

TECHNICAL PRODUCT SHEET FOR PROFESSIONALS

PORT CHARLOTTE® WHISKEY 50% volume

SENDER: Muriel GUELY / B.C. UPDATING: 01/07/2019 PAGE: 1/3

Sheet created on: 01/02/2018

1. LEGAL DEFINITION

- · Whisky or whiskey
- a) Whiskey or whiskey is the spirit drink obtained exclusively:
- (i) by distillation of a malted grain must with or without the whole grain of other cereals, which has been:
- saccharified by the diastase of the malt it contains, with or without other natural enzymes,
- fermented under the action of yeast;
- (ii) after one or more distillations to less than 94,8% vol, so that the product of distillation has an aroma and taste from the raw materials used,
- (iii) after aging of the final distillate for a minimum period of three years in wooden barrels with a capacity of not more than 700 liters.

The final distillate, which can be added only with water and ordinary caramel (for coloring), retains the color, aroma and taste obtained by the production process referred to in points (i), (ii) and (iii).

- (b) The minimum alcoholic strength by volume of whiskey or whiskey shall be 40% .13.2.2008 EN Official Journal of the European Union L 39/29
- (c) There is no addition of alcohol as defined in Annex I (5), diluted or not.
- (d) Whiskey or whiskey must not be sweetened or flavored or contain any additive other than the ordinary caramel used for coloring.

(in accordance with CE Regulation No. 110/2008 and its amendments)

2. LABELLING

SINGLE MALT SCOTCH WHISKY

3. INGREDIENTS

In accordance with the EC Council n° 110/2008 and its amendments.

Nature	Quantity (in % weight/weight)	
Purified water	57,6	
Single Malt Whisky at 100 % vol.	42,4	

4. ELABORATION PROCESS

- · Malted barley is steeped in hot water to dissolve natural sugars, and a sweet liquid (wort) is extracted.
- The wort is then mixed with yeast and left for fermentation.
- This fermented liquid (wash) is then distilled twice in copper stills, to produce new spirit at approx. 70% alc./vol.
- This new spirit is then filled into oak casks for maturation.
- The casks are stored at Islay at ambient temperature for a minimum of 3 years.
- \cdot Islay spring water is added to adjust the TAV to 50% vol.
- · Safety filtration and bottling.

5. DOSAGE

According to professional use or according to your distributor'indications.

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

Conditions of storage	it is advisable to keep the product in its closed original container, away from light and at a temperature close to 15° C.	
	Maximum Recommended Storage Time:	Minimum guaranteed on receipt:
- In the unopened 0,7 liter glass bottle	30 months after date of bottling	10 months



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7. PHYSICO-CHEMICAL DATA

Appearance	limpid liquid
Main taste	smoky peated whisky
Main smell	smoky peated whisky
Colour	amber
True alcoholic strength by volume (at 20°C in % volume)	50,0 ± 0,3
Specific gravity at 20°C (kg/litre)	0,9300 ± 0,0010
Miscibility	soluble with alcohol and water
Total acidity (in g as acetic acid/litre)	0,25 ± 0,08
Dry extract (g/litre)	0,03 ± 0,05
Maximum temperature for use	A rise in temperature leads to a loss of alcohol and flavour 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	1159,0 kJ		
	277,0 kcal		
Fat (g)	0,0		
Carbohydrates (g) - in which sugars (g)	0,1 0,1		
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), coeliac disease (intolerancy to gluten), intolerancy to fruit with shells.

10. TOXICOLOGICAL DATA

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



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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 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 except:

- (a) wheat based glucose syrups including dextrose
- (b) wheat based maltodextrins
- (c) glucose syrups based on barley
- (d) cereals used for making alcoholic distillates
- · 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 SO,
- · 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.

Issued in Saint-Barthélémy-d'Anjou, on 01/07/2019

Muriel GUELY R&D DIRECTOR

REMARK

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