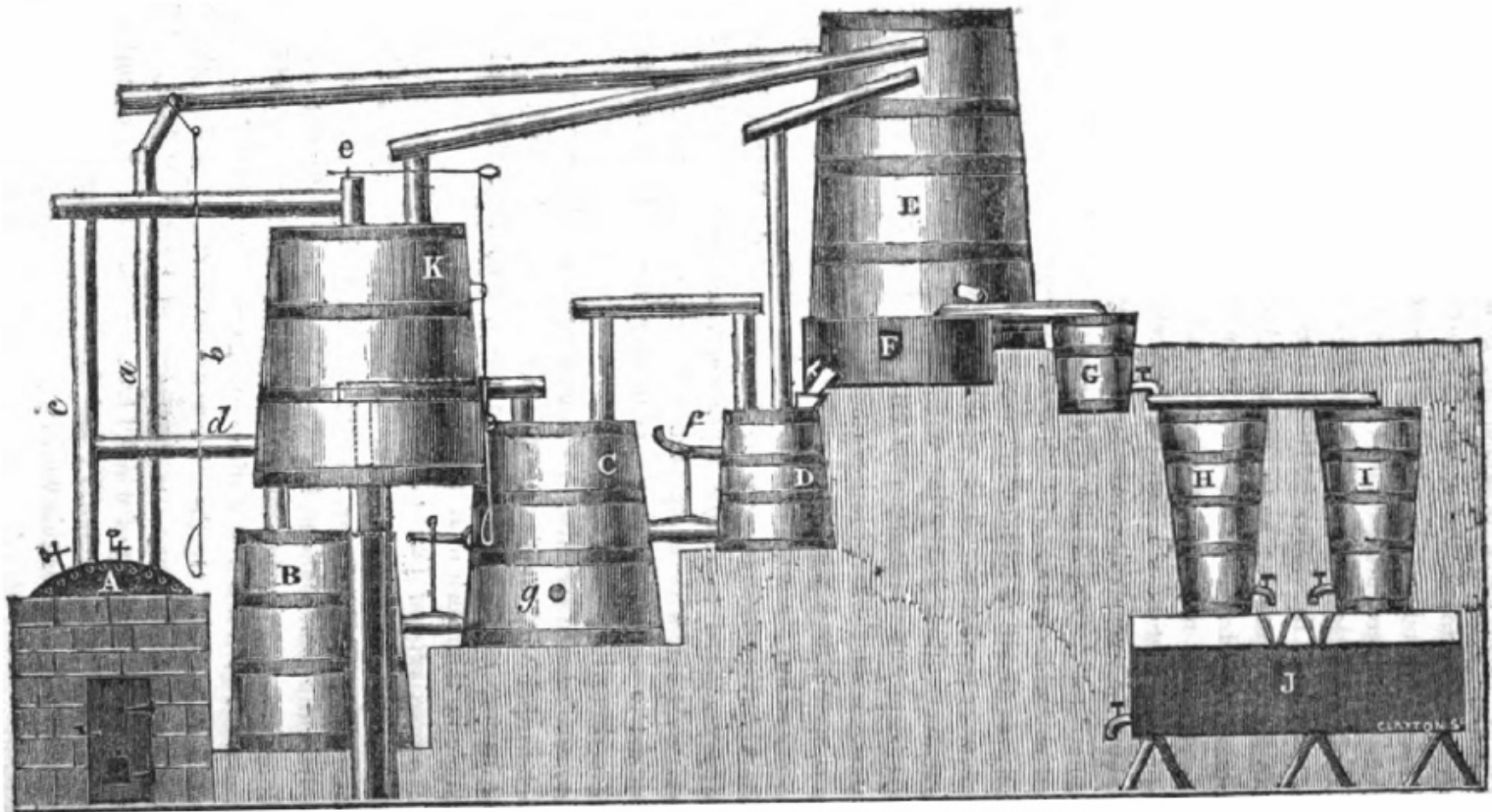
TWENTY-SIXTH DAY. Monday, July 20th, 1908.

Mr. Ernest Tinne, called

13721. The business of your firm in Demerara and the West Indies is an old one? – Yes.

13722. Established in the year 1782? – Yes.

13730. I want your definition of rum? – I consider Mr. Aspinall's definition is exactly corrected. It is spirit distilled directly from sugar-cane products in sugar-cane growing countries, and, I might add, whether it is produced in a pot still fired direct or a pot still heated by steam, or continuous still, or a Coffey patent still. There must have been a good deal of confusion, if I might say so, in the minds of Mr. Nolan and Mr. Heron as to what you call pot stills. More than 30 years ago I think the whole of the rum in Demerara was made in pot stills heated by direct fires. That, if I may say so without hurting the feelings of a Jamaica man, is, I consider, a dirty, wasteful and unscientific process. You



are liable to get a residue in the bottom of the copper retort from distilling which exposes you to the burning of the copper. You have no proper means with direct heat of regulating the heat of your wash as you have in a steam still, and I think the return from that is not as good as we get at the present from the vat or pot steam stills and Coffey stills. I do not altogether agree with what Sir Daniel Morris and, I think Mr. Nolan said about the return from molasses in Demerara being worse, because we take more sugar out of the juice than they do in Jamaica. I do not think the rum need any worse. You naturally get less rum from molasses containing less sugar, but that is no reason why the rum should be any worse.

[At this point the Commission gets back briefly to the so-called Imitation Rum]

Mr. Frank Litherland Teed, recalled

14126. Have you any reason to think that this imitation rum is being sold in this country? – I have no means of knowing. Of course, you might get the import numbers from the Customs, but I do not see how you are to get the quantities that are actually manufactured in this

country. If you take the patent still grain spirit which I believe is now called patent still Scotch Whiskey, and put some of these ethers to it, it becomes rum. We have heard this morning that it becomes gin under certain circumstances, but, of course, if you put in other essences it may become brandy.

[And here we get to two weighty statements given by big British producers and exporters of Spirits. It is clear that the only checks the product was subjected to were those of Excise and Custom officials in order to establish the correct taxation. There was no quality control, no checks to verify the authenticity of the product and all the various types of cheap Spirits were made with the same "British Plain Spirit".]

TWENTY-SEVENTH DAY. Tuesday, July 21st, 1908

Mr. James Monro Nicol, called

14357. You are exporters of Scotch whiskey, West Indian rum, British rum and compounded spirits, and you are proprietors of Customs bonded warehouses? – Yes.



14360. You wish to make some remarks to the Commission about a certain practice of mixing rum and plain spirit for exportation? – Yes.

14361. It has been suggested by one witness that this practice should be prohibited? – That is so.

14362. I understand that you take a different view: Will you kindly explain to the Commission exactly what that view is? – As stated in my *précis*, my present company and its predecessors have carried on that business for almost 40 years in accordance with the regulations of the Excise and Customs.

14363. That is the business of mixing Demerara rum with plain spirit in bond? – Yes. We therefore feel that it would be very unfair to us now to have that permission taken away not only on account of our own loss but we feel that it would be to the loss of the trade of the country, and there is no doubt about it that other countries would step in and do the trade if we did not do it.

