



G.D.C.

COMMERCIAL NAME							
LEGAL NAME		flanders bitter 21% 70cl					
BRAND		GDC					
ORIGIN		BE					
CUSTOM TARIFF NUMBER		22087010					
NET VOLUME IN LITERS		0,700					
% ALCOHOL		21,00					
PACKAGING							
UNIT	GROSS WEIGHT		EAN CODE	DIMENSIONS (HxTxL in mm)			QUANTITY
PC	1119	g	5410720052855	275	75	75	
CARTON	6,9	Kg		289	158	232	6
LAYER		Kg		289	800	1200	150
PALLET	706,4	Kg		1306	800	1200	600



PRODUCT SPECIFICATION

INGREDIENTS	brandy
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 eau-de-vie comes from the distillation of the best wines of the gers, aged for a long time in oak barrels.

ORGANOLEPTIC CHARACTERISTICS

USE./PREP.	2/3 dry white wine + 1/3 Flanders bitters, serve chilled with ice cubes - 4cl Flanders bitters + 2cl lemon juice + 1cl grenadine syrup, shake in a shaker, serve in a cocktail glass with crushed ice.
COLOR	
ODOR	
FLAVOR	

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.

VALEUR NUTRITIONNELLE PAR 100 ml

ENERGY	955	Kj	228	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 °B			



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