



## TECHNICAL AND ANALYTICAL DATA SHEET

Product :	COGNAC	Edition date :	28/02/2022
Reference :	2076	Date :	26/03/2020
Alcohol :	40,0 % v/v	Page :	1/2

Cognac is a fine brandy produced in a limited area around Cognac, respecting norms and rules to obtain the name Cognac. It is obtained by a two-step distillation process in traditional Charentais still. It enhances the taste of your salted preparations, such as pates or stuffing.

### TECHNICAL MASTERY AND KNOW-HOW

We offer you a unique experience and know-how, forged over several generations. Today, our technical expertise is based on a specialized team, modern production equipment and rigorous methods that allow us to offer standard or customized products. Raw materials are selected according to organoleptic criteria to obtain the best result in our formulations. They are subject to systematic analyzes to ensure the regularity of the processed products. Traceability is continuous, from the selection of natural materials and throughout the process. A sample of each shipment is kept at least for one year. HACCP is used in all our production sites for the definition and monitoring of critical points. Our company is accredited IFS (Cherry Rocher's plant) and FSSC22000 (Toques de France –Distillerie du Périgord's plant).

### DEFINITION

Description :	Cognac : distillation of wine from the region of Cognac, addition of dye caramel E150a
Composition :	Cognac, colouring agent E150a

### LEGAL STATUS

Cognac (according to regulation (CE) n° 110/2008) dye E150a

### RECOMMENDED DECLARATION

Cognac, dye E150a

### ORGANOLEPTIC DATAS

Aspect :	Clear liquid, amber colour
Olfactive :	frank smell characteristic of Cognac
Taste :	frank tast characteristic of Cognac
Texture :	Liquid

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## SPECIFICATIONS

### PHYSICAL AND CHEMICAL DATAS

Alcoholic degree (% v/v) at 20° C :	40 +/- 0,3	MA502
Density at 20°C :	0,95 +/- 0,05	/

### ANALYSIS METHOD

### MICROBIOLOGICAL DATAS

No microbiological risk due to the alcoholic degree /

### RESIDUES

Contaminants (mycotoxins,metals,...) :	conform to (EC) n°1881/2006 and amending acts
Pesticide residues :	conform to the (EC) directive n°396/2005 and amending acts

### ALLERGENS / GMO / IONIZING

Allergens :	Does not contain any allergen to be declared on the label according to the regulation EU N° 1169/2011
GMO :	Does not contain any GMO ingredients or ingredients from GMO and is not concerned by the reglementation (EC) n°1829/2003 and 1830/2003)
Ionizing Radiation :	Is not ionized and does not contain ionized ingredients, according the directive 1999/3/EC

### NUTRITIONAL INFORMATION (theoretical values)

fat (g per 100 ml)	0
protein (g per 100 ml)	0
carbohydrate (g per 100 ml)	0
sodium (mg per 100 g)	0
energy value (kcal per 100 g)	232
energy value (kj per 100 g)	963
energy value (kcal per 100 ml)	221
energy value (kj per 100 ml)	914

## PRESERVATION / STORAGE

Shelf life :	
Storage conditions :	in the original closed packaging, at room temperature $\leq 20^{\circ}$ C
Transport Conditions :	at room temperature

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