14364. Under what designation is this mixed rum exported by you; how is it described? – It is ordered first of all from us as a rum and we invoice it as a rum. We use the term “rum” in our correspondence ourselves, but in the Customs, of course, the name “rum” is not recognised. The casks do not bear on them the name “rum”. They have to be marked “mixed”: That is certain.

14365. Not “rum” but “mixed” by itself? – Yes, the word “mixed”, which I suppose is a sufficient indication, or at least it meets the requirements of the Excise and Customs, that is a mixed spirit.

14366. That is, mixed for foreign use? – Yes.

14367. But is there any further mark on the cask that is exported? – That depends entirely on the market that the article goes to.

14368. Take Australia, for instance? – For Australia it is now necessary to add the country of origin on the casks and therefore they are marked: “The product of Great Britain and the West Indies”: There is no objection to putting on the word “British rum”, and as a matter of fact in exporting to Australia these two words do appear over and above the statement as the country of origin.

14369. You have on that cask when sent to Australia, have you not “British Rum”, the produce of Great Britain and the West Indies, in addition to the word “mixed”? – Yes, that is so.

14370. How do you invoice those mixtures? – It is invoiced as “rum”.

14371. To Australia? – Yes.

14372. And the term “British Rum” does not appear on the invoice? – No, it does not appear. Of course, the rum may have a brand as many rums have. As I understand, many rums in Australia are known by brands, such as our own. Our own brand is known as the “Red Star Brand”.

14373. Where does the bulk of that spirit go to? – It goes to Australia, New Zealand and the Australasian islands as well as to different parts of Eastern Europe.

14374. Does New Zealand accept it without any special designation? – They do; no certificate of age is required in New Zealand.

14375. And no special description? – No, no special description.

14376. It simply goes there marked “mixed”? – That is so.

14377. And invoiced as “rum”? – Yes, invoiced as “rum”. In our case the invoice has on it “Red Star Rum”.

14378. Do you know if any spirit of that kind is sold in this country as rum, that is, mixed Demerara or Jamaica rum

with plain spirit? Of course, I am aware that that could not be done in bond for home trade, but do you know whether spirit of that nature is sold as rum in this country? – I am not aware of it. We are not in the Home Trade, and of course I do not know the ins and outs of it.

14379. Would you regard that as a legitimate trade in this country? – I would.

14380. To sell that as “rum”? – Yes. I consider that there is no monopoly in the word “rum”.

14383. ... What is the smallest amount of rum you can get in the cheapest article you send out? You must have a cheap trade as well as anybody else. What is the smallest amount of rum you would put in? – That we use, or that might be used?

14384. That you can put in? – I should say if you use one gallon of Demerara rum with your British spirit it would have to go out as mixed spirit.

14385. One gallon of Demerara rum to how many gallons of plain spirit? – One gallon of Demerara rum to 100 of plain spirit.

Mr. F.W. Percy Preston, called

14491. What is the nature of the business of your firm? – We are distillers and also exporters.

14492. Distillers of what? –What do you distill? – British plain spirit.

14493. Is that grain spirit? – Molasses spirit mostly. There is a little grain, but the bulk of our trade is molasses spirit.

14494. You are proprietors of Excise bonded warehouses? – Yes, and also of a vatting establishment over the top.

14495. You wish to give evidence before the Commission as the desirability or otherwise that the mixing of rum and

plain spirit for exportation should be prohibited? – Yes.

14496. What do you wish to say in reference to that? – I simply say that if that is taken away from this country, the Germans take the trade and we lose it. They would send it direct from Hamburg to the West Coast of Africa, where I should otherwise send it, and they would simply take the trade off us, and our trade is ruined.

14501. What you export is a mixture of West Indian rum and British plain spirit? – Yes, made from molasses, which I call plain spirit.

14513. How do you invoice it? – It is really a trade term. A merchant writes to me and he says, “What is your price for African rum”, and I tell him what the price is. Another man from Manchester, from where most of the Mediterranean trade is done, writes and says, “What is the price for your Mediterranean rum”, and an Australian writes and says, “What is your price for Australian rum”, and I tell them. The Excise know the proper thing to put on the cask. We do not work under the Customs, but we work under the Excise.

I would like to conclude this article with a personal reflection. Many today in the rum world seem to feel nostalgia for the good old times when, in their opinion, the quality of rum (indeed, the quality of quite everything) was better than is now: more natural, authentic, artisan, and healthier, too. These accounts show us that, at least as regards rum, in truth there is nothing to be nostalgic for, and that the good old times were not so good after all.

Ok, I think it is enough for this month, see you in May.

Marco Pierini







Featured Brands

Columbia

Eddie Bauer

carhartt

patagonia

NIKE GOLF

American Apparel

Champion

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# RUM IN THE NEWS

by Mike Kunetka



These are the most recent and noteworthy headlines in the rum industry. If you want us to share your news with our readers, please send me an email to: [Mike@gotrum.com](mailto:Mike@gotrum.com).

## RUM NEWS – April 2020

I started the month of March in my usual fashion, perusing websites, news sites, bulletin boards, magazines and Facebook for stories about new rums, new distilleries, interesting people, etc. I had my trip to Chicago for the Chicago Rum Festival all planned out, with a complicated Google Map/diagram that plotted out how I was going to attend the festival, hit two giant liquor stores known for their vast rum selections, eat at two famous restaurants and sample cocktails at a couple of Tiki bars, all in 24 hours. I even convinced the boss that I should write an article about my fantasy trip. And then the virus became a pandemic and life got real. This is supposed to only happen in bad science fiction movies, not in our towns and neighborhoods. One after another, cities were locked down and restaurants and bars were ordered to close to help



keep the virus contained. Distilleries had to close their tasting rooms. Overnight, hundreds of thousands of our brothers and sisters in the service industry were unemployed, from the famous mixologist in the front of the bar who has written books about the latest cocktails, to the people in the back who have the endless job of washing the glasses that hold those cocktails. Somehow, writing about the latest spiced rum with seven different 'exotic herbs and fruits' just didn't seem all that important anymore. Instead, here are some stories on how members of the Spirits Industry (not just Rum) are trying to help.

### HAND SANITIZER

According to the Centers for Disease Control and Prevention, the best way to clean your hands is to wash with soap and water for at least 20 seconds. If that option is not available, they suggest using an alcohol-based hand sanitizer that has at least 60 percent ethanol. The rush to stockpile sanitizer has caused a national shortage. Thousands of distilleries around the world have shifted some part or all of their production to the manufacture of hand sanitizer or alcohol for sanitizers. Some of the bigger names include the following:

- **Diageo**, maker of the Captain Morgan line of rums, has pledged to enable the creation of more than eight million bottles of hand sanitizer, by donating up to two million liters of alcohol to manufacturing partners, to help protect frontline healthcare workers in the fight against COVID-19. The world's leading distiller will provide Grain Neutral Spirit (GNS), a 96% strength ethyl alcohol used primarily in production of vodka and gin, and make it available at no cost to hand sanitizer producers in multiple countries, to help overcome shortages in healthcare systems. This donation will enable the production of more than eight million 250mL bottles of hand sanitizer.
- **The Sazerac Company** started producing hand sanitizer at its Buffalo Trace Distillery in Franklin

County, Kentucky, but the company's other plants across the country are gearing up to produce as well. The goal is to provide some of the world's largest organizations in healthcare, government, military, retail, distribution, airline, pharmacy and banking industries. Matt Maimone, Sazerac's chief operating officer told Biz New Orleans "We have seen the great need for hand sanitizer from industries across the board – many of these organizations are desperate, as supplies have dwindled. We are adding production capacity to cope with the massive industrial demand. We have received requests to date for over five million bottles of sanitizer, which we are prepared to meet, and possibly more, across our sites in North America."

