



G.D.C.

COMMERCIAL NAME							
LEGALE NAME							
BRAND		JUST O					
ORIGIN		DE					
CUSTOM TARIFF NUMBER		22029919					
NET VOLUME IN LITERS		0,750					
% ALCOHOL		0,00					
PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxLxW in mm)			QUANTITY
PC	1166	g	4003301086694	300	77	77	
CARTON	7,2	Kg	4003301086700	305	173	255	6
LAYER		Kg		305	800	1200	144
PALLET	562	Kg		1235	800	1200	456



PRODUCT SPECIFICATION	
INGREDIENTS	97% dealcoholised wine (various varieties of Sauvignon blanc)
GRAPE VARIETY	Sauvignon blanc
VINTAGE	
WINEMAKING	
DDM/DLC	2 years from the production date (see indication on the bottle)
STORAGE	Store at room temperature and away from sunlight. After opening, keep in a cool place (refrigerator). Use within 6 months after opening.
APPELLATION	
NOTES	

ORGANOLEPTIC CHARACTERISTICS	
USE./PREP.	Less calories than an alcoholic beverage
T° SERVICE	7
COLOR	White
ODOR	A range of typical grape varieties
FLAVOR	A range of typical grape varieties

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	92	Kj	22	Kcal			
FAT	0			g	SATURATED FATTY ACIDS	0	g
CARBOHYDRATES	4,6			g	SUGARS	4,3	g
DIETARY FIBERS	0			g	PROTEINS	0	g
SALT	0,004			g			

MICROBIOLOGICAL & PHYSICOCHEMICAL CHARACTERISTICS					
TOTAL BACTERIA COUNT	NC	Cfu/g	ACIDITY	5,5	± g/l
YEAST	< 4	Cfu/g	DENSITY	1,023	±
MOLDS	< 4	Cfu/g	PH	3,2	±
BRIX	NC	± 1 °B	RESIDUAL SUGARS	42,5 gr	g/l

