

Grandes Dist

Rue des Verreries 44a

B-6040 Jumet - BELGIUM

Technical specifications

FMA053

- G.D.C.

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COMMER	CIAL NAME								×	The infect image-connect he objets to the connect file and issuels.	d. The Secret hearborn bowly resembly or dele	mad. North-Ownship bed soons
LEGAL NA	ME		calvados cc out of a	calvados cc out of age + case 43% 70cl								
BRAND			GDC									
ORIGIN			BE	BE								
CUSTOM TARIFF NUMBER			22089045	22089045								
NET VOLUME IN LITERS			0,700	0,700								
% ALCOHOL			43,00	43,00								
			PACKAGING									
UNIT	GROSS WEIGHT		EAN CODE	DIME	SIONS	QUANTITY						
PC	1455	g		310	100	100						
CARTON	8,9	Kg		328	226	336	6					
LAYER		Kg		328	800	1200	72					
PALLET	336,5	Kg		1134	800	1200	216					

PRODUCT SPECIFICATION						
INGREDIENTS						
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 calvados is an appellation contrôlée of normandy. made with apples from the region, it thus obtains a finesse that gives right to the appellation. its beautiful color and its powerful and delicate fragrance also come from its ageing.					
	ORGANOLEPTIC CHARACTERISTICS					
USE./PREP.						
COLOR	Golden shade					
ODOR	Fruity nose with intense apple flavours					
FLAVOR	Mild with floral and woody notes					
	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.					

ENERGY	984	Kj	237	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		Cfu	/g	ACIDITY	NC		± g/l	
YEAST	NA		Cfu	/g	DENSITY	NC		±	
MOLDS	NA		Cfu	/g	PH	NC		±	
BRIX	NC		± 1	°В					

VALEUR NUTRITIONNELLE PAR 100 ml

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