- **William Grant & Sons** is shifting production at three of our distilleries to supply about five million liters of ethanol over the next eight weeks for the production of much-needed hand sanitizer. Producing ethanol that conforms to World Health Organization standards is now going ahead at the distilleries in Girvan in Scotland and Tullamore in Ireland. Plans are being put in place to meet Food and Drug Administration (FDA) standards at Tuthilltown in New York State. Simon Hunt, Chief Executive, explained "Through this initiative, we can divert our technology and the skills of our people to contribute to the essential work of protecting people around the world from the impact of coronavirus. Our proud teams are determined to do what they can to help at our distilleries."
- **Anheuser-Busch** said in a tweet "We have a long history of supporting our communities and employees - this time is no different. That's why we are using our supply and logistics network to begin producing and distributing bottles of hand sanitizer to accommodate the growing needs across the United States." Anheuser-Busch's hand sanitizer will be packaged in 8-ounce

bottles, and the containers will bear logos and design motifs similar to that of its beer brands. The company said it would consult with the American Red Cross and other nonprofit partners to find out the needy places for its sanitizer.

- **Bacardi** has expanded its commitment across countries and brands to help produce more than 267,000 gallons of hand sanitizers, as worldwide demand continues to exceed supply in efforts to reduce the risk of COVID-19. Eight Bacardi-owned manufacturing sites across the United States, Mexico, France, England, Italy and Scotland are joining the efforts with the Bacardi Plant in Puerto Rico to supply alcohol to make hand sanitizers. Across the sites, Bacardi is diverting its global production power, resources and processes to supply the much-needed alcohol essential for the increased production of hand sanitizers.

For a more complete list of all the distilleries in the United States that are making hand sanitizers or alcohol for sanitizers, visit [https://www.distilledspirits.org/distillers-responding-to-covid-19/distilleries-making-hand-sanitizer/?gv\\_search=&filter\\_4\\_4=Louisiana&mode=any](https://www.distilledspirits.org/distillers-responding-to-covid-19/distilleries-making-hand-sanitizer/?gv_search=&filter_4_4=Louisiana&mode=any)

### CHARITABLE DONATIONS

Many major corporations have made substantial contributions to help those affected by the Covid-19 Virus. This list is just the beginning, with hopefully many more to come.

- **Constellation Brands** has committed \$2.5 million in Covid-19 relief funds. This includes \$1 Million to the upcoming launch of the National Restaurant Association Educational Foundation's (NRAEF) Restaurant Employee Relief Fund, \$500,000 to the U.S. Bartenders' Guild, \$250,000 to support first responders as they continue to support those in need in communities across the U.S. and \$250,000 contribution to support relief efforts in Italy, home to the company's Ruffino brand.

- **Bacardi** has pledged \$3 Million in financial aid and other support to help the people on the frontlines of our industry during this unimaginable time.
- **Jameson**, a subsidiary of Pernod Ricard, will donate \$500,000 to the US Bartenders Guild Emergency Relief Fund.
- **Molson Coors Beverage Co.** said it will give \$1 Million to the U.S. Bartenders' Guild Emergency Relief Fund.
- **Patron Tequila** has donated \$1 Million to support Children of Restaurant Employees; Another Round, Another Rally; and The James Beard Foundation.
- **Tito's Vodka** has donated \$1 Million between four organizations: Children of Restaurant Employees, U. S. Bartenders Guild Emergency Relief Fund, Southern Smoke and World Central Kitchen.
- **Beam Suntory and Southern Glazer's Wine & Spirits** have contributed \$1 Million to the U. S. Bartenders' Guild Emergency relief Fund and the Restaurant Workers' Community Foundation.
- **Brown-Forman** announced this week they would be donating \$1 Million to COVID-19 response funds including providing money to the Restaurant Workers' Community Foundation's COVID-19 Crisis Relief Fund.
- **Fireball Whisky** has started a GoFundMe account entitled "World's Biggest Tip Jar" where "donations will go to tax exempt organizations that directly assist service industry members including the USBG Bartender Emergency Assistance Program." Nearly \$150,000 has been tipped so far.

Here are some of the organizations mentioned above:

- **Children of Restaurant Employees** is a national organization that grants support to children of food and beverage service employees navigating life-altering circumstances.



- **U. S. Bartenders Guild Emergency Relief Fund** supports qualified bartenders, bar backs, and bar servers who need financial assistance as a result of a catastrophic event or an emergency hardship.
- **Southern Smoke** provides nationwide financial assistance to food and beverage employees experiencing crisis from all touchpoints throughout the service industry “food chain” including farmers, delivery drivers, small business owners, and suppliers.
- **World Central Kitchen** is working to safely distribute individually packaged fresh meals in communities that need support. — and will fund an additional \$1 million as we uncover further needs stemming from the COVID-19 pandemic.
- **Another Round, Another Rally** is distributing \$500 relief grants to hospitality workers in need. Anyone in the hospitality industry, dishwasher, bartender, server busser, chef, cook, sommelier, manager, host, or barback, can apply for funds.
- **The Restaurant Workers Community Foundation** has created a Restaurant Workers’ COVID19 Crisis Relief Fund as well as a Resource Page to provide information on how to receive assistance or to find ways to assist others affected by this crisis.

### WHAT TO DO WHILE YOU ARE SOCIAL DISTANCING

If you have already binge-watched most of Netflix, here are a few suggestions on how to pass the time in isolation:

Virtual Cocktail Hour - I have to give my daughter credit for this one. Twice a week she and her friends get together for a virtual cocktail hour, using Zoom Conferencing (zoom.us). Using their phones, tablets and computers, they all mix a drink at home, connect and drink.

Ask Maggie Campbell Anything – Maggie Campbell is the talented and very knowledgeable Head Distiller (and

President) at Privateer Rum. Twice a week, Wednesday and Friday, she does an Instagram Live at 4:00 PM ET. Mix a drink and join her for Happy Hour @ halfpintmaggie. Be aware that this can get pretty rum-nerdy. She also does a Privateer Podcast on Spotify.

