

2019 Verification checks for Irish Cream Liqueur

	Check	Control
1.	Premises (Licensed and Authorised) <ul style="list-style-type: none"> • All Premises/ Distilleries must be licensed by Revenue to compound alcohol • All Irish Cream Liqueur Producers must be located on the Island of Ireland 	<ul style="list-style-type: none"> • Check and ensure that Distillery has a valid Compounders License • Check the address and location of the Premises
2.	<ul style="list-style-type: none"> • All Premises must adhere to the process as set out in the Technical File 	<ul style="list-style-type: none"> • Check that the producer has Standard Operating Procedures (SOPs) that comply with the Technical File • Check that the producer has records that comply with the Technical File
3.	<p>For Premises that produce other products/ store or bottle other products in addition to Irish Cream</p> <p>It is essential that there are strict controls in place to ensure that there is no crossover between practices acceptable for other products made on the premises but which are not permitted for Irish Cream.</p>	<ul style="list-style-type: none"> • Check SOPs to check there is no possibility that Irish Cream can be subject to any other practices, or adulteration • Carry out physical inspection to check there is no possibility that Irish Cream can be subject to any other practices, or adulteration • Check what controls are in place when producing other products of a similar nature to ensure that products cannot be mixed
4.	Product Specification	<ul style="list-style-type: none"> • Check that recipe has been followed • Check that records of ingredients are kept
4.1	<p>Methods used (See; 4.1 of Technical File) ** Note that only one production method can be used.</p> <p><u>Method 1- Single Stage Process</u> Initial spirit premix: Preparation includes the combining of alcohol, carbohydrates, water and other flavourings and colourings</p> <p>Second premix: Sometimes termed a protein premix, is prepared by:</p>	<ul style="list-style-type: none"> • Check records and processes to verify the method used • Check to ensure written procedures are in place • Check Alcohol is added (Yes/No) • Check Carbohydrate is added (Yes/No) • Check Water is added (Yes/No) • Check Flavouring added (Yes/No)

	<p>a) Dissolving citric acid (or its salt) and dairy protein and/or other natural proteins, in water. Further emulsifiers may be added to better reinforce the dairy emulsifier</p> <p>b) Mixing this thoroughly with Irish dairy cream</p> <p>The product mixture is finally prepared by mixing the initial spirit premix with the second/protein premix</p> <p>The complete product mixture is homogenised so that the average particle size of the cream globule is reduced to less than 5 microns, preferably less than 2 microns</p>	<ul style="list-style-type: none"> • Check Colouring added (Yes/No) • Check Citric Acid is added (Yes/No) • Check Citric Acid Salt is added (Yes/No) • Check Dairy Protein is added (Yes/No) • Check Other Natural Protein (Yes/No) • Check Water is added (Yes/No) • Check Emulsifiers added (Yes/No) • Check Irish Dairy Cream added (Yes/No) • Check Initial Spirit Premix is mixed with the Second/ Protein Premix (Yes/No) • Check Complete Product Mixture is Homogenised (Yes/No) • Check Cream Globule is less than 5 microns, (less than 2 microns) (Yes/No)
4.2	<p>Methods used (See; 4.2 of Technical File)</p> <p><u>Method 2 – Two Stage Process</u></p> <p>i) A protein premix, is prepared by:</p> <p>a) Dissolving citric acid (or its salt) and dairy protein, and/or other natural proteins, in water. Further emulsifiers may be added to better reinforce the dairy emulsifier</p> <p>b) Mixing this thoroughly with Irish dairy cream</p> <p>ii) The mixture is homogenised so that the average particle size of the cream globule is reduced to less than 5 microns, preferably less than 2 microns</p>	<ul style="list-style-type: none"> • Check records and processes to verify the method used • Check to ensure written procedures are in place • Check Citric Acid is added (Yes/No) • Check Citric Acid Salt is added (Yes/No) • Check Dairy Protein is added (Yes/No) • Check Other Natural Protein (Yes/No) • Check Water is added (Yes/No) • Check Emulsifiers added (Yes/No) • Check Irish Dairy Cream added (Yes/No)

