



G.D.C.

U.S.A.

COMMERCIAL NAME							
LEGALE NAME							
BRAND		VEUVE DUBARRY					
ORIGIN		FR					
CUSTOM TARIFF NUMBER		22051010					
NET VOLUME IN LITERS		0,750					
% ALCOHOL		8,50					
PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxLxW in mm)			QUANTITY
PC	1332	g	3500610120329	318	82	82	
CARTON	8,2	Kg	3500611144621	321	171	258	6
LAYER		Kg		321	800	1200	126
PALLET	875	Kg		1740	800	1200	630



PRODUCT SPECIFICATION	
INGREDIENTS	77.273% wine, 20.21% water, 1.5% sugar, 0.665% carbon dioxide (CO2), stabilizer E414, acidifier E330, preservative E202 (potassium sorbate) 0.023%, preservative E202 (0.023%) and E228 (0.004%)
GRAPE VARIETY	
VINTAGE	
WINEMAKING	
DDM/DLC	2 years from the production date (see indication on the bottle)
STORAGE	Closed package, upright, protected from light, heat
APPELATION	
NOTES	
ORGANOLEPTIC CHARACTERISTICS	
USE./PREP.	
T° SERVICE	6 à 8
COLOR	
ODOR	
FLAVOR	
ALLERGENS / IONIZATION / GMO	
ALLERGENS	This product contains the following allergen(s) : Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre
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.

NUTRITIONAL VALUE PER 100 ml						
ENERGY	235	Kj	56	Kcal		
FAT	< 0,5			g	SATURATED FATTY ACIDS	< 0,01
CARBOHYDRATES	1,5			g	SUGARS	1,5
DIETARY FIBERS	0			g	PROTEINS	< 0,5
SALT	< 0,01			g		
MICROBIOLOGICAL & PHYSICOCHEMICAL CHARACTERISTICS						
TOTAL BACTERIA COUNT	0		Cfu/g	ACIDITY	3,72	± g/l
YEAST	2		Cfu/g	DENSITY	0,99959	±
MOLDS	0		Cfu/g	PH	3,23	±
BRIX	NC		± 1 °B	RESIDUAL SUGARS	15 g/l	g/l

