

417773 - FRANGELICO 6/700 20°/40P ES+FS 2013

Category	Liqueur.		
Description	Frangelico is the original hazelnut liqueur manufactured by Davide Campari Milano S.p.A. – Canale Plant. Frangelico's irresistible hazelnut taste starts with some very special hazelnuts. They even have their own name - Tonda Gentile - and are a speciality of the northern Italian region of Piedmont where Frangelico is produced.		
Production Plant	IT12 - DCM SpA - Canale d'Alba		
Ingredients	Sugar, Alcohol, Flavours, Hazelnut Extract, Hazelnut Distillate, Colorant: Caramel (E150a).		
Product Specifications	Min	Max	
Alcoholic Strength (@ 20 °C)	19.80 % v/v (39.60 proof)	20.20 % v/v (40.40 proof)	
Mass Density (@ 20 °C)	1.06360 g/mL	1.06660 g/mL	
Methanol (w/v)		10.00 mg/100 mLAA	
pH	5.00	8.00	
Specific Gravity (20 °C/20 °C)	1.06550	1.06850	
Sucrose	236.00 g/L	244.00 g/L	
Total Dry Extract	234.00 g/L	242.00 g/L	
Total Sugars	248.60 g/L	256.60 g/L	
Nutritional Facts			
Standard Reference Size: 100.0 mL			
Serving Size:			
Reference Daily Value: 2000.0 kcal			
	Amount per Standard	Amount per Serving	% Daily value
Energy (Calories)	206.5 kcal		
Energy (Kilojoules)	865.8 kJ		
Sensory Description	Description		
Appearance	Liquid.		
Color	Pale gold.		
Aroma	Intense of hazelnut , coffee , cocoa and vanilla.		
Taste	Flavour pronounced but delicate hazelnut flavour with hints of vanilla and dark chocolate; smooth, long finish with fragrant back-note		
Process Description	The operating cycle before bottling consists in the preparation of sugar syrup obtained by dissolving sucrose in osmotized water, blending with neutral alcohol, with the colorant E150a (Caramel), the Hazelnut flavour (it contains Hazelnut extract and distillate, Cocoa and Coffee distillates) and the osmotized water needed to obtain the required quantity of the product. After mixing the components, the product is double filtered, stored in tank for a period of at least one month, submitted to analytical evaluation and, once approved, is ready for bottling.		
Product Shelf Life	The product has no defined expiring date. It is recommended to carefully rotate warehouse stocks to maximize product freshness.		
Preservation Recommendations	As all food products, it is sensitive to excessive and extended light and heat exposures that can damage its typical fragrance. During transportation and warehousing it is necessary to avoid exposing the product to high temperatures (over 30°C) or direct light for long time.		

CONFIDENTIAL:

The contents of this document constitute a trade secret and the intellectual property rights thereto belong to Gruppo Campari, Sesto San Giovanni, Italy.
This document may not be reproduced or disclosed to third parties without prior authorization.

Lot Identification

Lot identification is printed on each bottle and/or outer shipper in accordance with the following identification Key:

LCN/(Y)(M)(DD) hh:mm

L = Lot

CN = "CN" stands for Canale d'Alba (Italy) as bottling facility

Y = Bottling Year: "A" stands for 2012, "B" stand for 2013, ect. using English alphabet

M = Bottling Month: "A" stands for January, "B" stand for February, etc. using English alphabet

DD = Bottling Day: from "01" until to "31"

hh = Bottling Hour: from "00" until to "23"

mm = Bottling Minutes: from "00" until to "59"

Legal Requirements

We the undersigned DAVIDE CAMPARI - MILANO S.p.A. under our responsibility hereby declare and guarantee the product is fit for human consumption (Regulation (EC) No 852/2004), is manufactured according to EC Legal Requirements (Regulation (EC) No 110/2008), is not obtained from OGM raw materials thus not requiring specific warning (Regulations (EC) No 1829/2003 & No 1830/2003), is not containing - unless specifically claimed on labeling - Allergens (Directives 2003/89/EC & 2007/68/EC), all packaging materials fulfill EC Legal Requirements concerning materials intended to come into contact with foodstuff (Regulation (EC) No 1935/2004 & No 2023/2006, Directive 2007/19/EC, Regulation (EU) No 10/2011) and that is tracked and traced according to EC Legal Requirements (Regulation (EC) No 178/2002)

The information contained herein is edited and approved by Quality Department.

Printing date: 10 Sep, 2014 Signature: CINZIA GIOETTI, Canale Plant Export Services Specialist