



COMMERCIAL NAME							
LEGALE NAME		SPARKLING DRINK FROM ALCOHOLFEE WHITE WINE					
BRAND		JUST 0					
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	1386	g	4003301069086	310	76	76	
CARTON	8,5	Kg	4003301069093	315	190	280	6
LAYER		Kg		315	1200	800	96
PALLET	560	Kg		1260	1200	800	384



PRODUCT SPECIFICATION	
INGREDIENTS	Alcoholfree white wine, grape must, sugar, carbon dioxide, antioxidant ascorbic acid, preservative sulfur dioxide
GRAPE VARIETY	NC
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.
APPELATION	
NOTES	
ORGANOLEPTIC CHARACTERISTICS	
USE./PREP.	Carefully selected wines get dealcooled using a special method. an alcohol free white wine sparkling which is lower in calories compared to alcoholic wine.
T° SERVICE	7-9°C
COLOR	White
ODOR	Fresh
FLAVOR	Apple and pear
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	123	Kj	29	Kcal			
FAT	0			g	SATURATED FATTY ACIDS	0	g
CARBOHYDRATES	6,8			g	SUGARS	6,3	g
DIETARY FIBERS	0			g	PROTEINS	0	g
SALT	0			g			
MICROBIOLOGICAL & PHYSICOCHEMICAL CHARACTERISTICS							
TOTAL BACTERIA COUNT	3		Cfu/g	ACIDITY	4,79	±	g/l
YEAST	3		Cfu/g	DENSITY	1,0315	±	
MOLDS	3		Cfu/g	PH	3,4	±	
BRIX	NC		± 1 °B	RESIDUAL SUGARS	NC		g/l

