

GELIFIED AMARETTO
50% volume

1. LEGAL DEFINITION

Hydro-alcoholic gel, translucent, brown / amber, contains a gelling agent and presents an odoriferous substance (amaretto: almonds / nuts), in conformity with EC Council Regulation.

2. LABELLING

GELIFIED AMARETTO

3. INGREDIENTS

| Nature | Quantity (in % weight/weight) |
|---|-------------------------------|
| Purified water | 51,0 |
| Ethyl alcohol at 96,5% vol. | 42,8 |
| Flavors (flavoring preparations resulting from fruits, plants, spices) | 5,1 |
| Carboxy Méthyl Cellulose (CMC) | 0,7 |
| Coloring caramel (E 150a) | 0,3 |
| Nature identical flavoring substances (including vanillin and benzoic aldehyde) | 0,1 |

**4. ELABORATION
PROCESS**

- Production of an amaretto spirit by mixing alcohol, vanilla extract, alcoholic extract of nuts, cherry and cacao distillates with a flavor, added by a coloring caramel E150a.
- Addition of carboxymethylcellulose (CMC) in order to jellify the liquid, to denature it and to be unfit for consumption as it is, and then addition of purified water.
- Filtration.
- Packing in bottle.

5. DOSAGE

- According to professional use or according to your distributor's indications.
- This product can be used as a flavor in food industry (pastry, ice-cream, chocolates).

6. MAXIMUM RECOMMENDED STORAGE TIME (internal standard of quality)

| | | |
|--|---|---------------------------------------|
| Conditions of storage | it is advisable to keep the product away from light and at a temperature close to 15° C | |
| | Maximum Recommended Storage Time: | Minimum guaranteed on receipt: |
| - In the unopened original 2 liters PET bottle | 24 months after date of bottling | 8 months |

7. PHYSICO-CHEMICAL DATA

| | |
|---|---|
| Appearance | gel liquid, translucent |
| Main taste | hazelnut and bitter almond typical of Amaretto |
| Main smell | hazelnut and bitter almond typical of Amaretto |
| Colour | brown / amber |
| True alcoholic strength by volume (at 20° C in % vol) | 50,0 ± 0,3 |
| Specific gravity at 20°C (kg/litre) | 0,932 ± 0,005 |
| Miscibility | soluble with alcohol and with water |
| Dry extract (g/litre) | 7 ± 1 |
| Viscosity at 20°C in centipoises (m.Pa.s) | 400 ± 100 |
| Maximum temperature for use | A rise in temperature leads to a loss of alcohol and flavor through evaporation |
| Flash point (°C) | 26,0 ± 2,5 |

8. MICROBIOLOGICAL DATA (yeast, mould, bacteria)

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

9. NUTRITIONAL INFORMATION

| Average Nutritional Values / 100 ml | |
|-------------------------------------|------------|
| Energy | 1168,6 kJ |
| | 281,9 kcal |
| Fat (g) | 0,0 |
| Carbohydrates (g) | 1,4 |
| - in which fibers (g) | 0,5 |
| - in which sugars (g) | 0,9 |
| Protein (g) | 0,0 |
| Salt (g) | 0,0 |

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

Alcohol content (g / 100 ml) 39,5

10. TOXICOLOGICAL DATA

| 101. HEAVY METALS | Levels | HEAVY METALS | Levels |
|-------------------|-------------|--------------|-----------|
| Arsenic | < 3 mg/kg | Mercurie | < 1 mg/kg |
| Lead | < 0,5 mg/kg | Cadmium | < 1 mg/kg |

102. RESIDUES OF PESTICIDES

Presence non detected

103. GENETICALLY MODIFIED ORGANISMS (GMO) AND LABELLING

This product:

- is not a GMO
- does not consist of GMO
- is not produced from GMO
- does not contain ingredients (including additives and flavors) produced from GMO

And consequently, this product is not subject to declaration and/or labelling (EC regulations N° 1829/2003 and N° 1830/2003 and its amendments).

104. DIOXINES

Product not concerned (EC regulation N° 1881/2006 and its amendments).

105. TREATMENT BY IONIZATION

This product is not subject to treatment by ionization.

106. PRESENCE/ABSENCE OF ALLERGENS (consolidated EC regulation n° 1169/2011)

This product **contains** nuts (hazelnuts, almonds).

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)

- 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

This product does not contain any other ingredients than those listed in point 3. of this technical sheet.

11. MISCELLANEOUS QUESTIONS

This product is elaborated and bottled in a site certified ISO 9001 : 2015, ISO 22000 : 2005, ISO 14001 : 2015 and OHSAS 18001 : 2007. This product is in compliance with the European regulations concerning in particular the risks analysis (H.A.C.C.P. method) and the traceability.

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REMARK

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