

BASIS VOOR SANGRIA WIT 1 L

EAN 1 L 54 200532 0719 8

EAN 6x1 L 54 200532 0723 5

TECHNISCHE FICHE – 25.07.2019

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

Bevat sulfiet.

Voedingswaarden per 1 L

Alcohol %	14,9% vol
Suikers	136 g
- Sacarose*	70 g
- Fructose + glucose	66 g
Natuurlijke aroma's	0,05 ml
Massa	1,051 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 aromatized 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 2019.</p> <p>But 'bag' suppliers recommend the consumption of the 'white wines' filled in BIBs within 10 months after filling. Once opened the BIB, the product will keep its characteristics till 10 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	1 L bottle
Weight of the bottle	1,453 kg
Logistics	95 cases/Europallet (5 layers x 19 cases)
Weight of the pallet	853,21 kg

Product lot number

L-FXXXX

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

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Tasting

Colour	Yellow pale
Nose	Intense aromas of citrics fruits and cinnamon
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.