

TECHNICAL AND ANALYTICAL DATA SHEET



 Product :
 Caribbean dark rum
 Edition date :
 28/02/2022

 Reference :
 4196
 Date :
 22/11/2019

 Alcohol :
 40,0 % v/v
 Page :
 1/2

Rum is a brandy made out of the fermentation and distillation of the sugar cane syrup or treacle. Our Caribbean rum is made by blending several Carribean rums.

It is light brown and has the strong flavour of a premium rum.

It suits very well to the flavouring of pastries, ice creams, chocolates and ready meals.

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 Perigord's plant).

DEFINITION

Description:

Composition: Caribbean rum, colouring agent: E150a

Production plant:

Geographical origin: Rhum: Antilles

LEGAL STATUS

Rum (according to rule (CE) n°110/2008)

RECOMMENDED DECLARATION

caribbean rum

APPLICATION

Suggestion of application: in cakes, ice cream, chocolates

Recommended dosage: /

The datas contained in this sheet are given for information. For further details or to verify the validity, don't hesitate to contact us.

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ORGANOLEPTIC DATAS

Aspect: light brown
Olfactive: typical of rum

Taste: intense and caracteristic of rum

Texture: liquid

SPECIFICATIONS

PHYSICAL AND CHEMICAL DATAS ANALYSIS METHOD

Density at 20° C: 0,95 + -0,05

Alcoholic degree (% v/v) at 20° C: 40.0 +/- 0.3 MA502

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 (EC) 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)

Is not ionized and does not contain any ionized ingredients, according to directives 1999/2CE and

1999/3/EC and amending acts

PRESERVATION / STORAGE

Shelf life: 24 months

Storage conditions: in a closed packaging, sheltered from the light, at room temperature

Transport Conditions: at room temperature

LOGISTIC DETAILS

Packaging: in 1L PET bottle, in 2L, 20L, 1000L containers

Transport details : /

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