

Specification sheet Rev 8 06,04,24

APERITIVO REDAP 11° 1000 MI EXP

| Compacing Comp | Specification sheet | Rev 8 06.04.2 | 24 | | APERITIVO REDAP 11° 100 | JU ML E |
|--|--|-------------------|--|--------------------------------|---|-----------------------|
| BELTION Commercial name and synonym RedApd BELTION CoDE: PFL00095AS CAPACITY: 1000 ml DUTY CODE: 208 90 9 ALC. VOL: 11 % w/v | GENERAL INFORMATION | | | | | |
| Commercial name and synonym RedApd BELTION CODE: DRIVE CODE: | | | ritif | | | |
| Product data | | | | | | |
| DUTY CODE: 208 96 9 | | | | | | |
| Marking (Selling unit) TYPE: Glass bottle NET WEIGHT: 1,564 kg MCASUREMENT: 1,564 | Product data | CODE: | PFLQ0095AAS | CAPACITY: | | (4) |
| Packing (Selling unit) | | DUTY CODE: | 2208 90 69 | ALC. VOL.: | 11 %v/v | |
| SHAPE: Cylindrical GROSS WEIGHT: 1,564 kg MEASUREMENT: h 338, 8 - Ø 84,5 mm EAN CODE 13: 8003695000951 FIFE William 1,564 kg MEASUREMENT: 265 kg 178 k h 344 mm WEIGHT: 9,59 kg 9,59 kg WEIGHT: 9,59 kg WEIGHT: 9,50 kg WEIGHT: | OGISTICS | | | | | |
| MEASUREMENT: 133,8.8 284,5 mm | 1 st Packing (Selling unit) | TYPE: | Glass bottle | NET WEIGHT: | - | |
| Maching (Cases) TYPE: Witap-around WillichT: 9,59 kg MEASUREMENT: 265 x 178 x h.344 mm UNITS PER CASES: 6 UNITS PER CASES: 0 UNITS PER CASES: 0 UNITS PER CASES: 0 UNITS PER CAS | | SHAPE: | Cylindrical | GROSS WEIGHT: | , 0 | |
| MEASUREMENT: 265 x 178 x h.344 mm | | MEASUREMENT: | h 338,8 - Ø 84,5 mm | | 8003695000951 | DEDAP |
| VoluME: 0,0162 m² Packing (Pallet) | 2 nd Packing (Cases) | TYPE: | | WEIGHT: | 9,59 Kg | KED |
| TYPE: | | | | UNITS PER CASES: | 6 | C day Maker |
| HEIGHT: 1870 (1720-150) mm | | | | | | SAME |
| VOLUME: 1,7952 m³ CASES PER PALLET: 95 TYPE: USA-pallet (1120x950x150 mm 15 kg) WEIGHT: 974,4 (959,4+15) Kg HEIGHT: 1870 (1720+150) mm CASES PER LAYERS: 20 VOLUME: 1,9897 m³ CASES PER LAYERS: 20 VOLUME: 1,9897 m³ CASES PER PALLET: 100 ***POPULATE CHARACTERISTICS** ***POPULAT | 3 rd Packing (Pallet) | | | | | 4 |
| TYPE: USA-pallet (1120x950x150 mm 15 kg) WEIGHT: 974,4 (959,4+15) Kg HEIGHT: 1870 (1720+150) mm CASES PER LAYERS: 20 **CASES PER PALLET: 100 **COMPOSITION** **DURABILITY** (EU Regulation No. 1169/2011, Article 24) **DURABILITY** (EU Regulation No. 1169/2011, Article 24) **Date of minimum durability** This information is not required. **TORAGE** | | | | | | BELTION |
| HEIGHT: 1870 (1720+150) mm CASES PER LAYERS: 20 CASES PER PALLET: 100 CASES PER PALLET: 1 | | | | | | |
| COMPOSITION Ingredients Water, sugar, alcohol, vegetable matters infusion, flavourings, colours E129, E102. DURABILITY (EU Regulation No. 1169/2011, Article 24) Date of minimum durability This information is not required. Storage conditions Store protected from light and heat sources. USE Conditions of use Instructions for use PORGANOLEPTIC CHARACTERISTICS Visual test INTENSITY: strong, PERSISTENCE: very persistent, QUALITY: very fine. DESCRIPTION: herbaceous and fruity smell. GENERAL STRUCTURE: sugars (slightly sweet); alcohol (light); body (full). HARMONY: harmonious. INTENSITY: very intense. PERSISTENCE: very persistent. QUALITY: very fine. PERSISTENCE: very persistent. QUALITY: very fine. PERSISTENCE: very persistent. QUALITY: very fine. PINAL FEELINGS: pleasant orange test, sweet at first and then slightly bitter, with pleasant aftertaste of herbs. MICROBIOLOGICAL CHARACTERISTICS MEASURE UNIT MEASURE UNIT MEASURE UNIT AVERAGE VALUE PHYSICAL AND CHEMICAL CHARACTERISTICS MEASURE UNIT AVERAGE VALUE Density (20°C) g/m MCOND ALLERGENS (EU Regulation No. 1169/2011, Annex II) ALLERGEN PRESENCE SOURCE Dereals containing gluten and products thereof [1] NO - Crustaceans and products thereof [2] NO - Crustaceans and products thereof [2] NO - Crustaceans and products thereof [2] | | | | | , , , , | Control of the second |
