 Site of Saint-Barthélémy-d'Anjou Direction R&D	TECHNICAL PRODUCT SHEET FOR USE BY GASTRONOMY PROFESSIONALS	FROM DRD I. DUSSOUS	
	SPIRITUEUX FRAMBOISE JACOBERT 50 % vol. JACOBERT RASPBERRY SPIRIT 50 % vol.	<u>Updating</u> 11/04/2007	<u>Page</u> 1 / 4

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1. LEGAL DEFINITION

- ◆ Spirit (in conformity with EC Council Regulation N° 110/2008 and its amendments).

2. LABELLING

- ◆ Spirit or Raspberry Spirit

3. INGREDIENTS


Nature	Quantity (in % weight/weight)
Raspberry Spirit (50% vol.)	44.6
Raspberry infusion (23.5 % vol.)	19.7
Ethanol (ethyl alcohol) (96.5 % vol.)	17.8
Distilled water	16.5
Raspberry Flavour	1.4
Colour E 124	0.0006

4. CHEMICAL COMPOSITION

- ◆ Water
- ◆ Ethanol (ethyl alcohol)
- ◆ Specific organic components, of which sugars (coming from the raspberry spirit, the maceration of raspberry and the raspberry flavours)
- ◆ Mineral component coming from the raw materials.

5. ELABORATION PROCESS

51. Production of raspberry spirit
 511. Sorting and crushing of raspberries
 512. Addition of ethyl alcohol
 513. Maceration
 514. Discontinuous distillation, with elimination of the heads and tails of the maceration obtained in 513
 515. Ageing of the spirit
52. Production of the raspberry maceration
 521. Sorting and crushing of the raspberries
 522. Incorporation of the fruits in mixture water/alcohol
 523. Maceration
 524. Extraction of the maceration obtained in 523

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- 53. Mixing of the spirit, the maceration and the other ingredients
- 54. Adjustment of the alcohol level at 50 % vol. (by addition of distilled water)
- 55. Step of clarification and stabilization
- 56. Filtration through sheets or cartridges
- 57. Bottling.

6. DOSAGE


- ◆ According to professional use or information of your supplier.

7. CONDITIONS OF STORAGE AND SHELF LIFE

- ◆ conditions of storage it is advisable to keep the product away from light and at a temperature close to 15° C.
- ◆ shelf life (Best before date) in the recommended conditions of storage :
 - ◆ in the unopened 1L pet bottle..... 24 months after date of bottling
- ◆ minimum shelf life (Best before date) guaranteed on receipt
 - ◆ in the unopened 1 L pet bottle..... 6 months

8. PHYSICO-CHEMICAL DATA

- ◆ appearance..... Limpid liquid
- ◆ main taste Typical of the raspberry
- ◆ main smell Typical of the raspberry
- ◆ colour..... Red
- ◆ solubility..... soluble with alcohol and water
- ◆ true alcoholic strength by volume
(after correction due to orange essential oils)
(@ 20° C in % vol)..... 50.0 ± 0.3
- ◆ specific gravity @ 20°C (kg/litre)..... 0.930 ± 0.001
- ◆ pH @ 20°C 4.4 ± 0.5
- ◆ total acidity (in g as acetic acid/litre) 1.09 ± 0.22
- ◆ dry extract (g/litre) 7.0 ± 1.4
- ◆ viscosity @ 20°C in centipoises (m.Pa.S) 3.00 ± 0.25
- ◆ maximum temperature for use..... A rise in temperature leads to a loss of alcohol and flavour through evaporation
- ◆ flash point (° C)..... 26

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9. MICROBIOLOGICAL DATA (yeast, mould, bacteria)

- ◆ not applicable (content in alcohol sufficient to guarantee the absence of any micro organisms in the product).

10. NUTRITIONAL DATA

	Quantity		Quantity
Carbohydrate	7.0 ± 1.4 g/litre	Protides (Protein)	0
Of which :			
- sugars	7.0 ± 1.4 g/litre		
- fibers	0		
Lipids	0	Ethanol (ethyl alcohol)	50 % vol. (395 g/litre or 425 g/kg)
Of which :			
- saturated fatty acids	0		
- trans fatty acids	0		
Sodium	Traces	Iron	Traces
Calcium	Traces	Vitamins	0
Calories/litre (kCal/litre)	2,790	kiloJoules/litre (kJ/litre)	11,563
Calories/100 g (kCal/100 g)	300	KiloJoules/100 g (kJ/100 g)	1,243

Convenient for the following diets : intolerance to lactose, vegans, vegetarians, ovo-lacto vegetarians (consuming nothing but eggs and milk), coeliac disease (intolerance to gluten), intolerance to fruit with shells).

11. TOXICOLOGICAL DATA


111. HEAVY METALS	Quantity		Quantity
Arsenic	< 3 mg/kg	Mercury	< 1 mg/kg
Lead	< 10 mg/kg	Cadmium	< 1 mg/kg

112. GENETICALLY MODIFIED ORGANISMS (GMO) AND LABELLING

- ◆ this product :
 - ◆ is not a GMO
 - ◆ does not consist of GMO
 - ◆ was not produced from GMO
 - ◆ does not contain ingredients (including additives and flavors) produced from GMO

and consequently :

- ◆ is not subject to declaration and/or labelling.
(EEC regulations N° 1829/2003 and N° 1830/2003).

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113. DIOXINES

◆ product not concerned
(EEC regulation N  466/2001 modified by the EEC regulation N  684/2004).

114. TREATMENT BY IONIZATION

◆ This product is not subject to treatment by ionization.

115. PRESENCE/ABSENCE OF ALLERGENS (Directive 2003/89/CE)

◆ 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
- 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 SO₂
- Lupin and products thereof
- Molluscs and products thereof

◆ **Does not contain any other ingredients than those listed in point 3. of this technical sheet.**

Issued in Saint-Barth lemy-d'Anjou,
on 15/04/2008



Isabelle DUSSOUS
R.&D. /Process Manager

Remark :

The information and suggestions contained herein are confidential. Even though they have been written up with the utmost care, they do not involve our responsibility and are given for information only. It is the responsibility of the user to make sure that the conditions of use are appropriate, especially as regard the applicable laws or regulations.

N.B. : The safety data sheet is available on request..