

425086 - GM CORD.R 6/700ML 40°/80P UK18

Category	Liqueur
Description	GM Cordon Rouge is a liqueur made from cognac (51% of the alcohol) and liqueur of Citrus Bigaradia oranges (49% of the alcohol). The result is a brown limpid liquid, characteristic in terms of smell and savour.
Production Plant	FR41 - SPML - Aubevoye (Gaillon), FR; FR62 - MLB - Aubevoye (Gaillon), FR
Ingredients	Cognac, water, sugar, alcohol, natural bitter orange flavouring, colouring : E150a

Product Specifications	Min	Max
Alcoholic Strength (@ 20 °C)	39.70 % v/v (79.40 proof)	40.30 % v/v (80.60 proof)
Colour (Abs. @ 430 nm)	0.95 AU	1.05 AU
Mass Density (@ 20 °C)	1.02000 g/mL	1.02200 g/mL
pH	4.05	4.55
Total Dry Extract	200.00 g/L	204.00 g/L
Total Sugars	195.00 g/L	205.00 g/L
Copper		1.00 mg/L
Iron		0.20 ppm
Turbidity (Nephelometric)		1.50 N.T.U.

Nutritional Facts

Standard Reference Size: 100.0 mL

Serving Size: 44.4 mL

	Amount per Standard	Amount per Serving	% Daily value
Alcohol Content	40.00 mL (1.35 fl oz)		
Energy (Calories)	301.0 kcal		
Energy (Kilojoules)	1260.0 kJ		
Total Fat	0.00 g (0.00 oz)		
- Saturated Fat	0.00 g (0.00 oz)		
- Monounsaturated Fat	0.00 g (0.00 oz)		
- Polyunsaturated Fat	0.00 g (0.00 oz)		
Total Carbohydrates	20.00 g (0.71 oz)		
- Dietary Fibers	0.00 g (0.00 oz)		
- Sugars	20.00 g (0.71 oz)		
- Polyols	0.00 g (0.00 oz)		
- Starch	0.00 g (0.00 oz)		
Protein	0.00 g (0.00 oz)		
Salt	0.00 g (0.00 oz)		

Sensory Description	Description
Appearance	Liquid and limpid
Color	Brown
Aroma	Aroma of orange and cognac
Taste	Taste of orange and cognac

Process Description

- Distillation of orange peels with alcohol
- Mixing of the distillate with sugar, colouring and water to obtain an orange liqueur
- Adding of cognac to the orange liqueur
- Mixing of cognac and orange liqueur = final liqueur
- Filtration of the final liqueur
- Maturation in oak casks
- Bottling and packaging

Product Shelf Life

The product has no defined expiring date.
 It is recommended to carefully rotate warehouse stocks to maximize product freshness.

Preservation Recommendations

When the product is stored at 30°C (86°F) maximum, in its original closed packaging, the quality of the product remains unchanged during at least 10 years in glass container and 1 year in plastic container after delivery.

Legal Requirements

We the undersigned Marnier-Lapostolle Bisquit 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 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).

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

Printing date: 26 Mar, 2019

Signature: ASHLEY HALL, National Account Manager