| COMPOSITION Ingredients Water, sugar, alcohol, vegetable matters infusion, flavourings, colours E129, E102. DURABILITY (EU Regulation No. 1169/2011, Article 24) Date of minimum durability This information is not required. Storage conditions Storage conditions Storage conditions Storage conditions Alcoholic beverage for direct consumption. Instructions for use COLOUR: bright orange. CLEARNESS: limpid. OTHER REMARKS: quite dense. Smell test INTENSITY: strong. PERSISTENCE: very persistent. QUALITY: very fine. DESCRIPTION: herbaceous and fruity smell. Faste test GENERAL STRUCTURE: sugars (slightly sweet); alcohol (light); body (full). HARMONY: harmonious. INTENSITY: very intense. PERSISTENCE: very persistent. QUALITY: very fine. PINAL FEELINGS: pleasant orange test, sweet at first and then slightly bitter, with pleasant aftertaste of herbs. MICROBIOLOGICAL CHARACTERISTICS MICRO | | | | | | |
| Autor Sugar Alcohol, vegetable matters infusion, flavourings, colours E129, E102. | | VOLUME: | 1,9897 m ³ | CASES PER PALLET: | 100 | |
| Alcoholic beverage for direct consumption. Store protected from light and heat sources. SE Onditions of use Intructions for use SISTE REGANOLEPTIC CHARACTERISTICS Isual test Intrensity (20°C) Interest | | | | | | |
| ate of minimum durability This information is not required. TORAGE torage conditions Store protected from light and heat sources. SE Onditions of use instructions for use REGANOLEPTIC CHARACTERISTICS isual test COLOUR: bright orange. CLEARNESS: limpid. OTHER REMARKS: quite dense. INITENSITY: strong. PERSISTENCE: very persistent. QUALITY: very fine. DESCRIPTION: herbaceous and fruity smell. aste test GENERAL STRUCTURE: sugars (slightly sweet); alcohol (light); body (full). HARMONY: harmonious. INTENSITY: very intense. PERSISTENCE: very persistent. QUALITY: very fine. DESCRIPTION: herbaceous and fruity smell. GENERAL STRUCTURE: sugars (slightly sweet); alcohol (light); body (full). HARMONY: harmonious. INTENSITY: very intense. PERSISTENCE: very persistent. QUALITY: very fine. FINAL FEELINGS: pleasant orange test, sweet at first and then slightly bitter, with pleasant aftertaste of herbs. INTENSITY: strong. PERSISTENCE: very persistent. QUALITY: very fine. FINAL FEELINGS: pleasant orange test, sweet at first and then slightly bitter, with pleasant aftertaste of herbs. INTENSITY: strong. PERSISTENCE: very persistent. QUALITY: very fine. FINAL FEELINGS: pleasant orange test, sweet at first and then slightly bitter, with pleasant aftertaste of herbs. INTENSITY: very fine. FINAL FEELINGS: pleasant orange test, sweet at first and then slightly bitter, with pleasant aftertaste of herbs. INTENSITY: very fine. DESCRIPTION: herbaceous and fruity smell. AVERAGE VALUE | | | cohol, vegetable matters infusion, flavourings | s, colours E129, E102. | | |
