



TECHNICAL AND ANALYTICAL DATA SHEET

Product :	BRANDY	Edition date :	28/02/2022
Reference :	2396	Date :	26/03/2020
Alcohol :	40,0 % v/v	Page :	1/3

Our recipe is made with a carefully selected Brandy.

This Brandy is a wine spirit aged a minimum of 6 months in small casks. It is colored by adding caramel.

The Brandy obtained from the same raw materials than Cognac, give the possibility to flavour terrines, sauces and cakes at a limited cost for high quality results.

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 : Brandy adjusted to 40% Vol., added of dye caramel E150a

Composition : Brandy, dye caramel E150a

LEGAL STATUS

Brandy (according to the rule 110/2008 CE) dye caramel E150a

RECOMMENDED DECLARATION

Brandy, dye caramel E150a

APPLICATION

Suggestion of application : To add a twist to your salted and sweet preparations

Recommended dosage : /

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ORGANOLEPTIC DATAS

Aspect :	colord liquid, amber colour
Olfactive :	brandy note
Taste :	taste of brandy
Texture :	Liquid

SPECIFICATIONS

PHYSICAL AND CHEMICAL DATAS

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

ANALYSIS METHOD

MICROBIOLOGICAL DATAS

No microbiological risk due to the alcoholic degree	/
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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 ml)	0
energy value (kcal per 100 ml)	221
energy value (kj per 100 ml)	914
energy value (kcal per 100 g)	232
energy value (kj per 100 g)	963

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PRESERVATION / STORAGE

Shelf life :

Storage conditions : in the original closed packaging, at room temperature

Transport Conditions : at room temperature

LOGISTIC DETAILS

Packaging : in small 2L and 20L drums and in 200 and 1000L containers

Transport details : /

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