Zavvy Livestream Presentations - Federico Hernandez, rum festival organizer and creator of the Rum Lab, is putting together a series of live Q&A podcasts that feature rum industry professionals. I caught the first show, Building a Rum Brand, with Eric Caye of Holmes Cay Rum. Eric answered just about every question on how and why he started his own rum label. On April 1st, the show will feature Christelle Treunov, Brand Manager for HSE Rhum, will talk about Women Leading Rum. On April 3rd, Roberto Serrallés, 6th Generation Rum Maker and Vice President of Business Development, Destilería Serrallés in Puerto Rico, will share some of the key strategies and initiatives that have helped transform the makers of Don Q into one of the Caribbean’s greener distilleries. [https://zavvy.co/?mc\\_cid=d9ed47c2ad&mc\\_eid=98ec265484](https://zavvy.co/?mc_cid=d9ed47c2ad&mc_eid=98ec265484)

### In Closing – R.A.K. – Random Acts of Kindness

Sometimes the worst of times brings out the best in people. Yesterday, I made the daunting trip to the grocery store. While keeping my distance in the checkout line, I noticed the guy in front of me had the allotted package of toilet paper, several frozen pizzas and around ten big bags of Kit Kats. Now, I like Kit Kats as much as the next guy, but eighty Kit Kat bars is a bit much. Our paths crossed again in the liquor department. While I was checking out (bottle of rum, of course) the guy walks up to the clerk, hands him a Kit Kat bar and thanks him for working in these dangerous times. R.A.K.

Be Safe, Be Healthy and soon we will Be Happy once again.

Mike Kunetka

# Guide to Local Production: WHO-recommended Handrub Formulations

**Introduction:** This Guide to Local Production of WHO-recommended Handrub Formulations is separated into two discrete but interrelated sections:

**Part A** provides a practical guide for use at the pharmacy bench during the actual preparation of the formulation. Users may want to display the material on the wall of the production unit.

**Part B** summarizes some essential background technical information and is taken from WHO Guidelines on Hand Hygiene in Health Care (2009). Within Part B the user has access to important safety and cost information and supplementary material relating to dispensers and distribution.





## PART A: GUIDE TO LOCAL PRODUCTION

Part A is intended to guide a local producer in the actual preparation of the formulation.

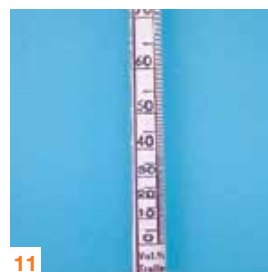
### Materials required (small volume production)

REAGENTS FOR FORMULATION 1:	REAGENTS FOR FORMULATION 2:
<ul style="list-style-type: none"> <li>Ethanol 96%</li> <li>Hydrogen peroxide 3%</li> <li>Glycerol 98%</li> <li>Sterile distilled or boiled cold water</li> </ul>	<ul style="list-style-type: none"> <li>Isopropyl alcohol 99.8%</li> <li>Hydrogen peroxide 3%</li> <li>Glycerol 98%</li> <li>Sterile distilled or boiled cold water</li> </ul>

- 10-litre glass or plastic bottles with screw-threaded stoppers ( **1** ), or
- 50-litre plastic tanks (preferably in polypropylene or high density polyethylene, translucent so as to see the liquid level) ( **2** ), or
- Stainless steel tanks with a capacity of 80–100 litres (for mixing without overflowing) ( **3** , **4** )
- Wooden, plastic or metal paddles for mixing ( **5** )
- Measuring cylinders and measuring jugs ( **6** , **7** )
- Plastic or metal funnel
- 100 ml plastic bottles with leak-proof tops ( **8** )
- 500 ml glass or plastic bottles with screw tops ( **8** )
- An alcoholometer: the temperature scale is at the bottom and the ethanol concentration (percentage v/v) at the top ( **9** , **10** , **11** )

#### NOTE

- Glycerol: used as humectant, but other emollients may be used for skin care, provided that they are cheap, widely available and miscible in water and alcohol and do not add to toxicity, or promote allergy.
- Hydrogen peroxide: used to inactivate contaminating bacterial spores in the solution and is not an active substance for hand antisepsis.
- Any further additive to both formulations should be clearly labelled and be non-toxic in case of accidental ingestion.
- A colorant may be added to allow differentiation from other fluids, but should not add to toxicity, promote allergy, or interfere with antimicrobial properties. The addition of perfumes or dyes is not recommended due to risk of allergic reactions.



## METHOD: 10-LITRE PREPARATIONS

These can be prepared in 10-litre glass or plastic bottles with screw-threaded stoppers.

### Recommended amounts of products:

FORMULATION 1	FORMULATION 2
<ul style="list-style-type: none"> <li>Ethanol 96%: <b>8333 ml</b></li> <li>Hydrogen peroxide 3%: <b>417 ml</b></li> <li>Glycerol 98%: <b>145 ml</b></li> </ul>	<ul style="list-style-type: none"> <li>Isopropyl alcohol 99.8%: <b>7515 ml</b></li> <li>Hydrogen peroxide 3%: <b>417 ml</b></li> <li>Glycerol 98%: <b>145 ml</b></li> </ul>

### Step by step preparation:



1. The alcohol for the formula to be used is poured into the large bottle or tank up to the graduated mark.



4. The bottle/tank is then topped up to the 10-litre mark with sterile distilled or cold boiled water.
5. The lid or the screw cap is placed on the tank/bottle as soon as possible after preparation, in order to prevent evaporation.



2. Hydrogen peroxide is added using the measuring cylinder.



6. The solution is mixed by shaking gently where appropriate or by using a paddle.



3. Glycerol is added using a measuring cylinder. As glycerol is very viscous and sticks to the wall of the measuring cylinder, it should be rinsed with some sterile distilled or cold boiled water and then emptied into the bottle/tank.



7. Immediately divide up the solution into its final containers (e.g. 500 or 100 ml plastic bottles), and place the bottles in quarantine for 72 hours before use. This allows time for any spores present in the alcohol or the new/re-used bottles to be destroyed.



## Final products

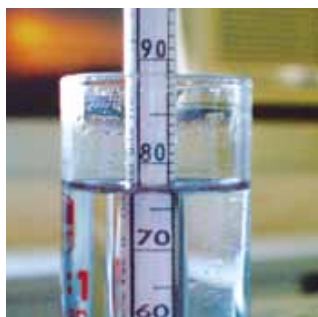
FORMULATION 1	FORMULATION 2
<b>Final concentrations:</b> <ul style="list-style-type: none"> <li>Ethanol 80% (v/v),</li> <li>Glycerol 1.45% (v/v),</li> <li>Hydrogen peroxide 0.125% (v/v)</li> </ul>	<b>Final concentrations:</b> <ul style="list-style-type: none"> <li>Isopropyl alcohol 75% (v/v),</li> <li>Glycerol 1.45% (v/v),</li> <li>Hydrogen peroxide 0.125% (v/v)</li> </ul>

## Quality control

1. Pre-production analysis should be made every time an analysis certificate is not available to guarantee the titration of alcohol (i.e. local production). Verify the alcohol concentration with the alcoholmeter and make the necessary adjustments in volume in the preparation formulation to obtain the final recommended concentration.



2. Post-production analysis is mandatory if either ethanol or an isopropanol solution is used. Use the alcoholmeter to control the alcohol concentration of the final use solution. The accepted limits should be fixed to  $\pm 5\%$  of the target concentration (75%–85% for ethanol).



3. The alcoholmeter shown in this information pamphlet is for use with ethanol; if used to control an isopropanol solution, a 75% solution will show 77% ( $\pm 1\%$ ) on the scale at 25°C.

