

Wir begleiten
Ihre erfolgreiche
Getränkeherstellung

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Brennereitechnologie

Flavors for the aromatisation of spirit drinks

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Technicale informations and instructions for use

This information sheet contains information on the aromatisation or flavour enhancement in spirits.

Recommendations on related topics can be found in the following information sheets:

- „**Nut-spirit drinks**“ (Nutgeist / nut spirit drinks/ nut liqueur)
- „**Liqueur preparation with concentrates and flavors**“ (Ingredients, recipe developing)
- „**Concentrates and flavors**“ (recipe recommendations)

Legal information:

The Spirits Ordinance VO (EC) No. 110/2008 regulates in detail which spirits may be flavoured by adding aromas. The spirits categories "brandy" and "geist" do not belong to this category, but "liqueur" and all spirits which do not belong to any category and must therefore be declared under the sales description "spirit drinks".

Whilst "Spirit drinks" may be flavoured with distillates, aroma extracts as well as natural and nature-identical flavours, for "liqueurs" from

- Arctic dewberry,
- pineapple,
- anise,
- gentian,
- common cranberries,
- *Artemisia glacialis*,
- blueberries,
- raspberries,
- cherries,
- mulberries,

- mint,
- cloudberries,
- cranberries,
- sea buckthorn berries,
- blackcurrants,
- sweet clover and
- citrus fruits

a nature-identical aromatisation is not permitted.

Use of flavors:

Our catalogues, recipe recommendations, specifications and product labels indicate the usual dosage of the aroma in the spirit drink adjusted to drinking strength.

Since the "right" dosage is a matter of taste, individual preliminary tests are indispensable; especially if other taste-giving ingredients such as fruit juices, alcoholic preparations, extracts or distillates are part of the recipe.

Flavors as a tool for quality improvement?

Flavors are used for the aromatisation of spirits, sometimes to intensify an already existing odor and taste impression in a correct, flawless distillate, which is to be sold as "Spirit drink".

Flavors are not intended to mask existing undesirable flavors or sensory defects, nor are they intended to turn inedible distillates into marketable luxury foods.

Evaluation of undiluted flavors:

The following misunderstandings may occasionally give rise to complaints that cannot be attributed to a product defect and are therefore not grounds for complaint.

1. „*The aroma smells atypical*“

Concentrated aromas and aroma extracts almost always smell atypical or at least inharmonious. This is easy to explain: The proportions of the individual aroma components present in the concentrated product with respect to each other and to alcohol are far from the concentrations required for the harmonious aroma and taste of the finished spirits.

Anyone who occasionally enjoys tea with rum knows how important the correct dosage of the flavouring ingredient rum is. And that only another ingredient, i. e. some sugar or honey, makes the drink a taste sensation.

2. „*The aroma smells weak / hardly shows any effect*“

Our spirit aromas are mostly natural, concentrated distillates and extracts of fresh fruit, herbs and spices with alcohol.

On the one hand, natural flavors do not have by far the intensity of nature-identical and artificial flavors that we encounter in industrially produced fruit preparations, baked goods, spreads, detergents or personal care products.

On the other hand, the quality of natural flavours is subject to fluctuations that depend on the harvest year and the origin of the raw materials and cannot be fully compensated for by adjusting the processing conditions. This explains the differences between different production batches.

A matter of taste or a justified complaint?

We investigate any objectively formulated complaint that cannot be explained by the facts described above.

However, we are not aware of any case in which a production or marking error of our products would have been the cause of a justified complaint.

If you, as a regular customer and connoisseur of our flavors, should notice any irregularities, we will initially only need the product name and batch number in order to be able to check our reserve samples.

New customers or first-time buyers of an aroma that is still unknown to them have the option of first requesting a product sample from us. In the preliminary test, small quantities of spirits of the planned recipe can be mixed and assessed sensorically.

This makes it easier to develop and perfect your own recipes, because the effect of different dosages of aromas can be seen in the overall recipe.

Natural flavors have their limits, as described above. There are examples where they cannot meet the expectations of the spirits producer. Whether the aroma is too weak, whether the inherent flavor of the other recipe components is too strong or whether the distiller's requirements are too high is a matter of opinion. Another important reason for carrying out preliminary tests.

Against this background, we ask for your understanding that we cannot accept the return of flavors in opened bottles without our prior acknowledgement of a product defect for credit or exchange.

All information in this publication corresponds to our current experience and knowledge.

Schliessmann Kellerei-Chemie neither warrants that the products can be used without prior diligent testing as described above, nor that patent rights of third parties are not infringed by their use.