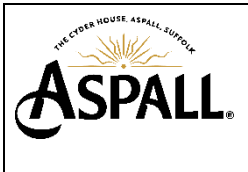


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As product information, ingredients, nutritional guides and dietary or allergy advice may change from time to time, we recommend that you always carefully read the product label prior to using or consuming any such products. You should not solely rely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



spec 131.docx

Aspall Apple Cider

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)

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" base cyder is blended with apple juice and blackberry juice (from concentrate), vegetable glycerol is added, and the blend adjusted for acidity levels and residual sugar, before being cross-flow filtered and adjusted for final preservative in order to protect the cyder from microbial spoilage and oxidation once bottled. The final addition will also include include both sulphur dioxide and ascorbic acid and additional colouring and flavouring ingredients .

The filtered cyder is bottled / kegged at the Aspall site on the company's own lines. Product sterility is achieved by membrane filtration.

The packaged cyder is clear and bright, and free from cloud or any suspended foreign matter.

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	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
Fruit Concentrate (Aronia)	Holland	Colour / Fruit / Body
Natural blackberry flavouring	United Kingdom	Flavouring
Blackberry Concentrate	Europe	Flavouring
Caramel	United Kingdom	Colour adjustment
Vegetable Glycerine	Europe	Add body
Ascorbic Acid	China	Antioxidant
Pottasium Metabisulphite	United Kingdom	Preservative / Antioxidant

Ingredients declaration as seen on label (Sucrose only)
Water Apple Juice Sugar Apple Juice (from concentrate) Acid: Malic acid Vegetable Glycerine Blackberry Juice (from concentrate) Aronia Juice (from concentrate) Antioxidant: Ascorbic Acid Colour: Ammonia Caramel Antioxidant: Potassium Metabisulphite Flavouring: Natural blackberry flavouring

Ingredients declaration as seen on label (Sucrose and Glucose)
Water Apple Juice Apple Juice (from concentrate) Sugar Glucose Acid Malic acid Vegetable Glycerine Blackberry Juice (from concentrate) Aronia Juice (From concentrate) Antioxidant: Ascorbic Acid Colour: Ammonia Caramel Antioxidant: Potassium Metabisulphite Flavouring: Natural blackberry flavour

Processing Aids		
Material	Use(s)	Comments
Pectolytic enzyme	Breaks down pectin in pressed apple juice	Prevents haze formation
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
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	3.8	4.0	4.09	Every batch
Acidity (as Malic Acid)	Titration	0.55%	0.60%	0.65%	Every batch
Specific Gravity	Density meter	1.0185	1.020	1.0215	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	3.1	3.4	3.7	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 ppm	Test strips	600	700	800	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	Tawny garnet	Each batch
Flavour	Clean aroma of blackberry and apple. Palate medium bodied, medium sweetness with tangy acidity on the 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	194
		kcal	46
Fat	Total	g	<0.1
	of which saturates	g	<0.1
Carbohydrate	Total	g	5.5
	of which sugars	g	4.3
Protein		g	<0.1
Sodium		mg	2.4
Salt		g	0.01

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 [Once opened : Store in a cool ambient environment and use within 28 days.]

GMO Declaration
<p>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.</p> <p>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.</p>

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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