

Specification sheet Rev 1 31.08.17

SAMBUCA BELTION 40° 1000 ML EXP

GENERAL INFORMATION							
Product name	Liqueur - Sambuca						
Brand	BELTION						
Commercial name and synonym	Sambuca BELTION CODE: PFLQ0008AAS CAPACITY: 1000 ml						
Product data	DUTY CODE:	2208 70 10	ALC. VOL.:	40 %v/v			
LOGISTICS	DUTT CODE.	2208 70 10	ALC: VOL.	40 /84/14	-		
1 st Packing (Selling unit)	TYPE:	Glass bottle	NET WEIGHT:				
	SHAPE:	Cylindrical	GROSS WEIGHT:	- 1.578 ka	e a		
	MEASUREMENT:	h 338.8 - Ø 84.5 mm	EAN CODE 13:	8003695000081	≥m		
2 nd Packing (Cases)	TYPE:	Carton	WEIGHT:	9,79 kg	b		
	MEASUREMENT:	260 x 180 x h.348 mm	UNITS PER CASES:	6	u c		
	VOLUME:	0.0163 m ³		0	" ă		
3 rd Packing (Pallet)	TYPE:	Epal-pallet (1200x800x150 mm 25 Kg)	WEIGHT:	955,4 (930,4+25) kg	BELTION		
3.	HEIGHT:	1890 (1740 +150) mm	CASES PER LAYERS:	19	HELTION		
	VOLUME:	1,8144 m ³	CASES PER PALLET:	95			
COMPOSITION							
Ingredients	Sugar, water, alcohol, natural flavourings.						
DURABILITY (EU Regulation No. 1169/2011, Article 24)							
Date of minimum durability	This information is not required.						
STORAGE							
Storage conditions	Store protected from light and heat sources.						
USE							
Conditions of use	Alcoholic bevera	Alcoholic beverage for direct consumption.					
Instructions for use	-	-					
ORGANOLEPTIC CHARACTERISTICS							
Visual test	COLOUR: colourless. CLEARNESS: very limpid. OTHER REMARKS: quite dense.						
Smell test	INTENSITY: very strong. PERSISTENCE: very persistent. QUALITY: very fine. DESCRIPTION: floral, characteristic smell of anise, pleasant.						
Taste test		GENERAL STRUCTURE: sugars (sweet); alcohol (alcoholic); body (very full). HARMONY: balanced. INTENSITY: very intense. PERSISTENCE: very					
	persistent. QUALITY: very fine. FINAL FEELINGS: pleasant taste of anise, sweet, characteristic.						
MICROBIOLOGICAL CHARACTERISTICS	MEASURE UNIT		AVERAGE VALUE				
	WEASURE UNIT		-				

PHYSICAL AND CHEMICAL CHARACTERISTICS						
	MEASURE UNIT	AVERAGE V	/ALUE			
ensity (20°C) g/ml		1,079 ÷ 1,099				
Alcohol by volume (20°C)	%v/v	$40,0 \pm 0,3$				
FOOD ALLERGENS (EU Regulation No. 1169/2011, Annex II)						
ALLERGEN		PRESENCE	SOURCE			
Cereals containing gluten and products thereof [1]						
Crustaceans and products thereof			•			
Eggs and products thereof						
Fish and products thereof [2]						
Peanuts and products thereof						
Soybeans and products thereof [3]						
Milk and products thereof (including lactose) [4]						
Nuts and products thereof [5]						
Celery and products thereof						
Mustard and products thereof						
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						
Molluscs and products thereof						

Molluscs and products thereof NO --[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 lsinglass 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 phytosterols and phytosterol esters from soybean sources; (d) plant stanol ester produced from vegetable oil sterols 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 (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; (D) agr

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.