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 Thomas Ridley QC Dept.  
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As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, we recommend that you always carefully read the product label prior to using or consuming any such products. You should not solely rely upon the information we provide and make your own assessment as to the suitability or otherwise of any given product.

Aspall Organic Cyder

Produced by the process of yeast fermentation of chaptalised organic apple juice (chaptalisation is the addition of sugar, which must be organic for this product, to the juice to increase alcohol level of the fermented cyder), which may be fresh pressed or reconstituted from concentrate. Juice from culinary & desert (collectively known as "cull" and having low levels of polyphenol), and bittersweet (i.e. traditional "cyder" apples having high levels of polyphenol) apples is fermented. Juice derived from organic pears may be used as long as the pear juice does not exceed 25% of the total juice content.

On completion of fermentation, the cyder is racked off the sedimented yeast and allowed to settle in temperature-controlled storage conditions. Sulphur dioxide preservative / antioxidant is used throughout the fermentation and storage stages to prevent the growth of unwanted microbes which might adversely affect the flavour. The "cull" and bittersweet cyders are blended together and the blend adjusted for acidity levels and residual sugar, when apple juice is added, before being cross-flow filtered and adjusted for final preservative / antioxidant in order to protect the cyder from microbial spoilage and oxidation once bottled. The final addition may include both sulphur dioxide and ascorbic acid.

The filtered cyder is either transferred by road tanker for bottling by a co-packer or bottled at the Aspall site on the company's own cyder line. Product sterility is achieved by membrane filtration or pasteurisation.

The packaged cyder is clear and bright, free from cloud or any suspended foreign matter and does not contain any artificial colour or flavours.

This product is certified as Organic by the Soil Association **GB-ORG-05/GB-BIO-142**

Product Composition		
Material	Country of Origin	Use(s)
Organic Cyder	United Kingdom	Main ingredient
Organic Sucrose	Thailand	Sweetener
Malic Acid	South Africa	Raise acidity
Carbon Dioxide	United Kingdom	Carbonation
Sulphur Dioxide (allergen)	United Kingdom	Preservative / antioxidant
Ascorbic Acid	China	Antioxidant

Ingredients List ( In order of magnitude) g/L
Water Organic Apple Juice Organic Sucrose Malic acid Carbon Dioxide Ascorbic acid Sulphur dioxide (Allergen)

Processing Aids		
Material	Use(s)	Comments
Uvaferm BC (Wine yeast, dried)	Added to control fermentation of sugars into alcohol	Removed by filtration before final packaging
Fermaid K	Yeast nutrient	Metabolised by the yeast during fermentation
Diammonium Phosphate	Yeast nutrient	Metabolised by the yeast during fermentation
GoFerm	Yeast nutrient	Metabolised by the yeast during fermentation
Zinc Sulphate	Yeast nutrient	Metabolised by the yeast during fermentation
Endozym Ultra F	Added to break down pectin and other carbohydrates	Metabolised by the yeast during fermentation

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Zetolite 63 (Copper)	Purify agent	Removed by filtration before final packaging
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Analytical Standards					
Parameter	Method	Minimum	Target	Maximum	Frequency of analysis
Alcohol (% v/v)	Distillation / GC	6.5	6.8	7.1	Every batch
Acidity (as Malic Acid)	Titration	0.40%	0.45%	0.50%	Every batch
Specific Gravity	Density meter	1.006	1.007	1.008	Every batch
Total Sulphur Dioxide (mg/l)	Ripper titration			100	Every batch
Free Sulphur Dioxide (mg/l)	Ripper titration	25*	40	55	Every batch
pH	pH Meter	3.2	3.5	3.8	Every batch
Carbon Dioxide (g/l)	Corning Analyser	4.4	4.7	5.0	Every batch
Ascorbic Acid	Test strips			800ppm	Every batch
Pesticide Residue	External analysis	Less than EU MRL's			Once per year

