

PCO article passport

Date: 25.11.2024

This product information revokes and renews all previous information about this product.

Article-No.	5400017
Article description	Rotkäppchen sparkling wine semi-dry 0.2 l

1. Ingredients

2. Average nutritional values per 100 g	Energy in kJ/ kcal per 100g	334 kJ/ 80 kcal
	fat (g)	0 g
	of which saturates (g)	0 g
	Carbohydrate (g)	3,4 g
	of which sugars (g)	3,4 g
	Fibres (g)	
	Protein (g)	0 g
	Salt (g)	

3. Sales description Quality sparkling wine within the meaning of Regulation (EC) 479/2008

3.1 Chemical parameters	Moisture	
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3.2 Sensory parameters	Appearance	ligh yellow
	Odour	full, fruity
	Taste	sweet, fruity note
	Texture	

3.3 Microbiological parameters	Total Plate Count	
	Salmonella	
	Yeasts & moulds	
	Listeria Monocytogenes	
	Enterobacteriaceae	
	Coagulase Positive Staphylococci	
	E. Coli	

4. Allergens		present:
	Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	No
	Crustaceans and products thereof	No
	Molluscs and products thereof	No
	Eggs and products thereof	No
	Fish and products thereof	No
	Peanuts and products thereof	No
	Soybeans and products thereof	No
	Milk and products thereof (including lactose)	No
	Nuts and products thereof (i.e. Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut)	No
	Celery and products thereof	No
	Mustard and products thereof	No
	Sesame seeds and products thereof	No
	Sulphur dioxide and sulphites (>10ppm)	Yes
Lupin and products thereof	No	
5. Shelf life/storage	Shelf life from production	Consumption within 2 years
	Residual maturity	4 weeks
	Storage conditions	none
	Shelf life after opening	immediately
6. Logistic	Unit per bottle	0,2 L
	Bottles per carton	24 x 0,2 l
7. Suitable for specific diets	for Vegetarian diet	Yes
	for Vegan diet	No
8. Other		
9. GMO	This product is made from non-genetically modified ingredients in accordance with European Regulation CE 1829/2003 and CE 1830/2003.	