

TECHNICAL PRODUCT SHEET FOR PROFESSIONALS

JACOBERT® RASPBERRY SPIRIT DRINK 50% volume

SENDER :

Muriel GUELY / B.C.

Updating : 01/07/2019 PAGE :

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Sheet created on: 20/10/2009

1. LEGAL DEFINITION

Spirit Drink (in conformity with EC Council Regulation N° 110/2008 and its amendments).

2. LABELLING

SPIRIT DRINK

or

RASPBERRY SPIRIT DRINK

3. INGRÉDIENTS

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

Nature	Quantity (in % weight/weight)	
Water	36,16	
Ethanol (ethyl alcohol) (96.2% vol.)	35,5	
Raspberry infusion	15,8	
Raspberry spirit obtained by maceration and distillation (60% vol.)	8,6	
Sugar Syrup	2,34	
Raspberry flavour	1,49	
Concentrated juice of Cassis	0,11	

4. ELABORATION PROCESS

- Production of raspberry spirit.
- · Sorting and crushing of raspberries.
- · Addition of ethyl alcohol.
- · Maceration.
- · Discontinuous distillation, with elimination of the heads and tails of the maceration obtained.
- · Ageing of the spirit.
- Production of the raspberry maceration.
- Sorting and crushing of the raspberries.
- Incorporation of the fruits in mixture water/alcohol.
- · Maceration.
- Extraction of the maceration obtained.
- $\boldsymbol{\cdot}$ Mixing of the spirit, the maceration and the other ingredients.
- Adjustment of the alcohol level at 50 % vol. (by addition of water).
- · Step of clarification and stabilization.
- Filtration through sheet s or cartridges.
- Bottling

5. UTILISATION

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	Minimum guaranteed on receipt:	
	Storage Time:		
- In its original unopened 1 liter PET plastic bottle	12 months from bottling date	4 months	



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7. PHYSICO-CHEMICAL DATA

Appearance	limpid liquid	
Main taste	typical of the raspberry	
Main smell	typical of the raspberry	
Colour	red pink	
True alcoholic strength by volume (at 20°C in % volume)	50,0 ± 0,3	
Specific gravity at 20°C (kg/liter)	0,9330 ± 0,0010	
Miscibility	miscible in alcohol and water	
Dry extract (g/litre)	22,9 ± 10,0	
Viscosity 20°C in centipoises (m.Pa.s)	$3,0 \pm 0,3$	
Maximum temperature for use	a rise in temperature leads to a loss of alcohol and flavour through evaporation	
Flash point (°C)	25,0 ± 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	1161,9 kJ		
	280,4 kcal		
Fat (g)	0,0		
Carbohydrates (g) - in which sugars (g)	1,0 1,0		
Protein (g)	0,0		
Salt (g)	0,0		

Alcohol content (g / 100 ml) 39,5

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.ENETICALLY 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 flavours)
- -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
- \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 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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