



Aspall Premier Cru Cyder

Produced by the process of yeast fermentation of chaptalised apple juice reconstituted from concentrate (chaptalisation is the addition of fermentable sugars (Sucrose / Glucose), to the juice, to increase alcohol level of the fermented cyder). The Juice is sourced from culinary & desert (collectively known as "cull" and having low levels of polyphenol) And traditional bittersweet apples.

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, then 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 or bottled / kegged at the Aspall site on the company's own filling lines. Product sterility is achieved by membrane filtration.

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

Product Composition		
Material	Country of Origin	Use(s)
Water	United Kingdom	Main ingredient
Apple Juice	United Kingdom	Main ingredient
Apple Juice (from concentrate)	Europe	Main ingredient
Sucrose (liquid sugar)	And/Or United Kingdom	Main ingredient Sweetener
Glucose syrup		Main ingredient Sweetener
Malic Acid	South Africa	Main Ingredient Use to raise acidity
Carbon Dioxide	United Kingdom	Main ingredient Carbonation
Ascorbic acid	United Kingdom	Antioxidant
Pottasium Metabisulphite	United Kingdom	Preservative / Antioxidant

Ingredients declaration as seen on label (Sucrose only)
Water Apple Juice Apple Juice (from concentrate) Sugar Acid: Malic acid Antioxidant: Ascorbic Acid Antioxidant: Potassium Metabisulphite

Ingredients declaration as seen on label (Sucrose and Glucose)
Water Apple Juice Apple Juice (from concentrate) Glucose Syrup Sugar Acid: Malic acid Antioxidant: Ascorbic Acid Antioxidant: Potassium Metabisulphite

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%	7.0%	Every batch
Acidity (as Malic Acid)	Titration	0.43%	0.48%	0.53%	Every batch
Specific Gravity	Density meter	1.006	1.007	1.008	Every batch
Total Sulphur Dioxide (mg/l)	Ripper Titration			200	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) bottle	Corning Analyser	4.4	4.7	5.0	Every batch
Carbon Dioxide (g/l) keg	Corning Analyser	3.8	4.25	4.5	Every batch
Ascorbic Acid	Test strips			800ppm	Every batch
Pesticide Residue	External analysis	Less than EU MRL's			Once per year

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	Pale to mid straw	Each batch
Flavour	Clean, light aroma of dessert apples. Dry, round and creamy on the palate. Good acid balance, pleasant soft tannins and elegant, long finish	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	262	Calculation
	kcal	63	Calculation
Fat	Total	g	<0.5
	of which saturates	g	<0.1
Carbohydrate	Total	g	3.4
	of which sugars	g	2.2
Protein	g	<0.5	Analytical
Sodium	mg	4	Analytical
Salt	g	0.01	Calculation

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**Suitability**

This product is:	Yes	No	Details
Suitable for Vegans	Yes	No	
Suitable for Coeliacs	Yes	No	
Suitable for Kosher	Yes	No	Not certified
Suitable for Halal	Yes	No	Not certified

**Shelf Life**

Shelf life of bottled product (Best Before):	2 years
Shelf life of Kegged product (Best Before):	9 months [ <b>Once opened</b> : Store in a cool ambient environment and use within 28 days.]

**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)	✓		



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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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