

**TECHNICAL SPECIFICATIONS REPORT FOR WINE
AND FERMENTED LIQUORS OF WINE ORIGIN**

PRODUCT DATA

Main Category : Wine and fermented liquors of wine origin
Category : Wine/Sparkling wine/Vermouth/Flavoured wine/...
Brand : Moët Impérial
Package :
Content of the turkish tag :
Other descriptive technical features of the product :

| Analyses | Unit | Minimum | Maximum | Method of Analysis (*) | Result |
|--|------------------|----------------|----------------|-------------------------------|---------------|
| Density | (g/ml, 20°C) | 0,9900 | 0,9944 | OIV FV 546 | 0,9935 |
| Specific gravity (20°C/20°C) | | | | | |
| Ethyl alcohol | (% volume, 20°C) | 12% | 13% | OIV FV 546 | 12,80% |
| Total dry substance | (g/l, 20°C) | 22 | 30,5 | RCEE 2676/90 | 25,8 |
| Reducing sugars (of invert sugar type) | (g/l) | 7 | 9 | CLHP OIV FV776 | 5,4 |
| Total acides (of tartaric acid type) | (g/l) | 5,2 | 6,9 | RCEE 2676/90 | 4,9 |
| Volatile acid (of acidic acid type) | (g/l) | 0,15 | 0,35 | RCEE 2676/90 | 0,25 |
| Citric acid concentrate | (g/l) | 0,05 | 0,23 | RCEE 2676/90 | 0,17 |
| Free sulphur dioxide | (mg/l) | 5 | 20 | RCEE 2676/90 | 7 |
| Total sulphur dioxide | (mg/l) | 30 | 185 | Colorimetric | 55 |

Date/Signature/Stamp
Authorised Distributor

Date/Signature/Stamp
Manufacturer of the product
26/10/2009



Remarks:

(*) : The analysis methods related to the "Analysis methods for wine" specified in the Turkish Food Codex, if such methods are not available, then the analysis methods available in the EC Regulations dated 1/8/2003, Nr. 1990R2676 with same number. Besides, the reference method used in the assessment of % volume ethyl alcohol is the analysis method number 1 specified in the EC Regulations dated 1/5/2004, Nr. 2000R1623. The alcohol content of the distillate in 20° is measured with the alcoholmeter.