

BASIS VOOR SANGRIA ROOD 10 L

EAN 54 200532 0717 4

TECHNISCHE FICHE – 01.04.2019

Ingrediënten: rode wijn, suiker, alcohol, natuurlijk aroma's.

Bevat sulfiet.

Voedingswaarden per 1 L

Alcohol %	14,9% vol
Suikers	70 g
- Sacarose*	30 g
- Fructose + glucose	40 g
Natuurlijke aroma's	0,0025 ml
Massa	1,055 g

*Afkomstig van suiker en fructose + glucose van geconcentreerde most. Het eindproduct bevat toegevoegde suikers + suikers afkomstig van de wijn.

Allergeneninformatie + = aanwezig
- = afwezig volgens recept
? = onbekend, kan mogelijk sporen bevatten van ...

Gluten	
Schaaldieren	
Ei	
Vis	
Aardnoten (pinda's)	
Soja	
Melk (inclusief lactose)	
Noten (schaalvruchten)	
Selderij	
Mosterd	
Sesam	
Zwavel dioxide – sulfieten (E220-E228) in concentraties van meer dan 10 mg/kg of 10 mg/L, uitgedrukt als SO ₂	+
Lupine	
Weekdieren	

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Shelf life

Shelf life	There is no legal shelf life.
Best before	<p>In this product we have to consider the 'best before' of the aromatised wine and the 'best before' due to the packaging.</p> <p>The aromatized wine could be fine within two years after harvest. So if we bottle now vintage 2018, this product could be best before December 2020.</p> <p>But 'bag' suppliers recommend the consumption of the 'red wines' filled in BIBs within one year after filling. Once opened the BIB, the product will keep its characteristics till 12 months after filling as air cannot get in.</p>

Storage

The best storage is in a place with a room temperature within 15°C and 20°C with no humidity.

Legislation

Produced under the UE rules

Packaging

Packaging	10 L BIB
Bag	Transparent
Weight of the BIB	10,935 kg
Logistics	96 BIBs/Europallet (4 layers x 24 BIBs)
Weight of the pallet	1074,76 kg

Product lot number

L-FXXXX

- F: bottling line
- XXXX: correlative number that changes with each bottling

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Tasting

Colour	Bright cherry red colour
Nose	Intense aromas of very ripe red fruit, and hints of orange
Mouth	Sweet and refreshing drink

Foodpairing

Ideal for aperitifs, typical party cocktails as well as for taking on its own. Serve chilled in a jug with slices of citrus, fruits and ice.