

# TECHNICAL PRODUCT SHEET FOR PROFESSIONALS

# SPIRIT DRINK SELECTION COMMERCE JACOBERT® 45% volume

SENDER: Muriel GUELY / B.C. UPDATING: 01/07/2019 PAGE: 1/3

Sheet created on: 01/02/2018

1. LEGAL DEFINITION

Spirit in conformity with EC Council Regulation 110/2008 and its amendments, obtained by mixing of :

- Kirsch (which is the spirit produced exclusively by the alcoholic fermentation and distillation of cherries)
- Wine spirit (which is the spirit produced exclusively by the distillation of wine) Ethyl alcohol of agricultural origin

The three components are also in conformity with E.C. Council Regulation  $N^{\circ}$  110/2008 and its amendments.

2. LABELLING

SPIRIT DRINK

3. INGREDIENTS

In accordance with the EC Council n° 110/2008 and its amendments

Nature	Quantity (in % weight/weight)	
Purified water	62,3	
Ethyl alcohol (at 100 % vol.)	19,5	
Kirsch (at 100 % vol.)	13,2	
Wine spirit (at 100 % vol.)	5,0	

4. ELABORATION PROCESS

- · Mixing of all the ingredients (purified water, neutral alcohol, kirsch and wine spirit).
- · Filtration through sheets or cartridges.
- · Bottling.

5. DOSAGE

According to professional use or according to your distributor'indications.

### 6. MAXIMUM RECOMMENDED STORAGE TIME (internal standard of quality)

Conditions of storage	it is recommended to store the product in its closed original container away from light and at a temperature close to 15°C		
	Maximum Recommended Storage Time:	Minimum guaranteed on receipt:	
- In its original unopened 1 liter PET plastic bottle	30 months from bottling date	10 months	
- In its original unopened 5 liters PET plastic bottle	30 months from bottling date	10 months	



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### 7. PHYSICO-CHEMICAL DATA

Appearance	limpid liquid
Main taste	kirsch
Main smell	kirsch
Colour	colorless
True alcoholic strength by volume (at 20°C in % volume)	45,0 ± 0,3
Specific gravity at 20°C (kg/litre)	0,9400 ± 0,0010
Miscibility	soluble with alcohol and with water
Total acidity (in g as acetic acid/litre)	0,22 ± 0,05
Dry extract (g/litre)	close to 0
Viscosity 20°C in centipoises (m.Pa.s)	$2.9 \pm 0.2$
Maximum temperature for use	a rise in temperature leads to a loss of alcohol and flavour through evaporation
Flash point (°C)	26,5 ± 2,5

## 8. MICROBIOLOGICAL DATA (yeast, mould, bacteria)

Not applicable (content in alcohol sufficient to guarantee the absence of any micro-organisms in the product).

### 9. NUTRITIONAL INFORMATION

Average Nutritional Values / 100 ml			
Energy	1030,0 kJ		
	248,6 kcal		
Fat (g)	0,0		
Carbohydrates (g) - in which sugars (g)	0,0 0,0		
Protein (g)	0,0		
Salt (g)	0,0		
Alcohol content (g / 100 ml)	35,5		

Convenient for the following diets: intolerancy to lactose, vegans, vegetarians, ovo-lacto vegetarians (consuming nothing but eggs and milk), coeliac disease (intolerancy to gluten), intolerancy to fruit with shells.

### 10. TOXICOLOGICAL DATA

101. HEAVY METALS	Levels	HEAVY METALS	Levels
Arsenic	< 3 mg/kg	Mercure	< 1 mg/kg
Lead	< 0,5 mg/kg	Cadmium	< 1 mg/kg



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### 102. RESIDUES OF PESTICIDES

Presence non detected

### 103. GENETICALLY MODIFIED ORGANISMS (GMO) AND LABELLING

This product:

- is not a GMO
- does not consist of GMO
- is not produced from GMO
- does not contain ingredients (including additives and flavors) produced from GMO

And consequently, this product is not subject to declaration and/or labelling (EC regulations  $N^{\circ}$  1829/2003 and  $N^{\circ}$  1830/2003 and its amendments).

### 104. DIOXINES

Product not concerned (EC regulation  $N^{\circ}$  1881/2006 and its amendments).

#### 105. TREATMENT BY IONIZATION

This product is not subject to treatment by ionization.

### 106. PRESENCE/ABSENCE OF ALLERGENS (consolidated EC regulation n° 1169/2011)

This product does not contain any of the following ingredients:

- Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof
- · Crustaceans and products thereof
- Eggs and products thereof
- Fish and products thereof
- · Peanuts and products thereof
- $\boldsymbol{\cdot}$  Soybeans and products thereof
- Milk and products thereof (including lactose)
- Nuts i.e. Almond, hazelnut, walnut, cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut and products thereof

- · Celery and products thereof
- Mustard and products thereof
- · Sesame seeds and products thereof
- Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO<sub>2</sub>
- · Lupin and products thereof
- Molluscs and products thereof

This product does not contain any other ingredients than those listed in point 3. of this technical sheet.

# 11. MISCELLANEOUS QUESTIONS

This product is elaborated and bottled in a site certified ISO 9001 : 2015, ISO 22000 : 2005, ISO 14001 : 2015 and OHSAS 18001 : 2007. This product is in compliance with the European regulations concerning in particular the risks analysis (H.A.C.C.P. method) and the traceability.

Issued in Saint-Barthélémy-d'Anjou, on 01/07/2019

Muriel GUELY R&D DIRECTOR

#### **REMARK**

The information and suggestions contained herein are confidential. Even though they have been written up with the utmost care, they do not involve our responsibility and are given for information only. It is the responsibility of the user to make sure that the conditions of use are appropriate, especially as regard the applicable laws or regulations.