\* Ascorbic Acid addition required

Microbiological Standards			
Parameter	Method	Target (CFU/500ml)	Frequency of analysis
Yeasts, Moulds, Bacteria	WL Agar	<1Y, <1M, <10B	Each batch

Organoleptic Standards		
Parameter	Standards	Frequency of analysis
Colour	Mid straw to pale golden	Each batch
Flavour	Clean aroma of bittersweet apples, with floral and cedar wood notes. Medium dry with good acid balance, medium to full in body with a pleasant drying astringency on the finish and a long aftertaste	Each batch

Filtration		
	Filter Type	Filter Spec
Pre-filler	0.45 micron absolute membrane	0.45 micron

Nutritional Data				
Typical Values			Per 100ml of Product	Analytical / Calculated
Energy	kJ		264	Calculation
	kcal		63	Calculation
Fat	Total	g	<0.5	Analytical
	of which saturates	g	<0.1	Analytical
Carbohydrate	Total	g	3.6	Analytical
	of which sugars	g	2.3	Analytical
Protein	g		<0.5	Analytical
Sodium	mg		3	Analytical
Salt	g		0.008	Calculation

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**Suitability**

This product is:	Yes	No	Details
Suitable for Vegans	Yes	<del>No</del>	
Suitable for Coeliacs	Yes	<del>No</del>	
Suitable for Kosher	<del>Yes</del>	No	Not certified
Suitable for Halal	<del>Yes</del>	No	

**Shelf Life**

Shelf life of bottled product (Best Before):	2 years
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**GMO Declaration**

All raw materials and processing aids used in production of this product are sourced from non-genetically modified ingredients and have not been exposed to such modification.  
 Aspall actively avoid the use of GM materials in their product range and stipulate with their suppliers that all food ingredients and products must not contain any genetically modified organisms or be produced from any genetically modified organisms.

**Food Tolerance Data**

This product is Free From:	Yes	No	Details
Cereals containing gluten (i.e. wheat, barley, rye, oats, spelt and kamut)	✓		
Crustaceans (i.e. prawns, crab, lobster)	✓		
Molluscs (i.e. mussels / oysters)	✓		
Eggs (and egg derivatives i.e. Albumen, lysozym)	✓		
Fish (and fish derivatives)	✓		
Milk (and milk derivatives i.e. casein)	✓		
Soya (and derivatives)	✓		
Mustard (Mustard seed and derivatives i.e. mustard flour / mustard oil)	✓		
Sulphites (E220-E228) >10 mg/kg		✓	Contains sulphur dioxide preservative / antioxidant
Lupin (and derivatives)	✓		
Celery / Celeriac (and derivatives)	✓		
Peanuts (and derivatives, including oils)	✓		
Nuts (tree nuts i.e. almonds, hazelnut, walnut, brazil nut, pistachio, macadamia) (and derivatives, including unrefined nut oils)	✓		
Sesame (Sesame seed and derivatives, including oils)	✓		
Yeast and Yeast Derivatives		✓	To ferment apple juice
Added Sugar		✓	To aid fermentation & sweeten
Colours (Artificial and Natural)	✓		
Artificial Flavours	✓		



**Packaging**

The Filtered Cyder is packed into :-  
330, 500 ml glass bottles .  
30L plastic or 30 & 50 L Steel Kegs .

All packaging is compliant with EU1935/2004 Materials and articles intended to come into contact with food and EU 10/2011 Food contact plastics regulation.

**Traceability**

Glass - Traceability information is located on the Label on each Pallet - . Individual Pallets can be traced back to Raw material delivery Via the SSCC No . Or by the coding on the neck of the Bottle

Kegs - Traceability information is located on the Label on each Pallet - . Individual Pallets can be traced back to Raw material delivery Via the Pallet ID No 28xxxxxxx . Or by the coding printed on the KEG Collar

The Batch ID (37xxxxxxx) Or production date are also available on the Pallet Labelling .

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