



BARETT CONTRACT BREWING



Brewing Your Dream



01

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WHAT IS CONTRACT BREWING?

Owning a brewing and beverage production facility, especially a craft brewery and/or a small-scale industrial brewery, that meets the FSSC 22000 & LEED quality standards requires extensive investment.



Contract brewing will help businesses solve problems of production capacity, facilitate convenient ownership of finished products without having to invest in equipment installation or to involve into the production process.

01

BARETT CONTRACT BREWING

Barett Contract Brewing are of services offered and provided by the Barett Smart Factory to customers who may come from all over the world.

Once customers have needs, Barett Contract Brewing is always ready to support.

1. Applying Technology 4.0 concepts in our most advanced brewing equipment systems
2. Meeting all customers' capacity needs
3. Operating in accordance with the FSSC 22000 and LEED standards for the environment-friendly sustainable development



UNDERSTANDING

CUSTOMERS' NEEDS AND CHALLENGES

02

UNDERSTANDING

-
1. Lack of facility investment and operations for your own brewery
 2. Need of business growth to capture new product launches, to increase output into the market
 3. Need of market expansion, need of export orientation
 4. Challenges encountered due to policy constraints

05 REASONS

TO CHOOSE BARETT CONTRACT BREWING

Stable and accurate
Premium raw ingredients used
Flexible to all customers' needs
Internationally certified
Professional and timely cooperation



STABLE AND ACCURATE

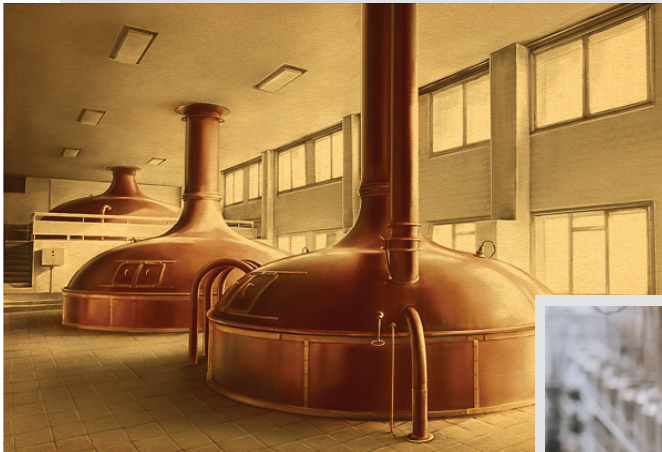
Barett Smart Factory has the capability to produce beers with consistent quality thanks to its investment of sophisticated brewing equipment procured from world-class manufacturers:


- **Braumat 8.0** automated control system (which is of the first unit in the world)
 - **Dry hopping** system
 - **Flash pasteurizer**
 - **Water deaeration** system
- ...and many other world-class equipment brands



Inherited from multiple years of operations in the country's brewing industry, the operations team of **Barett Contract Brewing** is highly confident to co-work with customers in deliveries of best products in the categories.

- Barett Contract Brewing is led by the brewmaster graduated from the Siebel Technological Institute - an American first-class establishment of food & beverage studies
- Operations team has exquisite workmanship
- The Barett Smart Factory management team possess nearly 20 years of experience gained from operations in the beer and beverage industry of the country.



A tall, slender glass filled with golden beer and a thick, white head of foam. To the left, a bottle of Pacific Pilsner is visible, featuring a label with a man's portrait and the words 'PACIFIC PILSNER'.

We profoundly understand that to have a super fine beer it requires extensive investment, multi-sided procurement of all the best raw materials and additives into the production process.

Barett Contract Brewing picks up malts, hops, brewing yeasts and other ingredients from well known suppliers recognized by the industry

The laboratory of the Barett Smart Brewery takes highest responsibility in controlling the quality of products:

- Measuring instruments by Anton Paar
- Designed on standards of clean room hygiene
- Yeast propagation installation meeting clean room standards
- Conducting all required measurements and tests in the brewing process.



FLEXIBLE TO ALL CUSTOMERS' NEED

Barett contract brewing offers and delivers solutions optimized to all needs of customers in terms of contracted output, packages (kegs, cans).

