

Traditional ~ Sustainable Honest ~ Vegan ~ Natural

Plus:
Cans!

Organic Beers and
Ciders from
Samuel Smith's
and Pinkus

USDA
ORGANIC



Organic Beer from Samuel Smith's and Pinkus

What is “organic”? “Organic” means “grown and prepared without the use of chemical fertilizers, pesticides, or other prohibited substances.” That means that organic beer must be made in a facility that follows these procedures; it also means that the ingredients that go in to organic beers must also have been produced following these standards. To label a beer “organic” in the US, the production facility and the malt and hop farmers must be inspected and certified by a USDA-accredited agency.



Why brew organic beer? Possibly, organic agriculture has fewer unintended side-effects on our planet. For certain, there is nothing more traditional than brewing organic beers:

When Samuel Smith's and Pinkus began to brew beer, many decades ago, all beer was organic.

How is organic beer certified? In the US the National Organic Program – part of the USDA – is responsible for organic standards and labeling. They maintain a list of agencies that are accredited, and those accredited agencies inspect breweries and their suppliers annually. Any product labeled “organic” must show the certifying agency on the label. In our portfolio, the organic beers from Samuel Smith are certified by Soil Association Certification; Pinkus is certified by ABCERT GmbH.

Samuel Smith's

Samuel Smith's Brewery: Est. 1758. Organic beer introduced 1990s

Few breweries can claim to be as traditional and authentic as family-owned Samuel Smith's Brewery, in Tadcaster, Yorkshire, England: they use open-topped slate fermenters for their ales; they deliver locally via horse-drawn dray wagons; they still make and maintain oak casks for their pubs. In the 1990s, they made a commitment to organic production by introducing their first Certified Organic beers, and the Certified Organic offerings have grown since that time.

- Organic Cider, naturally gluten-free sparkling apple cider, dry but not austere. 14.9 oz cans; 12 oz or 18.7 oz. bottles.
- Pure Brewed Organic Lager: crisp, golden all-malt lager. 14.9 oz cans; 12 oz or 18.7 oz. bottles.
- Organic Chocolate Stout: roasty stout and rich chocolate - deep, dark and aromatic. 12 oz or 18.7 oz. bottles.
- Organic Perry, naturally gluten-free sparkling, dry, inviting pear cider. 12 oz or 18.7 oz. bottles.
- Organic Pale Ale: fruity, traditional, amber-colored ale. 12 oz or 18.7 oz. bottles.
- Organic Fruit Ales, Apricot & Strawberry: lush, aromatic fruit. 12 oz or 18.7 oz. bottles.
- Organic Fruit Ales, Cherry & Raspberry: beautifully true to the fruit source. 18.7 oz. bottles.



Pinkus Brewery: Est. 1816. First organic brewery of the modern era

Pinkus Brewery, located in the city of Münster, Germany, is still owned by the founding family. They began to use organic malt in 1980, and the entire brewery became fully organic by the mid 1980s, even before the USDA had organic standards: Pinkus is the *first all-organic brewery* of the modern era.

- Organic Ur-Pils: clean golden lager with floral hop aroma. 6 x 11.2 oz. 4-packs; 20 x 16.9 oz. bottles.
- Organic Münster Alt: a regional specialty ale, pale; a touch of brisk acidity. 6 x 11.2 oz. 4-packs; 20 x 16.9 oz. bottles.
- Organic Hefe-Weizen: rich, smooth & inviting. 20 x 16.9 oz. bottles.