

# **TECHNICAL PRODUCT** SHEET FOR USE BY PROFESSIONALS

**FROM** DRD I.DUSSOUS / EL **Updating** <u>Page</u>

### **EXTRAIT PERE JACOBERT**

60 % vol.

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# 1. LEGAL DEFINITION

• Spirit (in conformity with E.C. Council regulation Number 110/2008 and its amendments).

### 2. LABELLING

♦ Spirit

# 3. INGREDIENTS

Nature	Quantity (in % weight/weight)
Ethyl alcohol at 100 % vol.	52,1
Water	47,6
Natural flavour of orange peels (ethyl alcohol, water, orange peels)	confidential (more than 25 %)
Other natural flavours (contain almonds)	confidential
Cognac	confidential
Colouring caramel : E 150 a	quantum satis (about 0,03 %)

# 4. CHEMICAL COMPOSITION

• Water, ethanol (ethyl alcohol), specific organic components issued from the raw materials, mineral components issued from these raw materials

### 5. ELABORATION PROCESS

- 51. Production of natural flavours by distillation and/or maceration of materials of vegetal origin with ethyl alcohol and water.
- 52. Mixing, in defined proportions, of the natural flavours obtained in 51, to which are added the cognac, the neutral alcohol and the purified water required to obtain an alcoholic strength of 60 % vol.
- 52. Colouring with the caramel
- 53. Filtration through filter sheets or cartridges
- 54. Bottling.

### 6. USE

• According to professional use or information of your supplier.



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# 7. CONDITIONS OF STORAGE AND SHELF LIFE

♦ conditions of storage	it is advisable to keep the product in its closed
• shelf life (Best before date) in the recommended conditions of storage :	
• in the unopened 1L Pet plastic bottle	24 months after date of bottling
• minimum shelf life (Best before date) guaranteed on receipt	
• in the unopened 1 L Pet plastic bottle	

# 8. PHYSICO-CHEMICAL DATA

•	appearance	limpid liquid
•	main taste	orange
•	main smell	orange
•	colour	clear brown
•	solubility	soluble with alcohol, not much soluble with
		water
•	true alcoholic strength by volume	
	(@ 20° C in % vol)	$60,0 \pm 0,3$
•	specific gravity @ 20°C (kg/litre)	$0,909 \pm 0,001$
•	total acidity (in g as acetic acid/litre)	$0,10 \pm 0,02$
•	dry extract (g/litre)	$3,7 \pm 0,7$
•	viscosity @ 20°C in centipoises (m.Pa.S)	$2,75 \pm 0,25$
•	maximum temperature for use	A rise in temperature leads to a loss of alcohol
	-	and flavour through evaporation
•	flash point (° C)	23

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

• not applicable (content in alcohol sufficient to guarantee the absence of any microorganisms in the product).

# 10. NUTRITIONAL DATA



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	Quantity		Quantity
Carbohydrate (g/l)	3,2	Protein (g/l)	0
Of which:			
- sugars (g/l)	3,2		
- fibers (g/l)	0		
Fat (g/l)	0	Ethanol (ethyl alcohol)	60 % vol.
Of which:			(474 g/litre
- saturated fatty acids (g/l)	0		or 521 g/kg)
- trans fatty acids (g/l)	0		
Sodium	0	Iron	0
Calcium	0	Vitamins	0
Calories/litre (kCal/litre)	3 328	kiloJoules/litre (kJ/litre)	13 787
Calories/100 g (kCal/100 g)	366	kiloJoules/100 g (kJ/100 g)	1 517

<u>Convenient for the following diets</u>: intolerancy to lactose, vegans, vegetarians, ovo-lacto vegetarians (consuming nothing but eggs and milk), coeliac disease (intolerancy to gluten).

# 11. TOXICOLOGICAL DATA

111. HEAVY METALS	Quantity		Quantity
Arsenic	< 3 mg/kg	Mercury	< 1 mg/kg
Lead	< 10 mg/kg	Cadmium	< 1 mg/kg

### 112. MYCOTOXINES

• presence not detected

# 113. RESIDUES OF PESTICIDES

• presence not detected



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- ♦ 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:

♦ is not subject to declaration and/or labelling. (EC regulations N° 1829/2003 and N° 1830/2003).

#### 115. DIOXINES

♦ product not concerned (EC regulation  $N^{\circ}$  466/2001 modified by the EC regulation  $N^{\circ}$  684/2004).

### 116. TREATMENT BY IONIZATION

• This product is not subject to treatment by ionization.



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### 117. PRESENCE/ABSENCE OF ALLERGENS (Directive 2003/89/EC)

- ♦ This product:
  - **♦** Contains:
    - o Nut (almond)
  - ♦ Does not contain any of the following ingredients:
    - o 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
    - Soybeans and products thereof
    - o Milk and products thereof (including lactose)
    - Celery and products thereof
    - Mustard and products thereof
    - o Sesame seeds and products thereof
    - o Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as S0<sub>2</sub>
    - o Lupin and products thereof
    - o Molluscs and products thereof
  - Does not contain any other ingredients than those listed in point 3. of this technical sheet.

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Isabelle DUSSOUS R.&D./ Process Manager

### Remark:

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