

# ALCOHOLIC BEVERAGES

## RUM

# RUM

- **Session Objectives-**

- After completion one would be able to recall what is a rum, how it is made, types and list the popular international brands

# CONTENTS

- DEFINITION
- INTRODUCTION
- ETYMOLOGY
- HISTORY
- MANUFACTURING
- TYPES
- BRANDS

# DEFINITION

- Rum is a spirit drink obtained exclusively by alcoholic fermentation and distillation of sugar cane molasses, sugar cane syrups, sugar cane juices or cane sugar produced during the processing of sugar cane

# INTRODUCTION

- Rum, is made by distilling fermented sugar cane molasses or concentrated cane juice
- The distillate is a clear liquid, usually aged in oak and other barrels

# INTRODUCTION

- Molasses is sweet, sticky residue that remains after sugar cane juice is boiled and the crystallized sugar is extracted
- Rum cannot be less than 80° proof

# ETYMOLOGY

- Other etymologists have mentioned the Romani word *rum*, meaning "strong" or "potent."
- These words have been linked to the ramboozle and rumfustian, both popular British drinks in the mid-seventeenth century

# ETYMOLOGY

- The most probable origin is as a truncated version of *rumbullion* or *rumbustion*."
- Both words surfaced in English about the same time as rum did, and were slang terms for "tumult" or "uproar."

# HISTORY

- The history of Rum is the history of sugar.
- In 1493 Christopher Columbus picked up cane cuttings from the Canaries while on his second voyage to the Americas and transplanted them to Hispaniola, the island in the Caribbean

# HISTORY

- The insatiable demand in Europe for sugar soon led to the establishment of hundreds of sugar cane plantations and mills these crushed the harvested cane and extracted the juice
- Boiling this juice caused chunks of crystallized sugar to form

# HISTORY

- The remaining unsolidified juice was called melazas (from "miel," the Spanish word for honey); in English this became molasses
- Molasses is a sticky syrup that still contains a significant amount of sugar

# HISTORY

- Sugar mill operators soon noticed that when it was mixed with water and left out in the sun it would ferment
- By the 1650s this former waste product was being distilled into a spirit

# HISTORY

- In the English colonies it was called Kill Devil or rumbullion
- This was shortened over the years to our modern word Rum

# RUM



# MANUFACTURING PROCESS

MOLASSES



FERMENTATION

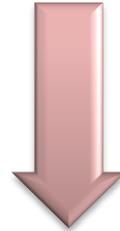


DISTILLATION

# MANUFACTURING PROCESS



**AGING**



**BLENDING**

# MANUFACTURING

- Molasses is the most widely used raw material for rum production
- Its composition varies and depends on the quality of the cane, composition of soil, climatic conditions, handling and storage of molasses etc.

# MANUFACTURING

- The composition of molasses is referred to as the “quality of the molasses” and is what contributes to quality and intensity of the rum flavor
- Fermentation is a living process

# MANUFACTURING

- The molasses is diluted with water to reduce the sugar content to approximately 15% and a pure yeast culture is added to the mixture.
- The yeast cells convert the available sucrose to ethyl alcohol ( $C_2H_5OH$ ) and carbon dioxide ( $CO_2$ )

# MANUFACTURING

- This mixture is called the “live wash”
- Fermentation takes approximately 30 hours to be completed

# MANUFACTURING

- During fermentation, a number of congeners are also manufactured
- These congeners are the major constituents of the heavy type rums
- They are necessary when blending because they give flavor and character to the rum

# MANUFACTURING

- After fermentation, the fermented wash is fed to the still
- Distillation is the process of boiling the “wash” and condensing its vapor to produce the alcohol that is collected, it is done in a column still

# MANUFACTURING

- During this process, the undesirable congeners are removed and the desirable ones that add to the taste and aroma of the raw rum

# MANUFACTURING

- After distillation, the rum is drawn off into large stainless steel vessels for storage before being barreled off into forty gallon oak barrels that have been previously used to age Bourbon/ Cognac/ Wine and moved to the warehouse for ageing

# MANUFACTURING

- Although the ageing process is not fully understood, it is considered to be the most significant aspect of the rum manufacturing process because the rum improves with age

# MANUFACTURING

- Blending is the secret of fine rum.
- It allows the master bender to use many different types and styles of rums to create a particular blend or brand
- The barrels of rum used for a particular blend are selected with age as the major selection criteria

# MANUFACTURING

- After the rum is blended it is stored in bottling vats and reduced to bottling strength by the addition of distilled water.
- It is then passed through filters and polishers before being bottled and packaged for sale

# CLASSIFICATION OF RUM

## ➤ **White Rums**

- are generally light-bodied
- they are usually clear and have a very subtle flavor profile

# CLASSIFICATION OF RUM

- White Rums are primarily used as mixers and blend particularly well with fruit flavors
- Eg. Puerto Rican Rums

# CLASSIFICATION OF RUM

- **Golden Rums**, also known as Amber Rums
- are generally medium-bodied
- most have spent several years aging in oak casks, which give them smooth, mellow palates

# CLASSIFICATION OF RUM

## ➤ Dark Rums

- are traditionally full-bodied, rich, caramel-dominated Rums
- the best are produced mostly from pot stills and frequently aged in oak casks for extended periods
- E.g. Jamaican Rums

# CLASSIFICATION OF RUM

- **Flavored / Spiced Rum**
- Some manufacturers have begun to sell rums which they have infused with flavors of fruits such as mango, orange, citrus, coconut, and limke which is a lime rum found in Sweden

# CLASSIFICATION OF RUM

- **Añejo and Age-Dated Rums**
- are aged Rums from different vintages or batches that are mixed together to insure a continuity of flavor in brands of Rum from year to year
- Some aged Rums will give age statements stating the youngest Rum in the blend

# BRANDS

- Dark Rums
- Appleton
- Captain Morgan
- Lambs navy
- Mount Gay
- Bacardi
- Myers's Dark

# BRANDS

- Light Rums
- Bacardi Silver
- Ronrico
- Barilla
- Dry Cane
- El Dorado White

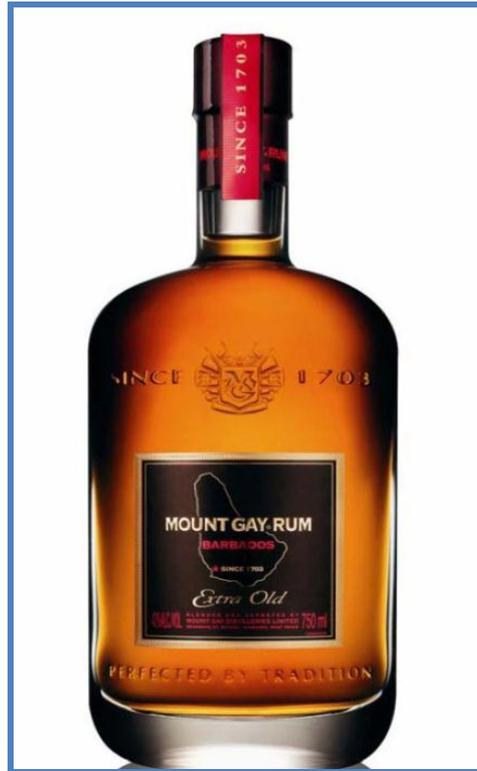
# BRANDS

- Amber Rums
- Mount Gay Eclipse
- Bacardi Gold
- Appleton Estate VX
- Flavored Rum
- Malibu

# RUM STYLES/ BRANDS



# RUM BRANDS



**MOUNTAIN GAY**



# RUM BRANDS



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**THANK YOU**

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