## General information

Labelling should be in accordance with national guidelines and should include the following:

- Name of institution
- WHO-recommended handrub formulation
- For external use only
- Avoid contact with eyes
- Keep out of the reach of children
- Date of production and batch number
- Use: Apply a palmful of alcohol-based handrub and cover all surfaces of the hands. Rub hands until dry
- Composition: ethanol or isopropanol, glycerol and hydrogen peroxide
- Flammable: keep away from flame and heat

## Production and storage facilities:

- Production and storage facilities should ideally be air conditioned or cool rooms. No naked flames or smoking should be permitted in these areas.
- WHO-recommended handrub formulations should not be produced in quantities exceeding 50-litres locally or in central pharmacies lacking specialised air conditioning and ventilation.
- Since undiluted ethanol is highly flammable and may ignite at temperatures as low as 10°C, production facilities should directly dilute it to the above-mentioned concentration. The flashpoints of ethanol 80% (v/v) and of isopropyl alcohol 75% (v/v) are 17.5°C and 19°C, respectively.
- National safety guidelines and local legal requirements must be adhered to the storage of ingredients and the final product.
- Additional safety information is presented in Part B of this Guide.

## PART B: SUPPLEMENTARY TECHNICAL, SAFETY AND COST INFORMATION:

*Part B contains important safety and cost information and incorporates information from the WHO Guidelines on Hand Hygiene in Health Care (2009).*

### The case for alcohol-based handrubs in health care

At present, alcohol-based handrubs are the only known means for rapidly and effectively inactivating a wide array of potentially harmful microorganisms on hands.

#### WHO recommends alcohol-based handrubs based on the following factors:

1. Evidence-based, intrinsic advantages of fast-acting and broad-spectrum microbicidal activity with a minimal risk of generating resistance to antimicrobial agents;
2. Suitability for use in resource-limited or remote areas with lack of accessibility to sinks or other facilities for hand hygiene (including clean water, towels, etc.);
3. Capacity to promote improved compliance with hand hygiene by making the process faster, more convenient and immediately accessible at the point of patient care;
4. Economic benefit by reducing annual costs for hand hygiene, representing approximately 1% of extra-costs generated by health care-associated infection
5. Minimization of risks from adverse events because of increased safety associated with better acceptability and tolerance than other products.

(Source: WHO Guidelines on Hand Hygiene in Health Care 2009)

### Background to WHO alcohol-based handrub formulations

According to the available evidence on efficacy, tolerability and cost-effectiveness, WHO recommends using an alcohol-based handrub for routine hand antisepsis in most clinical situations. Health-care facilities currently using commercially-available handrubs, liquid soaps and skin care products sold in disposable containers should continue this practice, provided that the handrubs meet recognised standards for microbicidal efficacy (ASTM or EN standards) and are well accepted/ tolerated by the health-care workers. It is obvious that these products should be regarded as acceptable, even if their contents differ from those of WHO-recommended formulations described within this document. WHO recommends the local production of the following formulations as an alternative when suitable commercial products are either unavailable or too costly.

To help countries and health-care facilities to achieve system change and adopt alcohol-based handrubs, WHO has identified formulations for their local preparation. Logistic, economic, safety, cultural and religious factors have all been carefully considered by WHO before recommending such formulations for use worldwide.

### Efficacy

It is the consensus opinion of a WHO expert group that WHO-recommended handrub formulations can be used both for hygienic hand antisepsis and for presurgical hand preparation.

### Hygienic handrub

The microbicidal activity of the two WHO-recommended formulations was tested by WHO reference laboratories according to EN standards (EN 1500). Their activity was found to be equivalent to the reference substance (isopropanol 60% v/v) for hygienic hand antisepsis.

### Presurgical hand preparation

Both WHO-recommended handrub formulations were tested by two independent reference laboratories in different European countries to assess their suitability for use for pre-surgical hand preparation, according to the European Standard EN 12791. Although formulation I did not pass the test in both laboratories and formulation II in only one of them, the expert group is, nevertheless, of the opinion that the microbicidal activity of surgical antisepsis is still an ongoing issue for research as due to the lack of epidemiological data there is no indication that the efficacy of n-propanol (propan-1-ol) 60% v/v as a reference in EN 12791 finds a clinical correlate. It is the consensus opinion of a WHO expert group that the choice of n-propanol is inappropriate as the reference alcohol for the validation process because of its safety profile and the lack of evidence-based studies related to its potential harmfulness for humans. Indeed, only a few formulations worldwide have incorporated n-propanol for hand antisepsis.

Considering that other properties of WHO recommended formulations, such as their excellent tolerability, good acceptance by health-care workers and low cost are of high importance for a sustained clinical effect, the above results are considered acceptable and it is the consensus opinion of a WHO expert group that the two formulations can be used for surgical hand preparation. Institutions opting to use WHO-recommended formulations for surgical hand preparation should ensure that a minimum of three applications are used, if not more, for a period of 3–5 minutes. For surgical procedures of more than 2 hours duration, ideally surgeons should practise a second handrub of approximately 1 minute, even though more research is needed on this aspect.

### Key lessons learned from around the world

Many settings around the world successfully undertook local production of the two WHO-recommended formulations. Throughout Part B, additional information is presented where relevant, in table form, based on feedback from 11 sites located in Bangladesh, Costa Rica, Egypt, Hong Kong SAR, Kenya, Mali, Mongolia, Pakistan (two sites), Saudi Arabia, and Spain. Further, detailed information is available within the WHO Guidelines on Hand Hygiene in Health Care (2009)



## Composition of alcohol-based formulations for in-house/local production

The choice of components for WHO handrubs takes into account both cost constraints and microbiological efficacy. The procurement of raw ingredients will be influenced by the availability of sub-standard materials on the market and it is important to select local sources with care.

The following two alcohol-based handrub formulations are recommended for preparation in-house or in a local production facility, up to a maximum of 50 litres:

### Formulation 1

To produce final concentrations of ethanol 80% v/v, glycerol 1.45% v/v, hydrogen peroxide ( $H_2O_2$ ) 0.125% v/v.

### Formulation 2

To produce final concentrations of isopropyl alcohol 75% v/v, glycerol 1.45% v/v, hydrogen peroxide ( $H_2O_2$ ) 0.125% v/v:

Only pharmacopoeial quality reagents should be used (e.g. The International Pharmacopoeia) and not technical grade products.