| TORAGE torage conditions Store protected from light and heat sources. SE Ionditions of use Instructions for use REANOLEPTIC CHARACTERISTICS Issual test Intensity: strong, PERSISTENCE: very persistent. QUALITY: very fine. DESCRIPTION: herbaceous and fruity smell. GENERAL STRUCTURE: sugars (slightly sweet); alcohol (light); body (full). HARMONY: harmonious. INTENSITY: very intense. PERSISTENCE: very persistent. QUALITY: very fine. DESCRIPTION: herbaceous and fruity smell. GENERAL STRUCTURE: sugars (slightly sweet); alcohol (light); body (full). HARMONY: harmonious. INTENSITY: very intense. PERSISTENCE: very persistent. QUALITY: very fine. FINAL FEELINGS: pleasant orange test, sweet at first and then slightly bitter, with pleasant aftertaste of herbs. INTENSICAL AND CHEMICAL CHARACTERISTICS MEASURE UNIT WEASURE UNIT MEASURE UNIT AVERAGE VALUE PHYSICAL AND CHEMICAL CHARACTERISTICS MEASURE UNIT MEASURE UNIT AVERAGE VALUE 1,061 + 1,081 1, | | | | | | |
| Store protected from light and heat sources. Store Store | Pate of minimum durability | This information | is not required. | | | |
| Alcoholic beverage for direct consumption. Instructions for use COLOUR: bright orange. CLEARNESS: limpid. OTHER REMARKS: quite dense. INTENSITY: strong. PERSISTENCE: very persistent. QUALITY: very fine. DESCRIPTION: herbaceous and fruity smell. GENERAL STRUCTURE: sugars (slightly sweet), alcohol (light); body (full). HARMONY: harmonious. INTENSITY: very intense. PERSISTENCE: very persistent. QUALITY: very fine. DESCRIPTION: herbaceous and fruity smell. GENERAL STRUCTURE: sugars (slightly sweet), alcohol (light); body (full). HARMONY: harmonious. INTENSITY: very intense. PERSISTENCE: very persistent. QUALITY: very fine. FINAL FEELINGS: pleasant orange test, sweet at first and then slightly bitter, with pleasant aftertaste of herbs. MEASURE UNIT AVERAGE VALUE PHYSICAL AND CHEMICAL CHARACTERISTICS MEASURE UNIT AVERAGE VALUE AVERAGE VALUE PHYSICAL AND CHEMICAL CHARACTER | TORAGE | | | | | |
| Alcoholic beverage for direct consumption. - structions for use - COLOUR: bright orange. CLEARNESS: limpid. OTHER REMARKS: quite dense. International test | Storage conditions | Store protected f | rom light and heat sources. | | | |
| Instructions for use DRGANOLEPTIC CHARACTERISTICS DRIEf test COLOUR: bright orange. CLEARNESS: limpid. OTHER REMARKS: quite dense. INTENSITY: strong. PERSISTENCE: very persistent. QUALITY: very fine. DESCRIPTION: herbaceous and fruity smell. GENERAL STRUCTURE: sugars (slightly sweet); alcohol (light); body (full). HARMONY: harmonious. INTENSITY: very intense. PERSISTENCE: very persistent. QUALITY: very fine. DESCRIPTION: herbaceous and fruity smell. GENERAL STRUCTURE: sugars (slightly sweet); alcohol (light); body (full). HARMONY: harmonious. INTENSITY: very intense. PERSISTENCE: very persistent. QUALITY: very fine. FINAL FEELINGS: pleasant orange test, sweet at first and then slightly bitter, with pleasant aftertaste of herbs. MEASURE UNIT AVERAGE VALUE Density (20°C) MICONO DELEGENS (EU Regulation No. 1169/2011, Annex II) AVERAGE VALUE DRIEGENS (EU Regulation No. 1169/2011, Annex II) NO -COOD ALLERGENS (EU Regulation No. 1169/2011, Annex II) PRESENCE GOURCE NO -Crustaceans and products thereof NO -Crustaceans and products thereof Signs and products thereof NO -Crustaceans and products thereof | JSE | | | | | |
