

Specification sheet Rev 0 04.03.20

AMARETTO BELTION 28° 700 ML EXP

GENERAL INFORMATION								
Product name	Liqueur				1100			
Brand	BELTION							
Commercial name and synonym	Amaretto BELTI				len la			
Product data	CODE:	PFLQ0034ABS	CAPACITY:	700 ml				
-	DUTY CODE:	2208 70 10	ALC. VOL.:	28 %v/v	-			
LOGISTICS								
1 st Packing (Selling unit)	TYPE:	Glass bottle	NET WEIGHT:	-	musichan			
	SHAPE:	Rectangular	GROSS WEIGHT:	1,203 kg	The second second			
	MEASUREMENT:	61 x 100 x h.234 mm	EAN CODE 13:	8003695000340	AMARETTO			
2 nd Packing (Cases)	TYPE:	Wrap-around	WEIGHT:	7,42 kg	ABELTION			
	MEASUREMENT:	199 x 206 x h.238 mm	UNITS PER CASES:	6	Department of the second			
	VOLUME:	0,0098 m ³	WEIGHT:	014.0 (000.0. 25) hr	Construction and party second colding			
3 rd Packing (Pallet)	TYPE:	Epal-pallet (1200x800x150 mm 25 Kg)		914,9 (889,9+25) kg				
	Height: Volume:	1578 (1428+150) mm 1.5149 m³	CASES PER LAYERS: CASES PER PALLET:	20 120				
COMPOSITION	VOLUME:	1,5149111°	CASES PER PALLET:	120				
	Composition							
Ingredients	edients Water, sugar, alcohol, caramelised sugar, flavourings ABILITY (EU Regulation No. 1169/2011, Article 24)							
Date of minimum durability	This information is not required.							
Storage	Ober ande ded fam liebt and hast sources							
Storage conditions	Store protected from light and heat sources.							
USE Conditions of use								
Instructions for use	Alcoholic beverage for direct consumption.							
	-							
ORGANOLEPTIC CHARACTERISTICS Visual test		dark omhor CLEADNESS, limnid OTHED DI						
Smell test	COLOUR: very dark amber. CLEARNESS: limpid. OTHER REMARKS: quite dense.							
Taste test	INTENSITY: very strong. PERSISTENCE: very persistent. QUALITY: very fine. DESCRIPTION: aromatic, characteristic of almond.							
Tasle lesi	GENERAL STRUCTURE: sugars (sweet); alcohol (hot); body (very full). HARMONY: harmonious. INTENSITY: very intense. PERSISTENCE: very persistent. QUALITY: very fine. FINAL FEELINGS: pleasant taste of almond amaretto.							
MICROBIOLOGICAL CHARACTERISTICS								
	MEASURE UNIT		AVERAGE VALUE					
-	-		-					
-								

PHYSICAL AND CHEMICAL CHARACTERISTICS						
	MEASURE UNIT	AVERAGE V	ALUE			
Density (20°C)	ensity (20°C) g/ml		1,063 ÷ 1,083			
Alcohol by volume (20°C)	%v/v	$28,0 \pm 0,3$				
Food Allergens (EU Regulation No. 1169/2011, Annex II)						
ALLERGEN		PRESENCE	SOURCE			
Cereals containing gluten and products	thereof [1]	NO				
Crustaceans and products thereof		NO				
Eggs and products thereof		NO				
Fish and products thereof [2]		NO				
Peanuts and products thereof		NO				
Soybeans and products thereof [3]		NO				
Milk and products thereof (including lact	ose) [4]	NO				
Nuts and products thereof [5]		NO				
Celery and products thereof		NO				
Mustard and products thereof		NO				
Sesame seeds and products thereof						
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO2						
Lupin 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 tocopherol succinate from soybean sources; (c) vegetable oils derived phytosterol s and phytosterol esters from soybean sources; [4] except: (a) 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 (Macadamia ternifolia), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin; (b) lactitol; [5] Nuts, namely: almonds (Amygdalus communis L.), 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.

NOTES

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.