



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	1187	g	4003301086717	300	78	78	
CARTON	7,3	Kg	4003301086724	305	170	260	6
LAYER		Kg		305	800	1200	114
PALLET	571	Kg		1370	800	1200	456





PRODUCT SPECIFICATION	
INGREDIENTS	97% dealcoholised wine (various varieties of Cabernet Sauvignon)
GRAPE VARIETY	Cabernet Sauvignon
VINTAGE	
WINEMAKING	
DDM/DLC	2 years from the production date (see indication on the bottle)
STORAGE	Store at room temperature and protect from sunlight. After opening, keep cool (in the refrigerator).
APPELATION	
NOTES	
ORGANOLEPTIC CHARACTERISTICS	
USE./PREP.	Less calories than an alcoholic beverage
T° SERVICE	14-16
COLOR	Red
ODOR	A range of typical grape varieties
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	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	6,15	± g/l
YEAST	< 4	Cfu/g	DENSITY	1,0298	±
MOLDS	< 4	Cfu/g	PH	3,53	±
BRIX	NC	± 1 °B	RESIDUAL SUGARS	42,5 gr	g/l

