

Grandes Dist
Rue des Verreries 44a
B-6040 Jumet - BELGIUM

Technical specifications

F0X041

- G.D.C.

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COMMER	CIAL NAME							The lotted disagn control for displaced. The file may have been record, or existed, finally that the left-control with a control file and business.
LEGAL NA	ME		gin loos 37.5% 70cl					×
BRAND			WAMBRECHIES					
ORIGIN			BE					
CUSTOM	TARIFF NUM	1BER	22085011					
NET VOLU	ME IN LITER	RS	0,700					
% ALCOH	OL		37,50					
			PACKAGING					
UNIT	GROSS WEIGHT		EAN CODE	DIMEN	SIONS	QUANTITY		
PC	1127	g	3116230230401	270	70	70		
CARTON	7,0	Kg		274	152	225	6	
LAYER		Kg		274	800	1200	126	
PALLET	599.8	Kg		1246	800	1200	504	

	PRODUCT SPECIFICATION
INGREDIENTS	Water, cereal alcohol, orange distillations, plant infusions and distillations, natural Juniper flavouring with other natural flavouring, natural flavours, essential lime oil
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	this gin loos with its incomparable bouquet is obtained by the harmonious aromatization of a pure grain alcohol with distillates of plants that we have carefully selected: juniper berries, angelica, orange, orangette, cardamom, coriander, lemon.
	ORGANOLEPTIC CHARACTERISTICS
USE./PREP.	
COLOR	Colourless
ODOR	Grains
FLAVOR	Grains
	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.

		VAL	EUR NU	TRITIC	NNELLE PAR	100 ml			
ENERGY	858	Kj	207	Kcal					
FAT	NC			g	SATURATED F	ATTY ACIDS	NC		g
CARBOHYDRATES	NC			g	SUGARS		NC		g
DIETARY FIBERS	NC			g	PROTEINS		NC		g
SALT	NC			g					
M	1ICROBI	OLOGI	CAL & P	HYSIC	OCHEMICAL (CHARACTERIST	rics		
TOTAL BACTERIA COUNT	NA		Cfu	ı/g	ACIDITY	NC		±	g/l
YEAST	NA		Cfu	ı/g	DENSITY	NC			±
MOLDS	NA		Cfu	ı/g	PH	NC			±
BRIX	NC		± 1	°B					

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