		(6)	1						F
QUINT BV							Valid from : 01/01/2023	i	T
Waaslandlaan 4		(a)	uint)=						T
BE9160 - Lokeren								ĺ	Т
PRODUCT SPECIFICATION : QUINT 3L GLÜCK 1) General information									
Productname :		QUINT GLÜCK 3L	rood/red/roug	ge					т
Product-number :	Q.GL14.R.BIB.3					Ĭ			
									Ī
2) Product specifications							T		

QUINT GLÜCK is a wine to be heated with traditional herbs used in Germany. Hot wine is a traditional drink that people consume in France, Germany and other northern European countries like Sweden and Norway, during Christmas time, while skiing or just to warmup.

The use of traditional and natural ingredients along with the higher alcohol content (14%) gives GLÜCK a full and rich taste you will enjoy.

3) Ingredients

Red wine , sugar , alcohol , herbs-extracts (contains sulfites)

Allergen information ('+' present / '-' absent / '?') Cereals containing gluten (wheat, barley, rey, oats, spelt, kamut or their hybridised strains) and products thereof

Crustaceans and products thereof

Eggs and products thereof

Fish and products thereof

Peanuts and products thereof

Soybeans and products thereof

Milk and products thereof (including lactose)

 $Nuts \ i.e. \ Almond \ [Amygdalus \ communis \ L.], \ Hazelnut \ [Corylus \ avellanan], \ Walnut \ [Juglans \ regia], \ Cashew \ [Anacardium \ occidentale], \ Brazil \ nut \ [Bertholletia \ excelsa], \ Pecan \ nut \ [March \ regia], \ Pecan \ nut \ [March \ regi$ [Carya illinoiesis (Wangenh.) K. Koch], Pistachio nut [Pistacia vera], Macadamia nut and Queensland nut [Macadamia ternifolia] and products thereof

Celery and products thereof

Mustard and products thereof

Sesame seeds and products thereof

Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/litre expressed ads SO2

Lupin and products thereof

Molluscs and products thereof

4) Psysical / Chemical specification

Parameter	Average amount		
Alcohol %	14%		
Calcium (Ca)	5.51	mg/l	
Sodium (Na)	0.691	mg/l	
Low-fat	< 0.2	%	
protein	< 0.2	%	
Moisture	86.5	%	
ash	0.23	%	
Salt (calculation from Na)	4.85	g/100g	
Alcohol pynometric	14	% (w/v)	
Kcal	151	/100g	
carbohydrates	13.3	%	
Kjoule	632	/100g	



5) Sensory analysis						
Odour	Spicy wine					
Color	Red					
Taste	Spicy warm wine					
6) Storage						
Unopened	minimum 1 year					
lotcode tracking	LXXXXX					
Storage	15-25°					

More info ? You can find us on MyProductManager and PS in Food : 5425013850001

7) Size & other info	Size	Weight	
	(H x B x L) mm	Netto	Bruto
Unit (x1)	215 x 98 x 170	3,16	3,4
5425013851022			
Box (x6)	230 x 210 x 530	18,96	20,7
5425013851039			
Pallet (324)	1400 x 1000 x 1200	1020	1100
5425013851036			
5 layers of 9 boxes on 1 pallet			

! not to be used by pregnant women and minors !

INTRASTAT