




G.D.C.

<b>COMMERCIAL NAME</b>						
<b>LEGALE NAME</b>						
<b>BRAND</b>		CALVET				
<b>ORIGIN</b>						
<b>CUSTOM TARIFF NUMBER</b>		22042144				
<b>NET VOLUME IN LITERS</b>		0,750				
<b>% ALCOHOL</b>		14,00				
<b>PACKAGING</b>						
<b>UNIT</b>	<b>GROSS WEIGHT</b>	<b>EAN CODE</b>	<b>DIMENSIONS (HxLxL in mm)</b>			<b>QUANTITY</b>
PC	1228 g		0	0	0	
CARTON	7,6 Kg		0	0	0	6
LAYER	Kg		0	0	0	105
PALLET	810 Kg		0	0	0	630

**PRODUCT SPECIFICATION**

<b>INGREDIENTS</b>	
<b>GRAPE VARIETY</b>	
<b>VINTAGE</b>	
<b>WINEMAKING</b>	
<b>DDM/DLC</b>	This product contains 10% or more by volume of alcohol and is not labelled.
<b>STORAGE</b>	
<b>APPELLATION</b>	
<b>NOTES</b>	

**ORGANOLEPTIC CHARACTERISTICS**

<b>USE./PREP.</b>	
<b>T° SERVICE</b>	
<b>COLOR</b>	
<b>ODOR</b>	
<b>FLAVOR</b>	

**ALLERGENS / IONIZATION / GMO**

<b>ALLERGENS</b>	This product contains the following allergen(s) : Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre
<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.

**NUTRITIONAL VALUE PER 100 ml**

<b>ENERGY</b>	0	Kj	0	Kcal		
<b>FAT</b>				g	<b>SATURATED FATTY ACIDS</b>	g
<b>CARBOHYDRATES</b>				g	<b>SUGARS</b>	g
<b>DIETARY FIBERS</b>				g	<b>PROTEINS</b>	g
<b>SALT</b>				g		

**MICROBIOLOGICAL & PHYSICOCHEMICAL CHARACTERISTICS**

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



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