

## **STANDARD 2.7.2**

### **BEER**

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#### **Purpose**

This Standard defines the term ‘beer’ and permits the addition of specified foods during its manufacture.

#### **Table of Provisions**

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#### **Clauses**

##### **1 Interpretation**

In this Standard –

**beer** means the product, characterised by the presence of hops or preparations of hops, prepared by the yeast fermentation of an aqueous extract of malted or unmalted cereals, or both.

**a reference to beer** includes a reference to ‘ale’, ‘lager’, ‘pilsener’, ‘porter’ and ‘stout’.

##### **2 Addition of other foods during production**

The following foods may be added to beer during production -

- (a) cereal products or other sources of carbohydrate; and
- (b) sugar; and
- (c) salt; and
- (d) herbs and spices.

#### **Editorial note:**

See Standard 1.3.1 – Food Additives and Standard 1.3.3 – Processing Aids for the respective requirements for additives and processing aids. See Standard 2.7.1 – Labelling of Alcoholic Beverages and Food containing Alcohol for specific labelling requirements for alcoholic beverages.

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