



Grandes Distilleries de Charleroi S.A.

Rue des Verreries 44a
B-6040 Jumet - BELGIUM

Technical specifications

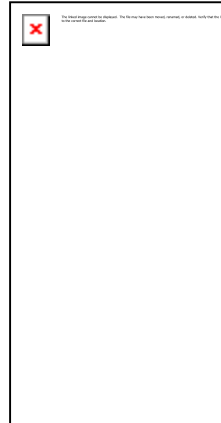
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G.D.C.

COMMERCIAL NAME			RED ROPE MADAGASCAR (0,7L \ 38%)				
LEGAL NAME			RUM LIQUEUR				
BRAND			RED ROPE				
ORIGIN			BE				
CUSTOM TARIFF NUMBER			22084011				
NET VOLUME IN LITERS			0,700				
% ALCOHOL			38,00				
PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxLxL in mm)			QUANTITY
PC	1580	g	5411353066554	230	100	100	
CARTON	9,7	Kg	15411353066544	250	240	360	6
LAYER		Kg		250	800	1200	60
PALLET	402.2	Kg		1150	800	1200	240



Do not place any other labels here. The following labels should appear in separate fields below.



PRODUCT SPECIFICATION	
INGREDIENTS	Rum, water, cane sugar syrup, natural flavour, vanilla infusion, colouring: caramel
DDM/DLC	This product contains 10% or more by volume of alcohol and is not labelled.
STORAGE	Closed package, upright, protected from light, heat
NOTES	
ORGANOLEPTIC CHARACTERISTICS	
USE./PREP.	To drink neat or on ice.
COLOR	Light brown rum
ODOR	Vanilla rum
FLAVOR	On the palate, Red Rope Madagascar reveals a first wave of vanilla sweetness. The sweet notes of vanilla intertwine with the deeper nuances of rum, creating a complex taste experience. Accents of caramel and light spicy hints demonstrate a meticulous infu
ALLERGENS / IONIZATION / GMO	
ALLERGENS	Regulation 1169/2011: Absence of major allergens
GMO	According to Regulations EC 1829 & 1830/2003: This product does not require any labeling related to GMOs in the final product.
IONIZATION	Raw material(s) not subjected to ionization. Directives 1999/2/EC and 1999/3/EC of 22 February 1999 relating to foodstuffs and food ingredients treated with ionizing radiation.

VALEUR NUTRITIONNELLE PAR 100 ml						
ENERGY	1173	Kj	280	Kcal		
FAT	NC			g	SATURATED FATTY ACIDS	NC g
CARBOHYDRATES	NC			g	SUGARS	17,7 g
DIETARY FIBERS	NC			g	PROTEINS	NC g
SALT	NC			g		
MICROBIOLOGICAL & PHYSICOCHEMICAL CHARACTERISTICS						
TOTAL BACTERIA COUNT	NA		Cfu/g	ACIDITY	NC	± g/l
YEAST	NA		Cfu/g	DENSITY	NC	±
MOLDS	NA		Cfu/g	PH	NC	±
BRIX	NC		± 1 °B			

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The figures and data in this document are indicative		



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