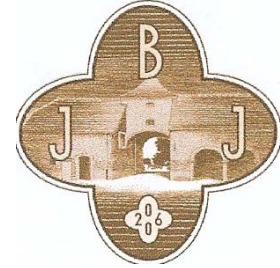




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Traceability at Jandrain-Jandrenouille Brewery



The activity:

The « ferme de la Féculerie » in Jandrain-Jandrenouille converted in a brewery during summer 2007. After promising tests, the IV Saison beer was born and corresponded to the hopes of its conceivers. As a result of the motivation of two beer passionates, the production is nowadays of 8.000 bottles and is intendend to reach in the future 300.000 bottles/year.



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Product: the IV Saison

- ▶ *ingredients*: malt, yeast, water and hops, with no additive!
- ▶ *conditioning*: 75 cl bottles and 20 L barrels. Greater conditioning is at the study for funny atmosphere.
- ▶ *characteristics*: hops gives to this drink a particular bitter taste. It's not filtered, non pasteurised and bottle refermented. It's relatively light: 6,5%.

The V Cense: is ambered, counts 7% and contains moreover a spice (Manufacture secret!).

History: Alexandre Dumont de Chassart (ir. Civil in mechanics) and Stéphane Meulemans (ir. Chemist with brewery specialisation), have thought their project since a long time before to start. Their wish to make their own beer is not new, as it came at the time they were students!





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Traceability: In order to answer to belgian and european traceability norms, brewers of the Jandrain-Jandrenouille brewery chose to directly invest in a deviated inkjet bottles marking system from UP Trace. The Citronix Ci 1000 was used successfully to print lot numbers and « Best before » on bottles.