

# **PRODUCT DATA SHEET**

Interspec Reporting

Last release:

Feb 07, 2022

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4308	78 - APEROL SF	PRITZ 8X3/200 ML 9°/1	.8P IT 22
Category	Low alcoholic aperitif		
Description	Aperol Spritz is a low alcoholic drink made with Aperol and white sparkling wine		
Production plant	IT18 - DCM N.V.c/o MEDIBEV SpA - Sulmona (AQ), IT		
Ingredients	37% Aperol (water, sugar, alcohol, flavors, sodium chloride, colorants: E110, E124),32% sparkling wine (contains antioxidant: sulphites), 31% seltz (water, carbon dioxide).		
Product specifications		Min	Max
Alcoholic Strength ( @ 20 °C)		8.7 % v/v (17.4 proof)	9.3 % v/v (18.6 proof)
Carbon Dioxide ( @ 20 °C)		2.8 vol	3.2 vol
Free Sulfur Dioxide		13 mg/L	50 mg/L
Density (@ 20 °C)		1.025 g/mL	1.028 g/mL
pH		3.2	3.5
Specific Gravity (20 °C/20 °C)		1.024	1.029
Total Acidity (as Tartaric Acid)		2.5 g/L	3 g/L
Total Sugars		95 g/L	105 g/L
Total Sulfur Dioxide		25 mg/L	85 mg/L
Nutritional Facts			
		Amount per Standard	
		Standard Refere	nce Size: 100 mL
Alcohol Content		9 mL (0.304326 fl oz)	
Energy (Calories)		94 kcal	
Energy (Kilojoules)		393 kJ	
Total Fat		0 g (0 oz)	
- Saturated Fat		0 g (0 oz)	
- Monounsatured Fat		0 g (0 oz)	
- Polyunsatured Fat		0 g (0 oz)	
Total Carbohydrates		11 g (0.388014 oz)	
- Dietary Fibers		0 g (0 oz)	
- Sugars		11 g (0.388014 oz)	
- Polyols		0 g (0 oz)	
- Starch		0 g (0 oz)	
Protein		0 g (0 oz)	
Salt		0.02 g (0.000705479 oz)	

#### CONFIDENTIAL:

Description

# **Quality Department**



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Sensory Description	
Appearance	Clear and bright liquid
Color	Orange
Aroma	It perfectly fits the typical Aperol Spritz cocktail, combining the unique Aperol ingredients and aroma (sweet and zesty orange flavor) with the typical freshness and fragrance of sparkling wine
Taste	Sparkling aperitif that perfectly fits the typical Aperol Spritz cocktail, combining the unique Aperol taste (orange and herbal profile) with the typical freshness and fragrance of sparkling wine

### **Process Description**

the final sparkling degree.

The main ingredient is the intermediate liquid Aperol Spritz 13%vol (Aperol 15° + BRUT Sparkling Wine produced in Canale plant - sparkling liquid under pressure) that is received by the plantand stored in dedicated isobaric tanks at 0-5°C. Once completed the analytical check (conformity to to the parameters indicated in the product specification), the liquid is

diluited with osmotyzed water to reach the final alcoholic degree.

During the dilution process, the liquid must be refrigerated (0-5°C) and saturated, before bottling, by adding CO2 to reach

The on-line saturation process is a sequential 3 steps system:

- 1) Pre-Blending with pre-sparkling water (it's mandatory to keep the water at low temperature, <5°C, to prevent an excessive foam's production during the dilution with the Intermediate Aperol Spritz sparkling liquid);
- 2) Blending (through °Bx degree control);
- 3) On-line liquid over-saturation and following CO2 regulation through a stripping system that removes the extra CO2 (to guarantee the required sparkling degree).

The next production step is the final liquid microfiltration (cartrideges nominal porosity 0,45  $\mu$ m), followed by bottling (at low temperature, <8°C) and pasteurization.

Product Shelf Life	
Best Before End: 15 month(s)	

### **Quality Department**



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#### **Preservation Recommendation**

This product is extremely sensitive to excessive light, direct sunlight and heat, damaging its typical fragrance and product appearance.

During transportation and warehousing it is necessary to avoid exposing the product to:

- high temperatures (over 30°C for 5 days maximum, between 40-45°C for 48h maximum),
- direct indoor light for long time (>24 hours)
- direct sunlight (never)
- low temperatures (never below -3 °C)
- thermal shock (delta T >10°C over 24 hours, never)

Reefers containers and direct shipping are recommended in case of overseas shipping which take more than 4 weeks and in severe temperature conditions (hot-cold season, thermal shock risk).

Insulated containers and direct shipping are accepted if shipping will take less than 4 weeks and no severe temperature deviation/conditions will occur.

Transhipment should be avoided in any circumstances.

### Lot Identification

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

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

L = Lot

SL = "SL" stands for Medibev co-packer of Sulmona (Italy)

Y = Bottling Year: "A" stands for 2012, "B" stand for 2013, etc. 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 N.V. 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, is not obtained from GMO raw materials thus not requiring specific warning (EU Directive 412/2015, Regulations (EC) No 1829/2003 & No 1830/2003), is not containing - unless specifically claimed on labeling - Allergens, is in accordance with Regulation (EC) No 1169/2011 regarding food information and food labelling, 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).