

**BRANDY ST RÉMY® XO**  
60% volume

**1. LEGAL DEFINITION**

Spirit drink produced exclusively by the distillation at less than 86 % vol. of wine or wine fortified for distillation, or by the redistillation of a wine distillate at less than 86 % vol., matured for at least 6 months in oak casks with a capacity of less than 1000 liters (in compliance with the EC Council Regulation 787/2019).

**2. LABELLING**

BRANDY

**3. INGREDIENTS**

In accordance with the EC Council n° 787/2019 and its amendments

Nature	Quantity (en % in % weight/weight)
Matured wine spirit (61,7% vol.)	52,6
Purified water	47,2
Sugar (saccharose)	0,2

**4. ELABORATION  
PROCESS**

- Reduction of the Brandy St RÉMY XO to its sale alcoholic strength by addition of purified water.
- Filtration through filter sheets or cartridges.
- Bottling.

**5. DOSAGE**

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

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

Conditions of storage	it is advisable to keep 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 the unopened 1 liter R-PET plastic bottle	18 months after date of bottling	6 months
- In the unopened 5 liters PET plastic bottle	30 months after date of bottling	10 months
- In the unopened 60 liters PEHD plastic drum	12 months after date of packing	4 months

## 7. PHYSICO-CHEMICAL DATA

Appearance	limpid liquid
Main taste	typical of Brandy (wine spirit)
Main smell	typical of Brandy (wine spirit)
Colour	brown
True alcoholic strength by volume (at 20°C in % volume)	60,0 ± 0,3
Specific gravity at 20°C (kg/litre)	0,9100 ± 0,0010
Miscibility	soluble with alcohol and water
Total acidity (in g as acetic acid/litre)	0,60 ± 0,10
Dry extract (g/litre)	2,8 ± 0,2
Viscosity at 20°C in centipoises (m.Pa.s)	2,7 ± 0,3
Maximum temperature for use	A rise in temperature leads to a loss of alcohol and flavour through evaporation
Flash point (°C)	22,5 ± 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	1376,7 kJ
	332,3 kcal
Fat (g)	0,0
Carbohydrates (g)	0,2
- in which sugars (g)	0,2
Protein (g)	0,0
Salt (g)	0,0
Alcohol content (g / 100 ml)	47,3

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

## 10. TOXICOLOGICAL DATA

HEAVY METALS	Levels	HEAVY METALS	Levels
Arsenic	< 3 mg/kg	Mercurie	< 1 mg/kg
Lead	< 0,5 mg/kg	Cadmium	< 1 mg/kg

#### 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° 1829/2003 and N° 1830/2003 and its amendments).

#### 104. DIOXINES

Product not concerned (EC regulation N° 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
- 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.

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#### REMARK

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