| Visual test COLOUR: bright orange. CLEARNESS: limpid. OTHER REMARKS: quite dense. Smell test INTENSITY: strong. PERSISTENCE: very persistent. QUALITY: very fine. DESCRIPTION: herbaceous and fruity smell. Faste test GENERAL STRUCTURE: sugars (slightly sweet); alcohol (light); body (full). HARMONY: harmonious. INTENSITY: very intense. PERSISTENCE: very persistent. QUALITY: very fine. FINAL FEELINGS: pleasant orange test, sweet at first and then slightly bitter, with pleasant aftertaste of herbs. MICROBIOLOGICAL CHARACTERISTICS MEASURE UNIT AVERAGE VALUE Density (20°C) g/ml Alcohol by volume (20°C) %v/v 11,061 ÷ 1,081 Alcohol by volume (20°C) %v/v 11,0 ± 0,3 FOOD ALLERGENS (EU Regulation No. 1169/2011, Annex II) ALLERGEN Cereals containing gluten and products thereof [1] NO - Crustaceans and products thereof Ggs and products thereof NO - Gish and products thereof NO - Gish and products thereof [2] | Conditions of use | Alcoholic bevera | ge for direct consumption. | | | |
| COLOUR: bright orange. CLEARNESS: limpid. OTHER REMARKS: quite dense. INTENSITY: strong, PERSISTENCE: very persistent. QUALITY: very fine. DESCRIPTION: herbaceous and fruity smell. GENERAL STRUCTURE: sugars (slightly sweet); alcohol (light); body (full). HARMONY: harmonious. INTENSITY: very intense. PERSISTENCE: very persistent. QUALITY: very fine. FINAL FEELINGS: pleasant orange test, sweet at first and then slightly bitter, with pleasant aftertaste of herbs. MEASURE UNIT MEASURE UNIT MEASURE UNIT AVERAGE VALUE Density (20°C) Mensity (20°C) My/v Module (20°C) Module | nstructions for use | - | | | | |
| INTENSITY: strong. PERSISTENCE: very persistent. QUALITY: very fine. DESCRIPTION: herbaceous and fruity smell. GENERAL STRUCTURE: sugars (slightly sweet); alcohol (light); body (full). HARMONY: harmonious. INTENSITY: very intense. PERSISTENCE: very persistent. QUALITY: very fine. FINAL FEELINGS: pleasant orange test, sweet at first and then slightly bitter, with pleasant aftertaste of herbs. MEASURE UNIT MODIFIER 1,081 1,061 ÷ 1,081 1,061 ÷ 1,081 1,0 ± 0,3 COOD ALLERGENS (EU Regulation No. 1169/2011, Annex II) NO Cereals containing gluten and products thereof MODIFIER 2,081 NO Corporation of the products thereof NO Contracted and products thereof NO C | ORGANOLEPTIC CHARACTERISTICS | | | | | |
| GENERAL STRUČTURE: sugars (slightly sweet); alcohol (light); body (full). HARMONY: harmonious. INTENSITY: very intense. PERSISTENCE: very persistent. QUALITY: very fine. FINAL FEELINGS: pleasant orange test, sweet at first and then slightly bitter, with pleasant aftertaste of herbs. MEASURE UNIT AVERAGE VALUE 1,061 ÷ 1,081 Alcohol by volume (20°C) MV/V 11,0 ± 0,3 FOOD ALLERGENS (EU Regulation No. 1169/2011, Annex II) ALLERGEN Cereals containing gluten and products thereof Corustaceans and products thereof Sign and products thereof NO - Sign and pr | /isual test | | | | | |
| persistent. QUALITY: very fine. FINAL FEELINGS: pleasant orange test, sweet at first and then slightly bitter, with pleasant aftertaste of herbs. MEASURE UNIT PHYSICAL AND CHEMICAL CHARACTERISTICS MEASURE UNIT MEASURE UNIT Opensity (20°C) MEASURE UNIT Opensity (20°C) MICAURIC (1,061 ÷ 1,081) Alcohol by volume (20°C) Mov/v 11,0 ± 0,3 PRESENCE Cereals containing gluten and products thereof Opensity (20°C) MO Consideration of the product | Smell test | | | | | |
| MEASURE UNIT MEASURE VALUE 1,061 ÷ 1,081 11,0 ± 0,3 MEASURE UNIT MO MEASURE UNIT MEASURE UNIT MEASURE UNIT MEASURE MEASURE MEASURE UNIT MEASURE MEASURE UNIT MEASURE MEAS | Taste test | | | | | |
| MEASURE UNIT | | persistent. QUAL | LITY: very fine. FINAL FEELINGS: pleasant | orange test, sweet at first ar | nd then slightly bitter, with pleasant aftertaste of herb | S. |