## Raw materials:

While alcohol is the active component in the formulations, certain aspects of other components should be respected. All raw materials used should be preferably free of viable bacterial spores. The raw materials for inclusion/consideration are listed in the table below:

<b><math>H_2O_2</math></b>	<ul style="list-style-type: none"> <li>The low concentration of <math>H_2O_2</math> is intended to help eliminate contaminating spores in the bulk solutions and recipients and is not an active substance for hand antiseptics.</li> <li><math>H_2O_2</math> adds an important safety aspect, however the use of 3–6% for the production might be complicated by its corrosive nature and by difficult procurement in some countries.</li> <li>Further investigation is needed to assess <math>H_2O_2</math> availability in different countries as well as the possibility of using a stock solution with a lower concentration.</li> </ul>
<b>Glycerol and other humectants or emollients</b>	<ul style="list-style-type: none"> <li>Glycerol is added as a humectant to increase the acceptability of the product.</li> <li>Other humectants or emollients may be used for skin care, provided that they are affordable, available locally, miscible (mixable) in water and alcohol, non-toxic, and hypoallergenic.</li> <li>Glycerol has been chosen because it is safe and relatively inexpensive. Lowering the percentage of glycerol may be considered to further reduce stickiness of the handrub.</li> </ul>
<b>Use of proper water</b>	<ul style="list-style-type: none"> <li>While sterile distilled water is preferred for making the formulations, boiled and cooled tap water may also be used as long as it is free of visible particules.</li> </ul>
<b>Addition of other additives</b>	<ul style="list-style-type: none"> <li>It is strongly recommended that no ingredients other than those specified here be added to the formulations.</li> <li>In the case of any additions, full justification must be provided together with documented safety of the additive, its compatibility with the other ingredients, and all relevant details should be given on the product label.</li> </ul>
<b>Gelling agents</b>	<ul style="list-style-type: none"> <li>No data are available to assess the suitability of adding gelling agents to WHO-recommended liquid formulations, but this could increase potentially both production difficulties and costs, and may compromise antimicrobial efficacy.</li> </ul>
<b>Fragrances</b>	<ul style="list-style-type: none"> <li>The addition of fragrances is not recommended because of the risk of allergic reactions.</li> </ul>

All handrub containers must be labelled in accordance with national and international guidelines.

Procurement of components: key learning from around the world (based on feedback from the field)	
<b>Ethanol</b>	Easier to procure from local suppliers due to cost in some countries. <ul style="list-style-type: none"> <li>Can be derived from sugar cane or wheat.</li> <li>Subject to licensing restrictions and strict record-keeping – an important consideration prior to embarking on production.</li> </ul>
<b>Isopropyl</b>	Easier to procure in some countries.
<b>Glycerol</b>	Produced by local suppliers in most cases.
<b>Hydrogen peroxide</b>	Difficulties sourcing satisfactory H <sub>2</sub> O <sub>2</sub> resulted in the need to import in five sites.

## Production and storage

Manufacture of WHO-recommended handrub formulations is feasible in central pharmacies or dispensaries. Whenever possible and according to local policies, governments should encourage local production, support the quality assessment process, and keep production costs as low as possible. Special requirements apply for the production and stock piling of the formulations, as well as for the storage of the raw materials.

Because undiluted ethanol is highly flammable and may ignite at temperatures as low as 10°C, production facilities should directly dilute it to the concentrations detailed within this guide. (Refer to *Summary table of risks and mitigation measures concerning the use of alcohol-based hand hygiene preparations*)

WHO is exploring the development of additional guidance on large-scale production to facilitate scale-up.

Production facilities and personnel: key learning from around the world (based on feedback from the field)	
<b>Who are the main producers?</b>	<ul style="list-style-type: none"> <li>Qualified pharmacists.</li> </ul>
<b>How much is produced?</b>	<ul style="list-style-type: none"> <li>10 litres to 600,000 litres per month was produced in test-sites.</li> </ul>
<b>Where does production occur?</b>	<ul style="list-style-type: none"> <li>Hospital pharmacy.</li> <li>National drug companies.</li> </ul>
<b>Production equipment</b>	<ul style="list-style-type: none"> <li>Plastic, stainless steel and glass containers were used for mixing.</li> </ul>
<b>Dispensers for final product</b>	<ul style="list-style-type: none"> <li>Ranges used: <ul style="list-style-type: none"> <li>100 ml pocket bottles</li> <li>385 ml bottles</li> <li>500 ml wall-mounted dispensers</li> <li>1 litre wall mounted bottles or bags</li> </ul> </li> </ul>
<b>Sources of dispensers</b>	<ul style="list-style-type: none"> <li>Local sourcing can prove problematic, some countries had success working with local private sector suppliers.</li> </ul>

## Storage volumes:

Special requirements are applicable for the production and storage of the formulations, as well as the storage of the primary products. The quantity of locally-produced WHO handrub should not exceed 50 litres, or possibly less if regulated by local and/or national guidelines and regulations.

## Cleansing and disinfection process for reusable handrub bottles:

1. Bring empty bottles to a central point for reprocessing by standard operational protocols;
2. Wash bottles thoroughly with detergent and tap water to eliminate any residual liquid;
3. If heat-resistant, thermally disinfect bottles by boiling in water. Whenever possible, thermal disinfection should be chosen in preference to chemical disinfection. The latter may increase costs and introduces an extra step to flush out the remains of the disinfectant. Chemical disinfection should include soaking the bottles in a solution containing 1000 ppm of chlorine for a minimum of 15 minutes and then rinsing with sterile/cooled boiled water;
4. After thermal or chemical disinfection, leave bottles to dry completely upside-down in a bottle rack. Dry bottles should be closed with a lid and stored, protected from dust, until use.

## Quality Control:

If concentrated alcohol is obtained from local production, verify the alcohol concentration and make the necessary adjustments in volume to obtain the final recommended concentration. An alcoholmeter can be used to control the alcohol concentration of the final use solution; H<sub>2</sub>O<sub>2</sub> concentration can be measured by titrimetry (oxydo-reduction reaction by iodine in acidic conditions). A higher level quality control can be performed using gas chromatography and the titrimetric method to control the alcohol and the hydrogen peroxide content, respectively. Moreover, the absence of microbial contamination (including spores) can be checked by filtration, according to the European Pharmacopeia specifications.

Quality control: key learning from around the world (based on feedback from the field)	
<b>Method</b>	<ul style="list-style-type: none"> <li>Local alcoholmeters used in majority of sites.</li> <li>Seven sites sent samples to the University of Geneva Hospitals, Geneva, Switzerland, for quality checks by gas chromatography and the titrimetric method to control the alcohol and the hydrogen peroxide content.</li> </ul>
<b>Addition of fragrance</b>	<ul style="list-style-type: none"> <li>Quality was optimal for three formulations in which either a fragrance or special humectants were added to WHO formulation I.</li> </ul>
<b>Extremes of climate</b>	<ul style="list-style-type: none"> <li>Samples from Mali, which were kept in a tropical climate without air conditioning or special ventilation, were in accordance with the optimal quality parameters in all samples up to 19 months after production.</li> </ul>



## Distribution

To avoid contamination with spore-forming organisms, disposable bottles should preferably be used although reusable sterilizable bottles may reduce production costs and waste management. To prevent evaporation, containers should have a maximum capacity of 500 ml on ward and 1 litre in operating theatres, and ideally fit into a wall dispenser. Leakage-free pocket bottles with a capacity of no more than 100 ml should also be available and distributed individually to health-care workers, but it should be emphasized that the use of these products should be confined to health care only. The production or re-filling unit should follow norms on how to clean and disinfect the bottles (e.g. autoclaving, boiling, or chemical disinfection with chlorine). Autoclaving is considered the most suitable procedure. Reusable bottles should never be refilled until they have been completely emptied and then cleansed and disinfected.

