



G.D.C.

<b>COMMERCIAL NAME</b>							
<b>LEGAL NAME</b>		laborie cognac 40% 1l					
<b>BRAND</b>		GDC					
<b>ORIGIN</b>		BE					
<b>CUSTOM TARIFF NUMBER</b>		22082012					
<b>NET VOLUME IN LITERS</b>		1,000					
<b>% ALCOHOL</b>		40,00					
<b>PACKAGING</b>							
<b>UNIT</b>	<b>GROSS WEIGHT</b>	<b>EAN CODE</b>	<b>DIMENSIONS (HxTxL in mm)</b>			<b>QUANTITY</b>	
<b>PC</b>	1520 g		320	80	80		
<b>CARTON</b>	9,3 Kg		298	176	261	6	
<b>LAYER</b>			298	800	1200	120	
<b>PALLET</b>	574,2 Kg		1044	800	1200	360	



**PRODUCT SPECIFICATION**

<b>INGREDIENTS</b>	Cognac, infusion of aromatic plants
<b>DDM/DLC</b>	This product contains 10% or more by volume of alcohol and is not labelled.
<b>STORAGE</b>	Closed package, upright, protected from light, heat
<b>NOTES</b>	controlled cognac appellation.

**ORGANOLEPTIC CHARACTERISTICS**

<b>USE./PREP.</b>	
<b>COLOR</b>	caramelized brown
<b>ODOR</b>	Woody vanilla
<b>FLAVOR</b>	Round with vanilla flavour

**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>	915	<b>Kj</b>	221	<b>Kcal</b>		
<b>FAT</b>	NC			<b>g</b>	<b>SATURATED FATTY ACIDS</b>	NC <b>g</b>
<b>CARBOHYDRATES</b>	NC			<b>g</b>	<b>SUGARS</b>	NC <b>g</b>
<b>DIETARY FIBERS</b>	NC			<b>g</b>	<b>PROTEINS</b>	NC <b>g</b>
<b>SALT</b>	NC			<b>g</b>		

**MICROBIOLOGICAL & PHYSICOCHEMICAL CHARACTERISTICS**

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



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