




G.D.C.

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|----------------------|--------------|----|----------|--------------------------|-----|------|----------|
| COMMERCIAL NAME | | | | | | | |
| LEGALE NAME | | | PORTO | | | | |
| BRAND | | | KOPKE | | | | |
| ORIGIN | | | PT | | | | |
| CUSTOM TARIFF NUMBER | | | 22042189 | | | | |
| NET VOLUME IN LITERS | | | 0,750 | | | | |
| % ALCOHOL | | | 20,00 | | | | |
| PACKAGING | | | | | | | |
| UNIT | GROSS WEIGHT | | EAN CODE | DIMENSIONS (HxLxL in mm) | | | QUANTITY |
| PC | 1226 | g | | 0 | 0 | 0 | |
| CARTON | 7,6 | Kg | | 0 | 0 | 0 | 6 |
| LAYER | | Kg | | 0 | 800 | 1200 | 6 |
| PALLET | 23 | Kg | | 0 | 800 | 1200 | 6 |



The following information is provided for reference. The information may vary based on the actual situation. It is intended for informational purposes only and should not be used for legal or other purposes.

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| PRODUCT SPECIFICATION | |
| INGREDIENTS | Wine of Porto, sulfites |
| GRAPE VARIETY | Vin de Porto |
| VINTAGE | 1974 |
| WINEMAKING | |
| DDM/DLC | This product contains 10% or more by volume of alcohol and is not labelled. |
| STORAGE | Closed package, away from light, heat, in a dry and ventilated place. |
| APPELLATION | PORTO KOPKE RED |
| NOTES | Port is a natural wine thus subject to throw a deposit when ageing. |
| ORGANOLEPTIC CHARACTERISTICS | |
| USE./PREP. | Can be served as an aperitif, as an accompaniment to cheeses, desserts, dried fruits or cakes |
| T° SERVICE | |
| COLOR | |
| ODOR | |
| 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 | 0 | Kj | 0 | Kcal | | | |
| FAT | NA | | | g | SATURATED FATTY ACIDS | NA | g |
| CARBOHYDRATES | NA | | | g | SUGARS | NA | g |
| DIETARY FIBERS | NA | | | g | PROTEINS | NA | g |
| SALT | NA | | | g | | | |
| MICROBIOLOGICAL & PHYSICO-CHEMICAL CHARACTERISTICS | | | | | | | |
| TOTAL BACTERIA COUNT | NA | | Cfu/g | ACIDITY | NC | ± | g/l |
| YEAST | NA | | Cfu/g | DENSITY | NC | ± | |
| MOLDS | NA | | Cfu/g | PH | NC | ± | |
| BRIX | NC | | ± 1 °B | RESIDUAL SUGARS | NC | | g/l |



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