

TECHNICAL PRODUCT SHEET FOR PROFESSIONALS

JACOBERT® KIRSCH 48% volume

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

Sheet created on: 01/02/2018

1. LEGAL DEFINITION

Fruit spirit obtained by natural fermentation and distillation of cherries, with the exclusion of any other ingredient or additive (in conformity with EC Council regulation N° 110/2008 and its amendments)

2. LABELLING

KIRSCH

3. INGREDIENTS

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

Nature	Quantity (in % weight/weight)	
Purified water	59,4	
Kirsch (cherry spirit)	40,6	

4. ELABORATION PROCESS

- ${\boldsymbol{\cdot}}$ Sorting and crushing of the cherries (without crushing of the stones).
- · Natural fermentation.
- · Discontinuous distillation with elimination of the heads and tails of the cherry wine obtained.
- · Ageing of the cherry spirit.
- Reducing to the sales strength through addition of purified water.
- · Filtration through filter 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	



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7. PHYSICO-CHEMICAL DATA

Appearance	limpid liquid		
Main taste	typical of KIRSCH (cherries and stones)		
Main smell	typical of KIRSCH (cherries and stones)		
Colour	colorless		
True alcoholic strength by volume (at 20°C in % volume)	48,0 ± 0,13		
Specific gravity at 20°C (kg/litre)	0,9340 ± 0,0010		
Miscibility	soluble with alcohol and with water		
Total acidity (in g as acetic acid/litre)	0,62 ± 0,13		
Dry extract (g/litre)	close to 0		
Viscosity 20°C in centipoises (m.Pa.s)	2.9 ± 0.2		
Maximum temperature for use	a rise in temperature leads to a loss of alcohol and flavour through evaporation		
Flash point (°C)	26,0 ± 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	1098,6 kJ	
	265,2 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)	37,9	

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° 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 thereofMilk 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
- \cdot 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 SO₂
- · 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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Muriel GUELY R&D DIRECTOR

REMARK

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