



TECHNICAL AND ANALYTICAL DATA SHEET

Product :	KIRSCH	Edition date :	28/02/2022
Reference :	3014	Date :	23/03/2015
Alcohol :	50,0 % v/v	Page :	1/3

The kirsch is obtained exclusively out of the alcoholic fermentation and distillation of cherries with stone. Kirsch has a strong cherry stone taste and smell. It brings top notes to the preparation in which it is used and a typical cherry taste. It is very much appreciated in the preparation of spirits, bakery specialities, ice creams or flavors.

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 : Kirsch.
Composition : Kirsch: 100 %

LEGAL STATUS

Kirsch (according to directive (EC 110/2008) OR flavouring preparation (according to regulation 1334/2008 CE from 16/12/2008)

RECOMMENDED DECLARATION

Kirsch OR Flavouring preparation OR natural flavour

APPLICATION

Suggestion of application : to flavour pastries, confectioneries, ice creams and fruits mix.

Recommended dosage : /

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ORGANOLEPTIC DATAS

Aspect :	uncolored liquid
Olfactive :	typical kirsch flavour
Taste :	typical kirsch flavour
Texture :	Liquide

SPECIFICATIONS

PHYSICAL AND CHEMICAL DATAS

Alcoholic degree (% v/v) at 20° C :	50,0 ± 0,3
Density at 20°C :	0,93 ± 0,1

ANALYSIS METHOD

MA502
/

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)

energy value (kcal per 100 ml)	297
energy value (kj per 100 ml)	1229
carbohydrate (g per 100 ml)	0
fat (g per 100 ml)	0
sodium (mg per 100 g)	0
sugar (g for 100 g)	0
protein (g per 100 g)	0
saturated fatty acids (g for 100g)	0

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PRESERVATION / STORAGE

Shelf life : 24 months for bulk products (no shelf life for product packed in glass bottle)

Storage conditions : in a closed packaging, sheltered from the light, at room temperature ($\leq 20^{\circ}\text{C}$)

Transport Conditions : at room temperature

LOGISTIC DETAILS

Packaging : in tank, in 1000L-container, in 200L-drum or in 20L-drum, 1 liter glass bottle

Transport details :

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