	<p>iii) The spirit premix is prepared and includes the combining of alcohol, carbohydrates, water, and also usually flavourings and colourings</p> <p>iv) The spirit premix is subsequently added to the homogenised mixture outlined in point ii above</p>	<ul style="list-style-type: none"> • Check Product Mixture is Homogenised (Yes/No) • Check Cream Globule is less than 5 microns, (less than 2 microns) (Yes/No) • Check Alcohol is added (Yes/No) • Check Carbohydrate is added (Yes/No) • Check Water is added (Yes/No) • Check Flavouring added (Yes/No) • Check Colouring added (Yes/No) • Check Spirit Premix is added to the Homogenised mixture (Yes/No)
<p>5.</p>	<p>Dairy Content:</p> <ul style="list-style-type: none"> • A minimum of 10% milk fat when measured on a weight/volume basis in the final product. • The milk fat content in Irish Cream liqueur shall consist of fresh Irish dairy cream produced on the island of Ireland obtained directly and exclusively from Irish milk obtained from the island of Ireland and as defined in Regulation (EU) No 1308/2013 of the European Parliament and of the Council. • It shall be pasteurised but shall not be sterilised, UHT treated or frozen cream. 	<ul style="list-style-type: none"> • Check records to see system in place for checking and recording dairy fat. • Check records to see system in place for checking and recording sampling • Check results of product tested as necessary • Take official sample of random product being manufacture on day of inspection to verify % fat (Sampling must be done on the occasion of the 1st verification visit thereafter it will be at the discretion of the dairy inspector). • Take official cream sample if deemed necessary and also if necessary milk/cream from site that supplied the cream. • Check that no other fats including butter oil or butter in included in Irish Cream. • Check origin for dairy Cream. Verify by spot checks cream acquisitions against despatches at establishment of the supplier to ensure that it was obtained exclusively from milk produced on the island of Ireland • Check for presence of sterilised, UHT treated or frozen cream.

6.	<p>Alcohol Content: The minimum alcoholic strength of Irish Cream Liqueur is 15% v/v which is obtained by the use of ethyl alcohol of agricultural origin or from distillates of agricultural origin. A portion of the final alcohol content will arise by reason of the presence of Irish whiskey and additionally any alcohol of agricultural origin present in the flavours used in the production of Irish Cream Liqueur</p>	<ul style="list-style-type: none"> • Check purchase of ethyl alcohol to ensure it's of agriculture origin. Verify by documentary checks and/or at the establishment of the supplier if necessary. • Check records to see system in place for checking and recording sampling • Records of Sample test results. Sampling as necessary • Check that alcohol content of product is continually monitored and recorded
7.	<p>Irish Whiskey content Irish Cream Liqueur shall contain Irish Whiskey i.e. 1% of the minimum 15% ethyl alcohol content must be Irish Whiskey. Such whiskey must comply with the requirements specified in the Irish Whiskey Act, 1980 and any subsequent amendments.</p>	<ul style="list-style-type: none"> • Check records to confirm quantity of Irish Whiskey added • Check purchase of Irish Whiskey to ensure its origin. • Receipts for purchase of Irish Whiskey • Any queries to local revenue official re provenance
8.	<p>Sweetening / Sugar use Irish Cream Liqueur has a minimum sugar content, expressed as invert sugar, of 100 grams per litre. This sugar can be in the form of any one or any combination of more than one sweetener as permitted in Annex I of Regulation 110/2008.</p>	<ul style="list-style-type: none"> • Check records to verify the method used • Check to ensure written procedures are in place • Check Sugar is added (Yes/No) • Check Sweetener is added (Yes/No) • Check for minimum sugar content
9.	<p>Other Ingredients The flavours, emulsifiers, stabilisers, chelating agents and colours contained in the product shall be those permitted for use in food or alcoholic beverages by Regulation 1334/2008 (as amended) on flavourings and certain food ingredients with flavouring properties for use in and on foods.</p>	<ul style="list-style-type: none"> • Check company records for these products against Regulation 1334/2008 (as amended). • Check Flavours are added (Yes/No) • Check Emulsifiers added (Yes/No) • Check Stabilisers added (Yes/No) • Check Chelating Agents added (Yes/No) • Check Colours added (Yes/No)
10.	<p>Bottling</p>	<ul style="list-style-type: none"> • Where Irish Cream is transported to another premises/facility for bottling, check that there are adequate systems and procedures in place to provide assurance that the spirit received for bottling as Irish Cream is produced in a G.I. verified premises, using verified processes

		<ul style="list-style-type: none"> • Check that procedures and systems are in place to ensure accurate testing and recording of the alcoholic strength by volume of each batch before bottling • Verify, from sample records that the minimum alcoholic strength of the bottled product is a minimum 15.0% by volume.
11.	<p>Labelling The label of any bottle of G.I. verified Irish Cream must accurately describe the contents.</p>	<ul style="list-style-type: none"> • Check labels in use on date of visit • Check that the producers systems and controls are adequate to ensure that: <ul style="list-style-type: none"> ○ the information displayed on the label corresponds to the content of the bottle ○ the information on the label and the supporting records enable the accurate identification of the source, type and age of any specific batch of production • Check a sample of bottled Irish Cream to ensure that a valid sale denomination is used on the label