



Steric for Rum

A Technical Overview for Rum Producers



THE STERIC PROCESS

Steric's technology uses a precisely controlled electromagnetic field to selectively modify specific liquid compounds that influence flavor, aroma, and mouthfeel in consumable beverages. The process gives rum producers a new way to refine raw or finished product quality, reducing or eliminating other flavor management steps.

BUILT FOR COMMERCIAL PRODUCTION

Designed for diverse production environments, the Steric Process integrates easily into existing distillery operations and processes liquids in seconds. The system requires no consumables, generates no waste stream, and can substantially reduce the cost and effort of traditional production methods.

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Better Rum. Greater Production Flexibility.

Every rum producer is looking for ways to improve consistency and get more value from every barrel. Whether the objective is smoothing out batch variation, increasing the value of aging or finished inventory, protecting the character of a premium expression, or improvements in sensory quality can add up to real commercial returns.

Steric is a high-volume spirit enhancement technology that improves flavor integration and mouthfeel without additives, reformulation, or changes to established distillation and aging practices. It works across white, gold, dark, spiced, and aged rum, giving producers another tool to improve quality, increase flexibility, and get more value from every barrel.



Improve Mouthfeel

Create a smoother, more rounded profile while preserving the rum's character.



Improve Batch Consistency

Reduce natural variation across fermentation, distillation, and barrel aging.



Protect Premium Brands

Maintain the flavor profile consumers expect while improving consistency.



Increase Barrel Value

Improve the commercial quality of aging or finished barrel inventory.



Recover Inventory

Reduce the need to downgrade or rework batches that fall outside spec.



Expand Production Flexibility

Works across white, gold, dark, spiced, and aged rum without changing your process.

Fits Seamlessly Into Existing Production

Steric integrates directly into current distillery operations.

- ✓ No additives
- ✓ No capital equipment
- ✓ No changes to aging
- ✓ No reformulation
- ✓ No changes to distillation
- ✓ Treatment completed in seconds

REFINEMENT WITHOUT COMPROMISE

Steric complements traditional rum production by providing opportunities to refine the finished spirit before bottling.

Rather than removing compounds or introducing new materials, the Steric Process reorganizes molecular interactions within the rum, improving integration and mouthfeel while preserving the aromas, flavors, and character developed through fermentation, distillation, and aging.

TYPICAL APPLICATIONS



Premium & Aged Rum

Refine aroma, texture, and finish before release.



Batch Harmonization

Reduce variation resulting from fermentation and barrel aging.



Barrel Programs

Increase the value and usability of aging or bulk barrel inventory.



Inventory Recovery

Improve batches that need additional refinement before bottling.



Production Optimization

Boost quality while reducing waste and improving margins.



COMMERCIALLY PROVEN

Steric technology has contributed to more than **\$30 million** in commercial beverage sales across wine and spirits. Recognized with the **2023 DISCUS Innovation of the Year Award**, Steric is helping rum producers improve finished quality while preserving the character behind every batch.