### Cleaning and recycling: key learning from around the world (based on feedback from the field)

Cleaning and recycling of dispensers	<ul style="list-style-type: none"> <li>The cleaning and recycling process outlined in this document was applied in six sites. Methods used for disinfection varied and included treatment with chlorine or alcohol.</li> </ul>
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## Cost issues:

The costs of WHO handrub formulations may vary according to country, resources and labour costs; studies to evaluate costs and resource use are necessary. As a comparison, examples of actual prices of commercially available alcohol-based handrubs in different countries are detailed within the Guidelines.

### Costs: Key learning from around the world (based on feedback from the field)

Production cost (including salaries but not the dispenser) per 100 ml	Formulation 1: <ul style="list-style-type: none"> <li>US\$ 0.37 (Kenya)</li> <li>US\$ 0.30 (Mali)</li> </ul> Formulation 2: <ul style="list-style-type: none"> <li>US\$ 0.30 (Bangladesh).</li> </ul>
Production cost (including the pocket bottle) per 100 ml	Formulation 1: <ul style="list-style-type: none"> <li>US\$ 0.50 (Hong Kong)</li> </ul> Formulation 2: <ul style="list-style-type: none"> <li>US\$ 0.44 (Pakistan)</li> </ul>
Range of cost of commercially available products per 100 ml	<ul style="list-style-type: none"> <li>US\$ 2.50–5.40 (liquid)</li> <li>US\$ 8 (gel)</li> </ul>

## Safety Standards

With regard to skin reactions, handrubbing with alcohol based solutions is better tolerated than handwashing with soap and water. In a recent study conducted among ICU health-care workers, the short-term skin tolerability and acceptability of WHO-recommended handrub formulations were significantly higher than those of a reference product. Any additive should be as non-toxic as possible in case of accidental or intentional ingestion.

## General Safety Issues:

The main safety issues relate to the flammability of alcohol-based handrubs and the adverse effects associated with accidental or deliberate ingestion. These are summarised in the *Summary table of risks and mitigation measures concerning the use of alcohol-based hand hygiene preparations*.

## Flammability – Flash-points:

The flash points of ethanol 80% (v/v) and isopropyl alcohol 75% (v/v) are 17.5°C and 19°C, respectively, and special attention should be given to proper storage in tropical climates. Production and storage facilities should be ideally air-conditioned or cool rooms. Open flames and smoking must be strictly prohibited in production and storage areas. Pharmacies and small-scale production centres supplying WHO-recommended handrub formulations are advised not to manufacture locally batches of more than 50 litres at a time.

## Accidental ingestion:

In general, it is not recommended to add any bittering agents to reduce the risk of ingestion of the handrubs. Nevertheless, in exceptional cases where the risk of ingestion might be very high (paediatric or confused patients), substances such as methylethylketone and denatonium benzoate, added to some household products to make them less palatable, may be added to alcohol-based handrubs in order to reduce the risk of accidental or deliberate ingestion. However, there is no published information on the compatibility and deterrent potential of such chemicals when used in alcohol-based handrubs to discourage their abuse. It is important to note that such additives may make the products toxic and add to production costs. In addition, the bitter taste may be transferred from hands to food being handled by individuals using handrubs containing such agents. Therefore, compatibility and suitability, as well as cost, must be carefully considered before deciding on the use of such bittering agents.

A colorant may be incorporated to differentiate the handrub from other fluids as long as such an additive is safe and compatible with the essential components of the handrubs. However, the H<sub>2</sub>O<sub>2</sub> in the handrubs may tend to fade any colouring agent used and prior testing is recommended.

## Summary table of risks and mitigation measures concerning the use of alcohol-based hand hygiene preparations

Risk	Mitigation
<b>Fire – general</b>	<ul style="list-style-type: none"> <li>Do not produce in quantities exceeding 50 litres locally. If producing in excess of 50 litres, produce only in central pharmacies with specialized air conditioning and ventilation.</li> <li>Since undiluted ethanol is highly flammable production facilities should directly dilute it to the concentrations outlined in this Guide.</li> <li>Involve fire officers, fire safety advisers, risk managers, and health and safety and infection control professionals in risk assessments prior to embarking on system change</li> <li>Risk assessment should take into account: <ul style="list-style-type: none"> <li>The location of dispensers</li> <li>The storage of stock</li> <li>The disposal of used containers/ dispensers and expired stock.</li> </ul> </li> <li>Store away from high temperatures or flames</li> <li>Water or aqueous (water) film-forming foam (AFFF) should be used in case of fire; other types of extinguishers may be ineffective and may spread the fire over a larger area rather than put it out.</li> <li>Health-care workers should be advised to rub hands until dry (once dry – hands are safe).</li> </ul>
<b>Fire – production and storage (central)</b>	<ul style="list-style-type: none"> <li>Local and central (bulk) storage must comply with fire regulations regarding the type of cabinet and store, respectively.</li> <li>Production and storage facilities should ideally be air-conditioned or cool rooms.</li> <li>No naked flames or smoking should be permitted in these areas.</li> <li>National safety guidelines and local legal requirements must be adhered to for the storage of ingredients and the final product.</li> <li>Containers/dispensers should be stored in a cool place and care should be taken regarding the securing of tops/lids.</li> <li>A designated 'highly flammables' store will be required for situations where it is necessary to store more than 50 litres.</li> <li>Containers and dispenser cartridges containing handrub should be stored in a cool place away from sources of ignition. This applies also to used containers that have not been rinsed with water.</li> </ul>

Risk	Mitigation
<b>Fire – storage (local)</b>	<ul style="list-style-type: none"> <li>The quantity of handrub kept in a ward or department should be as small as is reasonably practicable for day-to-day purposes.</li> </ul>
<b>Fire – disposal</b>	<ul style="list-style-type: none"> <li>Rinse out used containers with copious amounts of cold water to reduce the risk of fire (the containers may then be recycled or disposed of in general waste).</li> </ul>
<b>Fire – location of dispensers</b>	<ul style="list-style-type: none"> <li>Handrub dispensers should not be placed above or close to potential sources of ignition, such as light switches and electrical outlets, or next to oxygen or other medical gas outlets (because of the increased risk of vapours igniting).</li> </ul>
<b>Fire – spillage</b>	<ul style="list-style-type: none"> <li>Significant spillages should be dealt with immediately by removing all sources of ignition, ventilating the area, and diluting the spillage with water (to at least 10-times the volume).</li> <li>The fluid should then be absorbed by an inert material such as dry sand (not a combustible material such as sawdust), which should be disposed of in a chemical waste container.</li> <li>Vapours should be dispersed by ventilating the room (or vehicle), and the contaminated item should be put in a plastic bag until it can be washed and/or dried safely.</li> </ul>
<b>Ingestion</b>	<ul style="list-style-type: none"> <li>In areas where there is thought to be a high risk of ingestion, a staff-carried product is advised.</li> <li>If a wall-mounted product is used, consideration should be given to small bottles.</li> <li>If bottles with a greater capacity than 500 ml are used, consideration should be given to providing them in secured containers.</li> <li>Product containers may be labelled simply as "antimicrobial handrubs" with a warning of dangers associated with ingestion.</li> <li>National and local toxicology specialists should be involved in developing and issuing national/ local guidance on how to deal with ingestion (based on products available within a country).</li> </ul>
<b>Other</b>	<ul style="list-style-type: none"> <li>Consideration should be given to the risks associated with spillage onto floor coverings, including the risk of pedestrian slips – it is important to deal with spillages immediately.</li> <li>The siting of handrub dispensers above carpets is not recommended, because of the risk of damage and lifting/warping of carpets.</li> </ul>





Our best wishes and support to all members of the rum industry

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# CIGAR & RUM PAIRING

by Philip Ili Barake







**M**y name is Philip Ili Barake, Sommelier by trade. As a result of working with selected restaurants and wine producers in Chile, I started developing a passion for distilled spirits and cigars. As part of my most recent job, I had the opportunity to visit many Central American countries, as well as, rum distilleries and tobacco growers.

