




COMMERCIAL NAME							
LEGALE NAME			PINEAU				
BRAND			BUISSAC				
ORIGIN			FR				
CUSTOM TARIFF NUMBER			22042190				
NET VOLUME IN LITERS			0,750				
% ALCOHOL			17,00				
PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxLxL in mm)			QUANTITY
PC	1220	g	3257150320220	276	75	75	
CARTON	7,5	Kg	13257150320227	281	175	262	6
LAYER		Kg		281	800	1200	114
PALLET	729	Kg		1555	800	1200	570



The product cannot be imported into the EU. The following information is required: a detailed description of the product, the origin of the product, the date of production, the date of expiry, the date of packaging

<b>PRODUCT SPECIFICATION</b>	
<b>INGREDIENTS</b>	Grape juice 75% - Cognac 25%
<b>GRAPE VARIETY</b>	Jus de raisin 75% - Cognac 25%
<b>VINTAGE</b>	
<b>WINEMAKING</b>	pineau des charentes is a mistelle obtained by mixing grape juice produced in the appellation area with cognac brandy from the previous year. grape juice and cognac brandy must come from the same farm. this Pineau will then be matured in the woods to ensu
<b>DDM/DLC</b>	This product contains 10% or more by volume of alcohol and is not labelled.
<b>STORAGE</b>	Closed package, away from light, heat, in a dry and ventilated place.
<b>APPELATION</b>	PINEAU DES CHARENTES CONTROLEE
<b>NOTES</b>	moderate consumption, not recommended for pregnant women, contains sulphites (allergen). the product can be consumed alone, in a cocktail or as an ingredient in cooking. it should be served chilled. the bottle must then be kept upright and cool after open
<b>ORGANOLEPTIC CHARACTERISTICS</b>	
<b>USE./PREP.</b>	Alone, on ice or in cocktails
<b>T° SERVICE</b>	4
<b>COLOR</b>	Straw yellow to golden reflections, limpid and brilliant.
<b>ODOR</b>	Fine nose, sufficient, slightly fruity (Mirabelle plum, ...) to floral (acacia, honeysuckle,...).
<b>FLAVOR</b>	taste: sweet and fresh attack, slightly acidic. the pleasant aromas cross the fruity and floral notes (apple, grapefruit) end of the mouth: a correct length in the mouth leaves a note of freshness.
<b>ALLERGENS / IONIZATION / GMO</b>	
<b>ALLERGENS</b>	This product contains the following allergen(s) : Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre
<b>GMO</b>	According to Regulations EC 1829 & 1830/2003: This product does not require any labeling related to GMOs in the final product.
<b>IONIZATION</b>	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.

<b>NUTRITIONAL VALUE PER 100 ml</b>							
<b>ENERGY</b>	644	<b>Kj</b>	154	<b>Kcal</b>			
<b>FAT</b>	NC			<b>g</b>	<b>SATURATED FATTY ACIDS</b>	NC	<b>g</b>
<b>CARBOHYDRATES</b>	13			<b>g</b>	<b>SUGARS</b>	NC	<b>g</b>
<b>DIETARY FIBERS</b>	NC			<b>g</b>	<b>PROTEINS</b>	0,2	<b>g</b>
<b>SALT</b>	NC			<b>g</b>			
<b>MICROBIOLOGICAL &amp; PHYSICOCHEMICAL CHARACTERISTICS</b>							
<b>TOTAL BACTERIA COUNT</b>	NA		<b>Cfu/g</b>	<b>ACIDITY</b>	3,5		<b>± g/l</b>
<b>YEAST</b>	NA		<b>Cfu/g</b>	<b>DENSITY</b>			<b>±</b>
<b>MOLDS</b>	NA		<b>Cfu/g</b>	<b>PH</b>	<4		<b>±</b>
<b>BRIX</b>	NC		<b>± 1 °B</b>	<b>RESIDUAL SUGARS</b>	140		<b>g/l</b>



G.D.C.



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