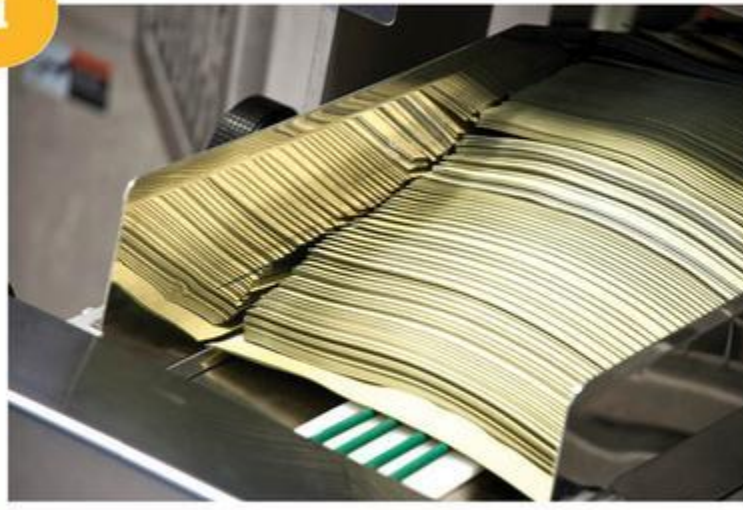


Benefits of Pouches

Mangrove Jack's Unique Pouch Technology

1



Pouches ready for filling.

2



Pouches pulled on to the production line.



3



Pouches opened using air suction.

4



The Pouches are then nitrogen flushed. This removes any oxygen ensuring the pouch is sterile and the flavour of the malt extract is retained.



5



We flash pasteurise and cold fill our pouches which means we omit the prolonged cool down period associated with canning. This retains the delicate flavours and aromas in our malt extract.

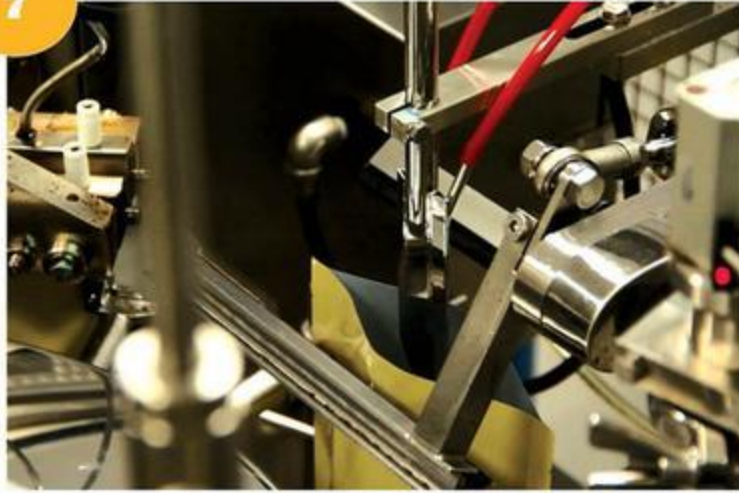
6



Filled pouch. Our extracts are free from caramels and other artificial colourings, leaving you with pure malt flavours.



7



Gas flushing prior to an isolated heat sealing process

