PALLET

541,4

Rue des Verreries 44a B-6040 Jumet - BELGIUM

Technical specifications

F0Z100

G.D.C.

Kg

		G.D.C.								
COMMERCIAL NAME									The Steel Brage connot be displaced. The Sie may have been more stroke overest file and busines.	
LEGAL NAME			irish whiskey 40% abv						_	
BRAND				GDC						
ORIGIN			BE							
CUSTOM TARIFF NUMBER			22083088							
NET VOLUME IN LITERS		5,000								
% ALCOH	OL			40,00						
PACKAGING										
UNIT	GROSS W	/EIGHT		EAN CODE	DIMENSIONS (HxlxL in mm)			QUANTITY		
PC	8175	g			0	0	0			
CARTON	32,9	Kg			0	0	0	4		
LAYER		Kg			0	800	1200	32		

0

800

1200

64

	PRODUCT SPECIFICATION					
INGREDIENTS	malted barley					
DDM/DLC	This product contains 10% or more by volume of alcohol and is not labelled.					
STORAGE						
NOTES	the purity of this irish whiskey complies with the statutory requirements for foodstuffs and has been					
	manufactured according to regulation ec 852/2004. irish whiskey is certified with gmo statement and					
	labeled according to ec commission regulations 1829/2					
	ORGANOLEPTIC CHARACTERISTICS					
USE./PREP.						
COLOR	a clear, free-flowing liquid without foreign matter. color yellow pale may vary according to degree of					
	aging / condition of the cask whiskey (warm, well-balanced grain spirit with buttery and creamy notes.					
ODOR	small herbal nose, with subtle touches of wood non-aggressive					
FLAVOR						
	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.					

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VALEUR NUTRITIONNELLE PAR 100 ml										
ENERGY	915	Kj	218	Kcal						
FAT				g	SATURATED FATTY ACIDS			g		
CARBOHYDRATES				g	SUGARS			g		
DIETARY FIBERS				g	PROTEINS			g		
SALT				g						
MICROBIOLOGICAL & PHYSICOCHEMICAL CHARACTERISTICS										
TOTAL BACTERIA COUNT	NA Cfu		ı/g	ACIDITY		=	± g/l			
YEAST	NA Cfu		ı/g	DENSITY			±			
MOLDS	NA		Cfu	ı/g	PH	5,5				
BRIX			± 1	°В						

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