



Brewster's Craft Pty Ltd

2015/013738/07.

Unit E15 Storehouse

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1685



To whom it may concern

**Comments: Liquor Products Act Amendment Bill [B10 – 2016]**

As Brewster's Craft Pty Ltd we would like to put on record the following comments on the proposed Liquor Products Acts amendments.

*Brewster's Craft is a company which offers training, consultancy and quality testing within the brewing industry, more specifically within craft brewing industry. We have over 10 years practical brewing experience in both the macro and micro brewing sector.*

Firstly, we appreciate the tremendous work done by the Department of Agriculture, Forestry and Fisheries, specifically the Directorate of Food Safety and Quality Assurance and its office barriers in putting together these amendments. As a country, we have serious issues with alcohol abuse, more especially illicit alcohols and these amendments will go a long way in combating that.

**Comments: Section 6A requirements regarding beer**

It is of our view that the current definition for beer is not accommodative enough of the different beers styles that can be brewed, and would like to table the following views on the current amendment:

One of the definition points on the amendment bill is that beer be can be flavored with hops or hop products. We would like to propose inclusion of herbs as part of this section. Beer can also be and has historically been flavored with herbs (gruit). Obviously herbs that one is permitted to use and not use will have to be further investigated and maximum usage rates as some of these herbs can have negative effects. There are many brewers currently experimenting with some of these herbs and African wormwood is currently seen as a favorite

The other point on the definition is that beer is to be produced in such a manner that at least 35 per cent of the fermentable extract of the wort is derived from malted barley or malted wheat.

It is of our view that the % of fermentable extract should be increased from the 35% to at least 50 % - this to prevent use of liquid sugar at high concentrations making a quick fermentable and high alcoholic products.

Cereals used should not be limited to only malted barley and malted wheat – as some beers are made with malted sorghum (still flavoured with hops), millet, rye, rice (Chinese and American style beers) and some African countries making use of cereals like cassava. Rather the definition specify that the extract should be derived from a cereal so not to limit and also promote use of African Indigenous ingredients. SABMiller and other microbreweries in other countries in the continent have proven that it is possible to produce clear beers using other cereals other than malted barley. Even within homebrewing, a variety of beer styles are currently being made using a range of cereals.

*Definition to also include:*

*Maximum % Alcohol content (possibly 10 %)*

*Differentiation of non- alcoholic, low alcohol, Lite and Light beers*

Thanks and Regards,

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