



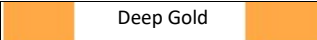
# Product sheet

## Leffe Blonde

### 1. General information

Product type: Leffe Blonde  
Product description: Top fermented beer - Abbey beer  
Manufacturing plant: InBev BV/SRL. Brewery of Leuven, Aarschotsesteenweg 20. B-3012 Leuven, Belgium  
Consumer helpline (Be)0800 58316-45, PB 200 B107 Brussel, (NI) 0800 0230945, (F) 0800 0 59280, (Ge):0800 5220520 8 , (Lux) 00353/80040504, www.tapintoyourbeer.com AB-InBev France, service consommateurs.38 Place Vauban, 59777 Euraille

### 2. Sensorial description

Color  Deep Gold

A unique blond beer with a fresh, fruity, delightful aroma and an intense complex spicy flavour of clove and vanilla mingled in the background with smokey, caramel and roasted cinnamon flavour hints. It is a sweet, soft, warm and velvety beer with a silky mouth feel, a supple attack and warmth of alcohol, a well balanced bitterness with a pleasant dry touch.

### 3. Ingredients and packaging types

Water, Barley Malt, Maize, Barley, Sugar, Hops, Hopextract

Allergen(s): **barley malt**

packaging type(s): Bottle, Keg, Can

### 4. Physico-chemical values

Original gravity:	15,5	°Plato (g/100 g)	
Apparent extract:	3,44	°Plato (g/100 g)	
Density (20°C):	1,0135	g/ml	
Alcohol by volume (ABV):	6,6	ml / 100 ml	Max.(if available).
Colour:	13	EBC units	
Bitternes:	21,5	IBU	
pH:	4,3		
Turbidity:	< 1	EBC units	
CO2 bottle:	6,3	g/liter	
CO2 Can:	5	g/liter	
CO2 Keg:	4,75	g/liter	
Sulphite:	10	< mg / l	

### 5. Nutritional values \*

		Serving size in ml	330	
Energetic value (Kcal/100ml )	58	(Kcal/serving)	190	daily energy/serv.
Energetic value (KJoule/ 100 ml)	241	(kJ/serving)	795	9,5 %
Protein (g/100 ml)	0,4	(g/serving)	1,4	
Fat (g/100 ml)	0	(g/serving)	0	
of which saturated (g/100 ml)	0	(g/serving)	0	

Carbohydrates (g/100 ml)	5,4	(g/serving)	17,7
of which Sugars (g/100 ml)	0,5	(g/serving)	1,7
Fibres (g/100 ml)	0,4	(g/serving)	1,2
Salt g/100 ml	0,02	(g/serving)	0,05
Salt mg/100 ml	15	(mg/serving)	50

\* Nutritional values listed can be slightly different from label or [www.TapIntoYourBeer](http://www.TapIntoYourBeer).

## **6. Microbiological parameters**

	Target (cfu/ml)
NBB-C	0
NBB-A	0
WLN / WLD	0
YM + Cu	0

## **7. GMO status, Irradiation**

Herewith AB Inbev declares that all beers or beverages brewed and packaged in Western Europe

- are free from genetic manipulated organisms or derivatives of it.
- are not irradiated.

## **8. Allergens**

Cereals containing Gluten in concentrations of > 20mg/kg:

Wheat / or derivatives:

may contain

not present

Barley / or derivatives:

contains

Fruit / Fruit derivatives:

not present

1. Gluten or Gluten Products:

contains

2. Crustaceans or Shellfish:

not present

3. Eggs / Egg Derivatives:

not present

4. Fish or Fish Products:

not present

5. Peanuts/Peanut derivatives:

not present

6. Soya / Soya derivatives:

not present

7. Milk / Milk derivatives (including lactose):

not present

8. Other Nuts/Nut derivatives:

not present

9. Celery / Celeriac Products:

not present

10. Mustard or Mustard Products:

not present

11. Sesame Seed or Sesame Seed Products:

not present

12. Sulphur Dioxide Sulphites >10mg/Kg:

free from

13. Lupin Flour / Lupin Products:

not present

14. Molluscs/Molluscs derivatives:

not present

**9. Storage, conservation and use**

Bottle: 18

Can: 18

Keg: 12

Perfect draft: 9

Gigacan:

Alu bottle:

months of shelf life after filling.  
Shelf life is printed on the label as BBD (Best Before Date).

Store in a clean, dry, odor-free environment between a minimum temperature of 3°C and a maximum of 25°C. Keep away from direct sun light or extended exposure to artificial light. Once opened the product cannot be stored again.

Ideal consumption temperature is : 5°C

Suitable for Vegetarians: Yes

Suitable for Vegans: Yes

Suitable for Ovo-Lacto Vegetarians: Yes

Corrie Sleddens  
Zone Quality Specialist



18/11/24