

## 1. LEGAL DEFINITION

Distilled gin

• Distilled gin is:

- (i) a juniper-flavoured spirit drink produced exclusively by redistilling organoleptically suitable ethyl alcohol of agricultural origin of an appropriate quality with an initial alcoholic strength of at least 96 % vol. in stills traditionally used for gin, in the presence of juniper berries (*Juniperus communis* L.) and of other natural botanicals provided that the juniper taste is predominant, or
  - (ii) the mixture of the product of such distillation and ethyl alcohol of agricultural origin with the same composition, purity and alcoholic strength; natural and/or nature-identical flavouring substances and/or flavouring preparations as specified in category 20(c) may also be used to flavour distilled gin.
- The minimum alcoholic strength by volume of distilled gin shall be 37,5 %.

(in conformity with CE regulation n°110/2008 and its modification).

## 2. LABELLING

Distilled Gin

## 3. INGREDIENTS

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

Nature	Quantity (in % weight/weight)
Purified water	53
Ethyl Alcohol at 100 % vol.	44
Gin concentrate	3

## 4. ELABORATION PROCESS

- 50% vol. Ethanol is added to the copper still with 9 primary botanicals.
- The still is then slightly heated and left to rest for 12 hours to infuse
- The 22 secondary plants (all harvested on Islay) are placed in a separate compartment in the still.
- The whole is distilled
- The distillate obtained is a concentrate of Gin grading at 80% vol
- This concentrate is then reduced and adjusted with ethanol and spring water to create The Botanist gin.
- Safety filtration and 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 glass bottle	30 months after date of bottling	10 months

## 7. PHYSICO-CHEMICAL DATA

Appearance	limpid liquid
Main taste	floral juniper
Main smell	floral juniper
Colour	clear
True alcoholic strength by volume (at 20°C in % volume)	60,0 ± 0,3
Specific gravity at 20°C (kg/litre)	0,9090 ± 0,0010
Miscibility	soluble with alcohol and water
Dry extract (g/litre)	0,03 ± 0,05
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	1381,0 kJ
	330,0 kcal
Fat (g)	0,0
Carbohydrates (g) - in which sugars (g)	0,0 0,0
Protein (g)	0,0
Salt (g)	0,0

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	Mercury	< 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 except :
  - (a) wheat based glucose syrups including dextrose
  - (b) wheat based maltodextrins
  - (c) glucose syrups based on barley
  - (d) cereals used for making alcoholic distillates
- 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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