



## *ANNEX*

### **EUROPEAN CIDER AND FRUIT WINE ASSOCIATION (AICV)**

#### **VOLUNTARY INGREDIENT LISTING & NUTRITION INFORMATION: PRODUCTION PROCESS FOR CIDER<sup>1</sup> AND FRUIT WINE**

##### **THE INDUSTRY**

The European Cider and Fruit Wine Association (AICV), formally set up in 1968, with a permanent secretariat in Brussels, represents producers of cider and fruit wine from the following EU member states: Belgium, Denmark, Finland, France, Germany, Ireland, Netherlands, Poland, Spain, Sweden, Switzerland and the UK. Representation to AICV is either via national trade associations or by direct company participation.

##### **INTRODUCTION**

Set out below is a description of the production process for cider (and perry) and fruit wine with its implication for the provision of ingredient listing and nutrition information. Cider and fruit wine are transformed agricultural products characterised by the process of fermentation. Being agricultural products their character can change from one year to another depending on the characteristics of the crop.

Cider and fruit wine are resulting from a natural microbiological process of fermentation of the juice, which could either be fresh pressed juice, or from concentrate. It is this process of fermentation that will give the final natural character to the product rather than the type of juice, as this is where the naturally occurring flavour changes take place. Therefore, not all ciders and fruit wines can be made with a fixed recipe, as their composition can be adapted in the final stages of production process, usually by blending or by the use of ingredients or additives for balancing colour, sweetness and flavour.

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<sup>1</sup> Cider also means perry: Cider is an apple based product and perry a pear based product.

It is the process of fermentation into an alcohol base, which fundamentally transforms the basic ingredients: whether or not the fermented base is the primary ingredient for cider and fruit wine will depend on the traditions and circumstances in each market where cider and fruit wine are made and sold.

### **CIDER AND PERRY**

The European Cider and Fruit Wine Association (AICV) define cider and perry as alcoholic beverages, with a %abv, of between 1.2% and 8.5%abv<sup>2</sup>, obtained by the complete or partial fermentation of the juice of fresh apples or reconstituted concentrated apple juice, with or without the addition of sugars and/or water. In the case of perry the fruit is mainly pear.<sup>3</sup>

At various stages of the production process additional ingredients are introduced.

### **FRUIT WINE**

Fruit wine is defined by AICV as an alcoholic beverage, with an %abv, of between 1.2% and 16% abv (with fortified fruit wines<sup>4</sup> between 8.5%abv and 22% abv<sup>5</sup>), obtained by the complete or partial fermentation of the juice or the pulp of fresh fruits, except grapes, or reconstituted concentrated fruit juice.

At various stages of the production process additional ingredients are introduced.

### **PRODUCTION PROCESS - FERMENTED BASE**

The first yet principal stage of making cider/perry and fruit wine is the fermentation of the naturally occurring sugars in the juices (and any additional sugars introduced) by yeast. This is also where the naturally occurring flavour changes take place<sup>6</sup>.

At this point the fermented base is created, known as:

Apfel Wine<sup>7</sup>/cider - for cider/perry  
Fruit wine - for fruit wine

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<sup>2</sup> Low alcohol cider and perry are at less than 1.2%abv.

<sup>3</sup> AICV Code of Practice (6<sup>th</sup> Ed., 2015), Brussels. Paragraphs 3.2.1 for cider and 3.2.2 for perry.

<sup>4</sup> Fortification of Fruit wine is achieved by the addition of distilled alcohol of agricultural origin. In this case the alcoholic strength is limited to no more than 22%abv.

<sup>5</sup> Other types of fruit wine: 'Brand' Fruit wine between 8.5%abv and 15%abv and aromatized fruit wine between 8.5%abv and 18%abv (the addition of distilled alcohol of agricultural origin is permitted). There are low alcohol variants of fruit wines of between 0.5%abv to 8.5%abv.

<sup>6</sup> Lea, A. Craft Cider Making (3<sup>rd</sup> Ed., 2015) The Crowood Press Ltd, p25

<sup>7</sup> <https://www.deutsche-lebensmittelbuch-kommission.de/impressum-datenschutz>

## **PRODUCTION PROCESS -FINAL PRODUCT**<sup>8</sup>

After the fermented base has been completed 'racking' takes place – this is where the alcohol produced is pumped/syphoned away from the residual yeast and transferred to a clean container for further storage at which place further maturation can occur or where additional fermented juices are blended.

The final cider or perry is made at this stage with:

- Blending/fining/filtration;
- With or without the addition of sugars and sweeteners as appropriate to establish a 'dry' or 'sweet' product;
- Addition of preservatives e.g. sulphites;
- With or without carbonation at the appropriate level to establish a 'still' or 'sparkling' product;
- Addition of flavours or colours if required – balancing or enhancement;
- Pasteurization.

The final fruit wine is made at this stage, following a similar process stage, with the addition of distilled alcohol of agricultural origin or rectified alcohol for fortified fruit wines and aromatized fruit wines.

## **PRODUCT CHARACTERISTICS**

The processes, which take place in the final stages of production, are designed to make a cider/perry or fruit wine with appropriate characteristics that are suitable for the appropriate markets into which they are sold.

Taking the example of cider, those produced in Sweden have a distinctive flavour profile and character to those made in France, Spain and Britain. Likewise British ciders are distinctive in character to those in France and Spain<sup>9</sup>.

## **SUPPORT FOR PRODUCERS**

To fulfill the commitment of the joint industry ingredient listing and energy information proposal AICV will provide support for its member associations and companies producing cider, perry and fruit wines through a number of measures:

1. AICV will encourage members to provide information to consumers on ingredient and appropriate nutrients either on-label or on-line using the formats prescribed in regulation 1169/2011. It is important that there is an on-label link to the on-line information.
2. AICV is currently revising its existing Labelling Guidelines. The Guidelines will provide technical information of the appropriate means for calculating the

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<sup>8</sup> Lea, A. Craft Cider Making (3<sup>rd</sup> Ed., 2015), p26

<sup>9</sup> These differences are set out in the section "The Richness of the European cider and fruit wine market: cider as national pride", from the publication 'European Cider Trends 2017' jointly produced by GlobalData and AICV.

energy value of products and provide examples of the format for providing the food information for consumers. These guidelines will be circulated to members in July 2018.

3. The Guidelines will provide a consumer friendly explanation of the processes involved in the making of cider and fruit wines – from the tree to the distribution centre.
4. Information about the production processes for cider and fruit wines will appear on the AICV website and individual company websites.
5. AICV will undertake the monitoring and evaluation of the industry commitment. This will be conducted on an annual basis on the anniversary of the presentation of the voluntary commitment to the Commission.
6. AICV will put in place a procedure/pathway that will aid consumers and other stakeholders to obtain more information about food ingredient information or to address any concerns they may have.

2 March 2018