Filling systems currently operational:

	CANNING LINE	KEGGING LINE
Supplied by	KHS	Comac
For	330 ml	10L-20L-30L-50L
Noted	202-lid	Fillable in keg types of A & S



Guaranteeing optimized quality and shelf life of finished beers by:

- Flash pasteurizer: increasing the product shelf life while still maintaining distinctively fresh flavors of beers
- Sophisticated water deaeration system : minimizing penetration of oxygen along the production and packaging process steps, thus optimizing product quality and shelf life



INTERNATIONAL CERTIFICATION

Thanks to serious investment from the start, **Barett Smart Factory** is built and operated according to the most prestigious international certifications:

FSSC 22000 (Food Safety Management Certification)

- ✓ High-end international standard for food safety control
- ✓ A combined certification of ISO 22000 and PAS 220+
- ✓ Internationally recognized by GFSI (The Global Food Safety Initiative)



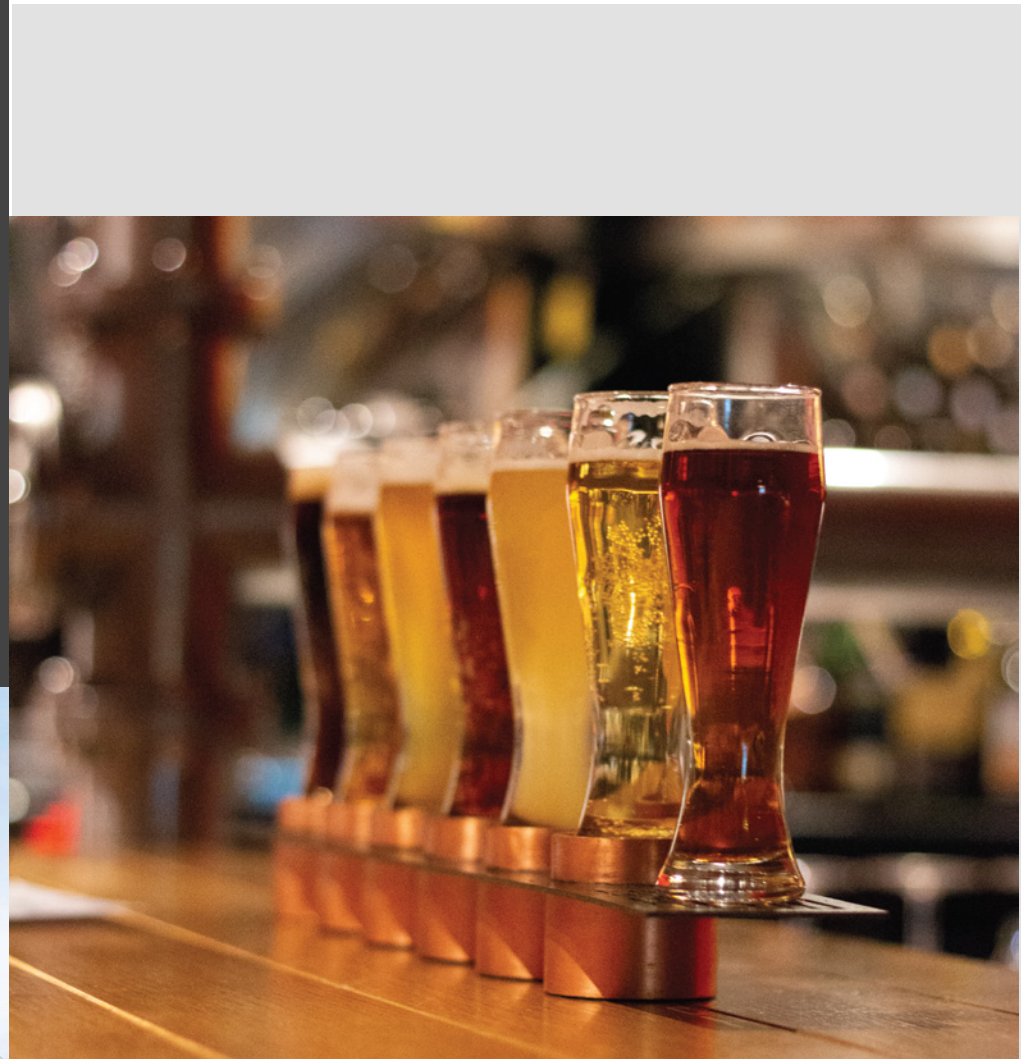
LEED (Leadership in Energy and Environmental Design):

- ✓ Top standards applied to large-scale green buildings all over the world
- ✓ This rating system has the function of evaluating the design and environmental performance of buildings and residential buildings.
- ✓ Developed by the USGBC (US Green Building Council)



PROFESSIONALISM & TIMELINESS

Wherever your business is, we are always there and ready to support.



Barett contract brewing will turn
your passion into masterpieces!

04

BUSINESS PROTOCOL



Cooperation



Exchange



Agreement



Production



Shipment

COST

Appropriate costs for best services



WE ARE HERE TO HELP YOU DELIVER THE BEST PRODUCTS TO YOUR CONSUMERS

Ready to solve problems of costs, operations, geography... **Barett Contract Brewing** is the key to make your brands go beyond your plan and expectation

The success is ahead.

Please do not hesitate to contact us for more information.