| PHYSICAL AND CHEMICAL CHARACTERISTICS MEASURE UNIT Density (20°C) MEASURE UNIT AVERAGE VALUE 1,061 ÷ 1,081 1,061 ÷ 1,081 11,0 ± 0,3 COD ALLERGENS (EU Regulation No. 1169/2011, Annex II) ALLERGEN Cereals containing gluten and products thereof [1] NO Crustaceans and products thereof MO Ggs and products thereof NO - Gish and products thereof [2] NO - | MICROBIOLOGICAL CHARACTERISTICS | | | | | |
| MEASURE UNIT g/ml 1,061 ÷ 1,081 Alcohol by volume (20°C) %v/v 11,0 ± 0,3 FOOD ALLERGENS (EU Regulation No. 1169/2011, Annex II) ALLERGEN Cereals containing gluten and products thereof [1] NO Crustaceans and products thereof Figs and products thereof NO Fish and products thereof [2] NO FIGS NO FIG | | MEASURE UNIT | | AVERAGE VALUE | | |
| MEASURE UNIT g/ml 1,061 ÷ 1,081 Note of by volume (20°C) %v/v 11,0 ± 0,3 COD ALLERGENS (EU Regulation No. 1169/2011, Annex II) LLERGEN PRESENCE Cereals containing gluten and products thereof [1] NO Crustaceans and products thereof Ggs and products thereof NO Ggs and products thereof NO Crustaceans and Products ther | | - | | - | | |
| Density (20°C) g/ml 1,061 ÷ 1,081 11,0 ± 0,3 | PHYSICAL AND CHEMICAL CHARACTERIS | | | | | |
| Alcohol by volume (20°C) %v/v 11,0 ± 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 - Ggs and products thereof NO - Fish and products thereof [2] NO - | | | | | | |
| FOOD ALLERGENS (EU Regulation No. 1169/2011, Annex II) ALLERGEN PRESENCE SOURCE Creals containing gluten and products thereof [1] NO Crustaceans and products thereof NO Eggs and products thereof NO | | | | , , | | |
| ALLERGEN Cereals containing gluten and products thereof [1] Crustaceans and products thereof Eggs and products thereof NO Fish and products thereof [2] PRESENCE SOURCE NO - NO - | | | 115 | 11,0 ± 0,3 | | |
| Cereals containing gluten and products thereof [1] NO - Crustaceans and products thereof NO - | | 1169/2011, Anne | ex II) | DDEGENOE GOVERN | | |
| Crustaceans and products thereof NO - Eggs and products thereof NO - In the state of the state | | haraef [4] | | | | |
| Eggs and products thereof NO - ish and products thereof [2] NO - | | nereor [1] | | | | |
| rish and products thereof [2] NO - | | | | | | |
| | | | | | | |
| realiuts and products thereof NO - | | | | | | |
| Sovbeans and products thereof [3] NO - | | | | | | |
| | | 1N (eac | | | | |
| Milk and products thereof (including lactose) [4] NO NO NO NO NO NO NO NO NO N | viils and products thereof (including lact | Joe) [4] | | | | |

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 Isinglass 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, natural Dalpha tocopherol acetate, and 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; (d) 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;

NO

NO

NO

NO

NO

NO

GMO(EC Regulations No. 1829/2003 and No. 1830/2003)

Product does not contain substances made by or derived from genetically modified organisms.

Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO2

IONISING RADIATION (Directive 1999/2/EC)

The product and its ingredients are not treated with ionizing radiation.

ENVIRONMENT AND SAFETY INFORMATION

Nuts and products thereof [5]

Mustard and products thereof

Sesame seeds and products thereof

Celery and products thereof

Lupin and products thereof

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

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.