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Enzymes | HEINEKEN Statement

At HEINEKEN we have a diverse portfolio of beers to suit consumer tastes all around the world. We brew our portfolio of 250 local, regional, and global beers to the highest standards of quality and consistency. All ingredients and materials used to brew our beers meet the food and beverage legislation both in the country of production and in the country of consumption. In Serbia they are in line with all EU regulations. We strictly respect the individual recipes of our beers worldwide – they are a key part of our competitive advantage.

Enzymes are used across many consumer industries, food and drinks included. For brewing beer they are essential. The same enzymes used in brewing are also used in the production of food such as bread, fruit juices, and wine and are completely safe. Their primary role in the brewing process is to convert starch in to fermentable sugars and to aid filtration. They act as a catalyst and can ensure consistency, quality, and help achieve the taste profiles our consumers enjoy.

Beer can be brewed using many cereals including malted barley, unmalted barley, wheat, maize, rice and sorghum – sometimes in combination with each other too. Additional enzymes can be used for some of our products in line with the different specification of their recipes. During the brewing process and the pasteurization the enzymes become inactive, so there are no active enzymes in the final beer.