

PRODUCT INFORMATION LEAFLET:

Desperados Lime

Prod	luct	desc	ription

Desperados Lime is an authentic light lager beer, with an aromatic Tequila and lime flavoured syrup added. Its alcohol content is 3,0% v/v.

Producer

Heineken Nederland Supply				
Office address: Burgemeester Smeetsweg 1 2382 PH Zoeterwoude The Netherlands	Postal address: P.O. Box 520 2380 BC Zoeterwoude The Netherlands			

Ingredients

Water, MALTED BARLEY, sugar, glucose syrup, acidity regulator: citric acid, flavourings (Tequila, Lemon-Lime, Cactus), hop extract

Process

The product has been produced under controlled hygienic conditions, according to EU Regulation 852/2004 on the hygiene of foodstuffs.

The product has been fermented with a yeast strain of the type *Saccharomyces pastorianus*. The product has not been pasteurized.

Legislation

Desperados Lime is a product intended for human consumption. It complies with all legal regulations and requirements for the production and composition of foodstuffs and beverages of the Netherlands and the European Union.

Specifications

component	Low limit	Midpoint	High limit
Original extract (%wt/wt)	9,60	9,90	10,20
Alcohol (%vol/vol)	2,70	3,00	3,30
Alcohol (%wt/wt)	2,10	2,35	2,60
Colour (EBC)	5,5	7,0	8,5
Bitterness (EBU)	4,0	7,0	10,0
CO2 (m/V%)	0,50	0,55	0,60
рН	3,00	3,30	3,60
Density (g/l)		1,0157	



Nutritional values

Average nutritional value per	100	ml
Energy	167	kJ
	40	kcal
Fat	<0,1	g
Of which saturated fat	0	g
Carbohydrates	5,7	g
Of which sugars	3,2	g
Proteins	0,1	g
Salt (Sodium x 2.5)	<0,01	g

Allergens

This product is produced from malted barley. Therefore it could contain traces of barley gluten (20-100 mg/kg).

As a result of fermentation, this product does contain traces of sulphite (SOI<10mg/I). No sulphite is added in the production process.

For this product none of listed substances is used as:

- 1. an ingredient; or
- 2. an ingredient of a compound ingredient; or
- 3. a food additive or component of a food additive; or
- 4. a processing aid or component of a processing aid.

Substance

- Wheat, rye, oats, spelt, kamut
- Crustaceans and/or molluscs and derived products
- Egg and egg products
- Fish and fish products
- Milk and milk products
- Nuts and sesame seeds and their products
- Peanuts and soybeans and their products
- Added sulphites in concentrations of 10 mg/l or more
- Celery and/or mustard
- Lupine and derived products

Instructions for usage

For beer in bottle: use an appropriate opener in order to avoid breakage of the crown rim of the bottle.

For beer in can: open the tab above the opening, do not rotate as it might break off.

For beer in keg: note an opened keg is perishable.



Instructions for storage

Storage between 5 and 10°C is ideal.

Do not expose to freezing conditions.

Avoid exposure of the product to temperatures above 25°C.

Avoid exposure of the product to direct sunlight of fluorescent lightning.

Pack types

The product is available in one or more of the following pack types: bottle, can, draughtkeg, torp, brewlock or keg.

Codes

The internal production code (IPC) of the product indicates where and when the production took place. This code consists of a range of characters (numbers + letters) and is mentioned on the label of bottle and torp, the bottom of can, the plastic topring of draughtkeg, box of brewlock and a sticker on keg. The expiry date is indicated at the same place.

The composition of the IPC for bottle, can, draughtkeg, torp and brewlock is:

Position 1: Last digit of the production year, eg. 2017

- Positions 2-4: Number of day of the year in julian code (001-365)

Positions 5-7: Country of origin (528 = Netherlands)
 Position 8: Letter indicating brewery and filling line
 Position 9-12: Time or letter for indicating filling time

The composition of the IPC for keg is:

Position 1-6: Packaging date in format dd-mm-yy

Positions 7: Letter indicating brewery and packaging line

Positions 8-10: Indicating country (528 = Netherlands)

Position 11-14: Time of packaging

Non-GMO

For the production of this product no genetically modified organisms or derived substances are used.

Certifications

The product is produced within the scope of FSCC22000 (food safety), ISO 9001 (quality management) and ISO 14001 (environment).

Complaints

Our mission is to deliver perfect quality. If you have any remarks on the quality of this product we would appreciate your feedback. Please report your complaint to your contact person or to the undersigned via telephone +31(0)71-5457890.



Drawn up by:	Date	function	Name and signature
		Quality Assurance Manager HNS	R.M. Pronk MSc