

Mod F01P Ed 01 060715

## Specification sheet Rev 6 05.01.17

## LIMONCELLO MEDITERRANEO 30° 700 ML EXP

GENERAL INFORMATION						
Product name	Liqueur					
Brand	BELTION					
Commercial name and synonym	Limoncello Mediterraneo BELTION					and the
Product data	CODE:	PFLQ0043AAS	CAPACITY:		700 ml	
	DUTY CODE:	2208 70 10	ALC. VOL.:		30 %v/v	<b>1</b>
Logistics						
1st Packing (Selling unit)	TYPE:	Glass bottle	NET WEIGHT	:	-	
· · · 2 · · · · · · · · · · · · · · · ·	SHAPE:	Cylindrical	GROSS WEIG		1,188 kg	
		h 320 - Ø 80.5 mm	EAN CODE 1		8003695000432	TUTERAN
2 <sup>nd</sup> Packing (Cases)	TYPE:	Wrap-around	WEIGHT:		14,67 kg	20
	MEASUREMENT:	339 x 252 x h.327 mm	UNITS PER C	ASES.	12	80
	VOLUME:	0,0279 m <sup>3</sup>	UNITSTERC	AJEJ.	12	E?
and Dacking (Dallot)	TYPE:	Epal-pallet (1200x800x150 mm 25 kg)	WEIGHT:		685,3 (660,3+25) kg	
3 <sup>rd</sup> Packing (Pallet)	HEIGHT:	1785(1635+150) mm	CASES PER		9 9	BELTION
	VOLUME:	1,7136 m <sup>3</sup>	CASES PER		45	
	VOLUME.	1,7130 11	CASES FER	FALLET.	40	
COMPOSITION	Water alashal a					
ngredients		ugar, lemon peel infusion, natural flavourings				
DURABILITY (EU Regulation No. 1169/						
Date of minimum durability	This information	is not required.				
STORAGE						
Storage conditions	Store protected f	rom light and heat sources.				
Storage conditions						
USE		6 H I H				
USE	Alcoholic bevera	ge for direct consumption.				
USE Conditions of use	Alcoholic bevera	ge for direct consumption.				
USE Conditions of use Instructions for use	Alcoholic bevera	ge for direct consumption.				
USE Conditions of use Instructions for use ORGANOLEPTIC CHARACTERISTICS	-	• ·	ER REMARKS	: auite dense.		
USE Conditions of use Instructions for use ORGANOLEPTIC CHARACTERISTICS Visual test	- COLOUR: strong	y lemon yellow. CLEARNESS: quite dull. OT⊦			voical smell of fresh fruits (lemon), ol	leasant.
USE Conditions of use Instructions for use ORGANOLEPTIC CHARACTERISTICS Visual test Smell test	- COLOUR: strong INTENSITY: stro	g lemon yellow. CLEARNESS: quite dull. OTH ng. PERSISTENCE: persistent. QUALITY: ve	ry fine. DESCR	RIPTION: fragrant, 1		
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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.

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.