But my passion for spirits and cigars did not end there; in 2010 I had the honor of representing Chile at the International Cigar Sommelier Competition, where I won first place, becoming the first South American to ever achieve that feat.

Now I face the challenge of impressing the readers of "Got Rum?" with what is perhaps the toughest task for a Sommelier: discussing pairings while being well aware that there are as many individual preferences as there are rums and cigars in the world.

I believe a pairing is an experience that should not be limited to only two products; it is something that can be incorporated into our lives. I hope to help our readers discover and appreciate the pleasure of trying new things (or experiencing known things in new ways).

Philip



## Quarantine

In these times of crisis we have no choice but to stay home, trying to keep ourselves busy however possible. Just by staying home we are helping our communities. But staying home can also create problems between couples, so it is a good idea to escape to the terrace every now and then to be alone with a glass of rum or a simple cocktail and a cigar. If the relationship is going well, perhaps a short format cigar with a smoking time below 30 minutes would be perfect, but if there is friction with the spouse/partner, then a longer break may be in order! If such is the case, then a Julieta or Prominente would be in order, with a smoking time well over 60 minutes, giving a perfect break from stress during this quarantine.

For this pairing I selected a Magnum 50 from H Upmann from Cuba, known as a Gran Robusto. It measures 160mm x 50, it is classified as having a low-to-medium intensity, but in my experience it has been medium intensity all around. As far as the cocktail and given the precarious situation we are living through, I wanted something simple, with ingredients found in typical homes. Given how much spiced rum is consumed worldwide, I decided to include one in the cocktail.

The recipe is very simple and quick to make:

- 2 oz. Ron Pampero Aniversario
- 1 oz. Bacardi Oakheart Rum
- Orange Peel

The preparation is, as I mentioned earlier, exceedingly simple. Add ice cubes to a Rocks glass and pour the



Photo credit: @Cigarili





Photo credit: @Cigarili

rums, then press the orange peel such that you release the oils into the glass. Couldn't be simpler, right?

I accompanied the cocktail with a glass of carbonated water, even added a bit of it to the cocktail to freshen it up and it worked very well, I recommend it.

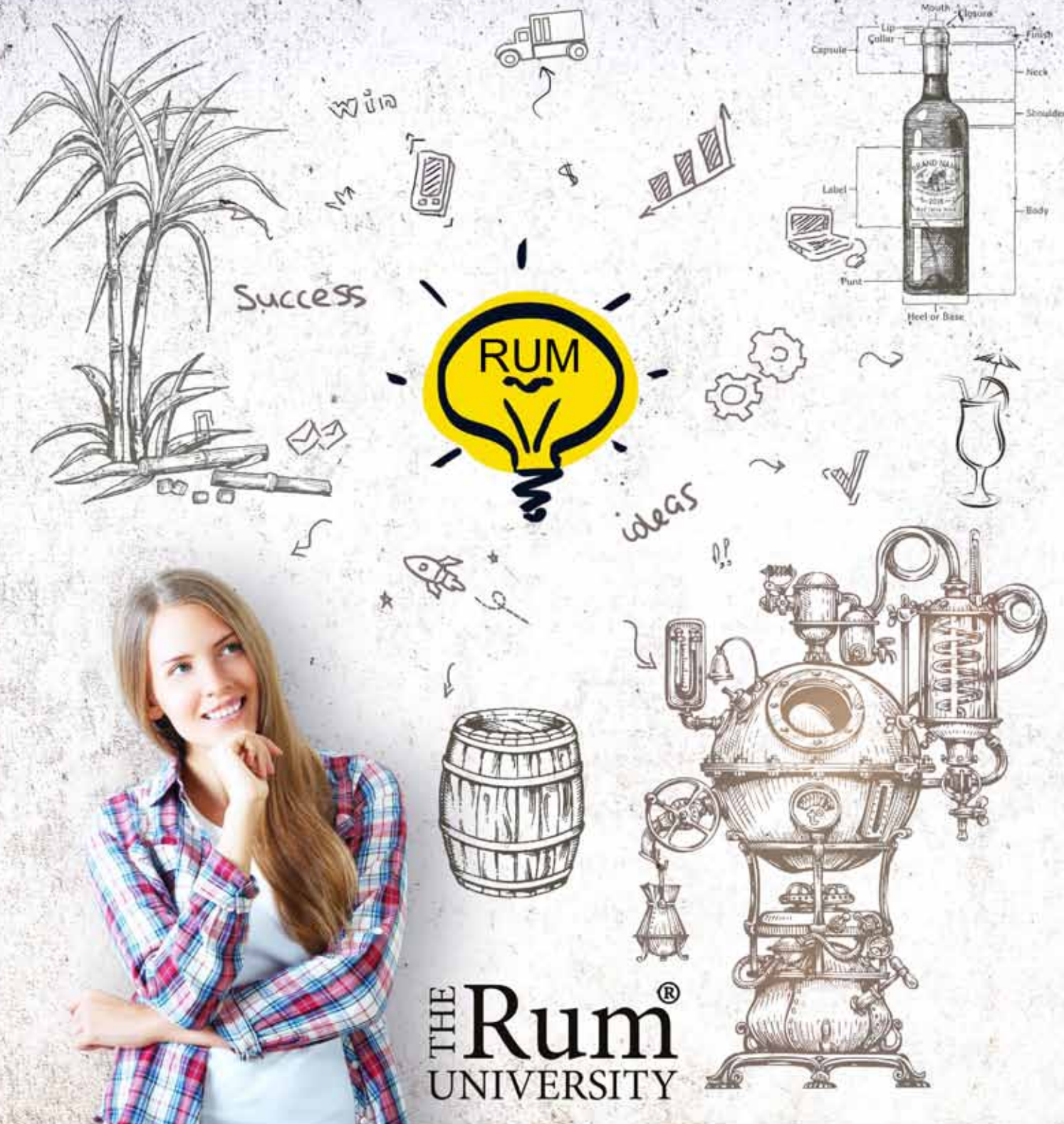
The cocktail features strong notes of caramel and vanilla, but its smoothness allows the medium intensity of the cigar to fit in perfectly. Neither the cigar nor the cocktail take a dominant role, there is a perfect balance that allows

for all the flavors to come through, as expected, but with a long-lasting finish.

I hope this situation comes to pass shortly, I hope its impact –despite being a pandemic- is not extreme. Stay home, drink rum and smoke cigars while you save lives!

Philip Ili Barake  
#GRCigarPairing





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