

GENERAL INFORMATION

# Specification sheet Rev 2 01.04.16

## LIMONCELLO MEDITERRANEO 30° 2000 ML EXP

GENERAL INFORMATION							
Product name	Liqueur					- Total	
Brand	BELTION						
Commercial name and synonym	Limoncello Medi	iterraneo BELTION					
Product data	CODE:	PFLQ0655AAS	CAPACITY: 2000 ml				
	DUTY CODE:	2208 70 10	ALC. VOL.:		30 %v/v		
LOGISTICS							
1st Packing (Selling unit)	TYPE:	Glass bottle	NET WEIGH	T·			
r doking (boning dint)	SHAPE:	Cylindrical	GROSS WE		2,818 kg		
	MEASUREMENT:	,	EAN CODE		8003695006557	Marchanes	
and Dooking (Cases)	TYPE:		WEIGHT:	13.	17,36 kg	35	
2 <sup>nd</sup> Packing (Cases)	MEASUREMENT:	Wrap-around	UNITS PER	CACEC	17,30 kg	33	
			UNITS PER	CASES:	0	-=-	
0-4 D 1: (D 11.1)	VOLUME:	0,0271 m <sup>3</sup>	WEIGHT		700 7 /7/0 7 05) !	BELTION	
3 <sup>rd</sup> Packing (Pallet)	TYPE:	Epal-pallet (1200x800x150 mm 25 Kg)	WEIGHT:		788,7 (763,7+25) kg	CAMPAGE CONT.	
	HEIGHT:	1578 (1428+150) mm	CASES PER		11		
	VOLUME:	1,5149 m³	CASES PER	PALLET:	44		
COMPOSITION							
Ingredients	Water, alcohol, s	sugar, lemon peel infusion, natural flavourings					
<b>DURABILITY</b> (EU Regulation No. 116	9/2011, Article 24)						
Date of minimum durability	This information	is not required.					
STORAGE							
Storage conditions	Store protected	from light and heat sources.					
USE	Store protected	iron light and heat sources.					
	Alaahalla hayara	an for direct concumention					
Conditions of use	Alcoholic beverage for direct consumption.						
Instructions for use	•						
ORGANOLEPTIC CHARACTERISTICS							
Visual test		COLOUR: strong lemon yellow. CLEARNESS: quite dull. OTHER REMARKS: quite dense. INTENSITY: strong. PERSISTENCE: persistent. QUALITY: very fine. DESCRIPTION: fragrant, typical smell of fresh fruits (lemon), pleasant.					
Smell test							
Taste test	GENERAL STRUCTURE: sugars (sweet-dry); alcohol (very hot); Body (very full). HARMONY: harmonious. INTENSITY: intense. PERSISTENCE: very						
	persistent. QUA	LITY: very fine. FINAL FEELINGS: pleasant le	emon taste, sw	eet at first and ther	n slightly dry.		
MICROBIOLOGICAL CHARACTERISTICS							
	MEASURE UNIT		AVERAGE VALUE				
-	-		-				
PHYSICAL AND CHEMICAL CHARACTER	RISTICS						
	MEASURE UNIT		AVERAGE V	/ALUE			
Density (20°C)	g/ml		1,043 ÷ 1,0	063			
Alcohol by volume (20°C)	%v/v		$30.0 \pm 0.3$				
FOOD ALLERGENS (EU Regulation No	1169/2011 Anne	λ II)					
ALLERGEN	J. 1107/2011,74111	SK II)	PRESENCE	SOURCE			
Cereals containing gluten and products	s thereof [1]		NO	-			
Crustaceans and products thereof				_			
Eggs and products thereof			NO NO	_			
Fish and products thereof [2]			NO	_			
Peanuts and products thereof			NO	_			
Soybeans and products thereof [3]			NO	-			
			NO	-			
Milk and products thereof (including lactose) [4]				-			
Nuts and products thereof [5]			NO	-			
Celery and products thereof			NO	-			
Mustard and products thereof			NO	-			
Sesame seeds and products thereof			NO	-			
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO2			NO	-			
Lupin and products thereof			NO	-			
Molluscs and products thereof			NO	-			

Molluscs and products thereof

[1] Cereals containing gluten namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof, except: (a) wheat based glucose syrups including dextrose; (b) wheat based maltodextrins; (c) glucose syrups based on barley; (d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin; [2] except: (a) fish gelatine used as carrier for vitamin or carotenoid preparations; (b) fish gelatine or Isinglass used as fining agent in beer and wine; [3] except: (a) fully refined soybean oil and fat; (b) natural mixed tocopherols (E306), natural D-alpha tocopherol succinate from soybean sources; (c) vegetable oils derived phytosterol sand phytosterol esters from soybean sources; (d) plant stanol ester produced from vegetable oil sterols from soybean sources; (d) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin; (b) lactitol; [5] Nuts, namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoinensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin;

### GMo(EC Regulations No. 1829/2003 and No. 1830/2003)

Product does not contain substances made by or derived from genetically modified organisms

IONISING RADIATION (Directive 1999/2/EC)

The product and its ingredients are not treated with ionizing radiation.

#### **ENVIRONMENT AND SAFETY INFORMATION**

The nature of the product does not determine specific sources of danger. No dangerous goods under the transport regulations. Dispose of container properly after use.

The consumption of alcohol during pregnancy can have serious consequences on child health.

LEGISLATION

EC Regulation No. 110/2008.

This sheet replaces any previously issued. The data and information contained herein are provided to the best of our knowledge and they are based on product formulation and on the data provided by our raw material suppliers. The user will care to ensure that the information is appropriate and complete in accordance to the specific use to which the product is intended.