

## ■ Company's profile

Company's Name		Barnes and Brown Distilling			
Annual Sales				Numbers of Employees	
Name of Representative		TIM BROWN			
Messages to Purchasers		Barnes & Brown Distilling delivers export-ready non-alcoholic spirits with strong consumer appeal and consistent production quality. Our products are designed for premium retail and hospitality markets. We are actively seeking international distribution and long-term wholesale partnerships			写真
Website Address		<a href="https://barnesandbrown.co/">https://barnesandbrown.co/</a>			
Company's Address	〒	Suite 5	level 1, 142 Bundall Rd, Qld 4217		
Factory's Address	〒	66 Saintly Dr	Truganina Vic 3029		
Name of the Person in Charge		TIM BROWN		E-mail Address	<a href="mailto:tim@barnesandbrown.co">tim@barnesandbrown.co</a>
Phone Number		AUS +61410171536		Fax Number	

## ■ Selling Points of the production process

<p>Barnes &amp; Brown Distilling uses controlled production methods to ensure consistent flavour quality across every batch. Our products are developed using carefully selected botanicals and flavour components to achieve premium taste profiles. Production follows food safety and quality assurance standards, with export-ready packaging and labelling designed for international distribution. Our scalable production capability supports reliable supply for wholesale and retail partners.</p>		
Pictures		

## ■ Information of Quality Assurance

Inspection of Products	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Batch quality checks are conducted to ensure flavour consistency, packaging integrity and labelling accuracy prior to dispatch. Visual inspection and quality verification are completed before products are released for distribution.			
Hygiene Management	Production Process	Production follows documented food safety procedures, including controlled handling, sanitation protocols and batch traceability to ensure product safety and quality consistency			
	Employees	All staff involved in production and handling are trained in food safety, hygiene standards and safe handling procedures in accordance with Australian food regulations.			
	Facilities and Equipments	Production facilities and equipment are regularly cleaned, sanitised and maintained to meet food-grade hygiene standards. Preventative maintenance schedules are in place to ensure operational safety and consistency.			
Emergency Response	The Contact Points	The person in charge		Phone number	
	Documentation				