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

Technical specifications

FL3106

- G.D.C.

		G.D.C.							1	
COMMERCIAL NAME LEGALE NAME BRAND										-
LEGALE N	AME		cava jaume serra ice	cava jaume serra ice blanco 11.5% 75cl						
BRAND			CAVA JAUME	CAVA JAUME						
ORIGIN			ES	ES						
CUSTOM	TARIFF NUM	IBER	22041013	22041013						
NET VOLU	IME IN LITEF	RS	0,750	0,750						
% ALCOH	OL		11,50	11,50						
			PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxlxL in mm)			QUANTITY			
PC	1600	g	8411277207085	300	92	92				
CARTON	9,8	Kg	8411277207092	320	275	190	6			
LAYER		Kg		320	800	1200	102			
PALLET	848	Kg		1740	800	1200	510			
										ŀ

PRODUCT SPECIFICATION								
INGREDIENTS	Macabeo, Xarel.lo, Parallada							
GRAPE VARIETY	Macebeo, Xarel-Lo, Parallada							
VINTAGE								
WINEMAKING	traditional method							
DDM/DLC	This product contains 10% or more by volume of alcohol and is not labelled.							
STORAGE	Closed package, upright, protected from light, heat							
APPELATION								
NOTES								
ORGANOLEPTIC CHARACTERISTICS								
USE./PREP.	Perfect as an aperitif and as a dessert, also ideal for parties							
T° SERVICE	4 à 6°							
COLOR	Bright yellow with golden highlights; small persistent bubbles							
ODOR	Good intensity, floral taste, with notes of apples and lemon							
FLAVOR	Well structured on the palate, balanced and pleasant to drink, fresh and persistent aftertaste							
	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.							

ENERGY	0	Kj	0	Kcal						
FAT	NC		g	SATURATED FATTY ACIDS		NC		g		
CARBOHYDRATES	NC			g	SUGARS		NC		g	
DIETARY FIBERS	NC			g	PROTEINS		NC		g	
SALT	NC			g						
MICROBIOLOGICAL & PHYSICOCHEMICAL CHARACTERISTICS										
TOTAL BACTERIA COUNT	NA Cf		fu/g	ACIDITY	NC		±	g/l		
YEAST	NA		С	fu/g	DENSITY	NC		±		
MOLDS	NA		С	fu/g	PH	NC		±		
BRIX	NC		± '	1 °B	RESIDUAL SUGARS	NC		1	g/l	

**NUTRITIONAL VALUE PER 100 ml** 

Technical specifications

FL3106

