



The truth about Bavaria non alcoholic malt drink

0,0% Alcohol guaranteed

Bavaria Non Alcoholic Malt drink has a world wide reputation of uniqueness and a good taste. As a result of the unique patented technique in the Bavaria brewing process, no alcohol formation ever takes place in the brewing process. Below you will find an explanation of the three methods of production of which method 3 is the Bavaria method.

Method 1: Removing Alcohol of existing alcoholic drink.

Alcoholic drinks are produced after which alcohol is subsequently removed by a technique called Extraction or Evaporation. Since alcohol has been present in the product in the first place, this method is not accepted with regard to Islamic standards and therefore classified as "HARAM."

Method 2: Manufacturing non alcoholic drink using cold contact method.

Fermentation is done at low temperatures in combination with a long fermentation time. A very strict fermentation control is necessary in order to avoid an overshoot in alcohol production. In addition to the risk of potential alcoholic overshoot, there is a risk of flavour reduction due to an inhomogeneous mixture of wort and cells. The constant risk relating alcohol content can be problematic in countries that maintain strict Islamic standards.

Method 3: Bioreactor technology - used by Bavaria N.V.

The bioreactor is used for achieving a controlled fermentation of specially made immobilised yeast cells in which alcohol formation does not take place. With this method there is no need for extraction, no risk of alcohol overshoot and no flavour reduction or cell death. In this way Bavaria N.V. brews a Premium non-alcoholic Malt drink that is acceptable to strict Islamic standards.

Brewed with pure natural mineral water

Bavaria non alcoholic malt drinks have the same taste everywhere in the world, because water from the same wells is used. The mineral water is extracted from a source under the Bavaria brewery. At its source, Bavaria water undergoes a slow filtration process through the different layers of the earth - creating a natural purifying process. The water from the deep wells is around 25.000 years old and of such a high quality standard that it is recognised by the Dutch government as certified "Natural Mineral Water." Malt drink is more than 90% water. So water is key to the taste of our products. The softer the water, the more effectively the ingredients can come to the fore: our malt drink taste is fuller; it is more refreshing and more satisfyingly sparkling. All of this combines to make a Bavaria that is easy to keep on drinking with full enjoyment!

Bavaria green

Bavaria brewery ranks as one of Europe's most energy efficient. The energy it uses to produce a case of Malt drink is among the lowest of any brewery worldwide.

- 99% of solid waste is reused or recycled.
- Fermentation carbon dioxide (CO2) is captured and used by our bottling and packaging departments or sold on the open market.
- Excess water is purified and returned to the river.
- Methane gas, a natural by-product of the water purification process, provides ten-percent of brewery energy needs.
- Used barley, wheat (and hops) left over after the malt production process, are sold to farmers for animal feed.



Done. 