



G.D.C.

<b>COMMERCIAL NAME</b>		RED ROPE GUATEMALA (0,7L \ 38%)					
<b>LEGAL NAME</b>		RUM LIQUEUR					
<b>BRAND</b>		RED ROPE					
<b>ORIGIN</b>		BE					
<b>CUSTOM TARIFF NUMBER</b>		22084011					
<b>NET VOLUME IN LITERS</b>		0,700					
<b>% ALCOHOL</b>		38,00					
PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxTxL in mm)			QUANTITY
PC	1580	g	5411353010991	230	100	100	
CARTON	9,7	Kg	15411353010998	250	240	360	6
LAYER		Kg		250	800	1200	60
PALLET	402,2	Kg		1150	800	1200	240



**PRODUCT SPECIFICATION**

<b>INGREDIENTS</b>	Rum, water, cane sugar, cocoa infusion, tonka seed infusions, vanilla distillation, coffee infusion, caramel E150d.
<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>NOTES</b>	

**ORGANOLEPTIC CHARACTERISTICS**

<b>USE./PREP.</b>	To drink neat or on ice.
<b>COLOR</b>	Copper brown
<b>ODOR</b>	Cocoa, hints of vanilla and tonka
<b>FLAVOR</b>	On the palate, Red Rope Guatemala offers a deliciously balanced experience. The sweetness of the rum is complemented by the richness of the cocoa, creating a fusion of flavours. Notes of chocolate, roasted coffee and even a slight bitterness add further d

**ALLERGENS / IONIZATION / GMO**

<b>ALLERGENS</b>	Regulation 1169/2011: Absence of major allergens
<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.

**VALEUR NUTRITIONNELLE PAR 100 ml**

<b>ENERGY</b>	1145	Kj	274	Kcal		
<b>FAT</b>	NC			g	<b>SATURATED FATTY ACIDS</b>	NC g
<b>CARBOHYDRATES</b>	NC			g	<b>SUGARS</b>	16,1 g
<b>DIETARY FIBERS</b>	NC			g	<b>PROTEINS</b>	NC g
<b>SALT</b>	NC			g		

**MICROBIOLOGICAL & PHYSICOCHEMICAL CHARACTERISTICS**

<b>TOTAL BACTERIA COUNT</b>	NA	Cfu/g	<b>ACIDITY</b>	NC	± g/l
<b>YEAST</b>	NA	Cfu/g	<b>DENSITY</b>	1,010	±
<b>MOLDS</b>	NA	Cfu/g	<b>PH</b>	NC	±
<b>BRIX</b>	NC	± 1 °B			



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