

PRODUCT CATEGORY

Beer

BRAND

San Miguel

PRODUCT

San Miguel Tradición



BEST BEFORE

In general, the best before date will be as follow:
Cans and non returnable bottles: 18 months
Returnable bottles: 12 months
Export Kegs: 12 months
Except for other cases, consult final product datasheet.

LABELLING

ACCORDING TO LEGISLATION (EUROPEAN REGULATION ER 1169/2011)

BATCH NUMBER

LXX packaging line X year XXX julian day XXXX labelling time

PACKAGE

APPROPRIATE TO EDIBLE LIQUIDS (EUROPEAN REGULATION ER 1935/2004)

TRANSPORT AND STORAGE

Product must be kept between 0 and 30 °C, indoors, in a dry clean and well ventilated area; protected from water, humidity, sun light and dust

PRODUCT USE

PRODUCT IS DISTRIBUTED READY TO DRINK
Alcohol products must only be consumed by adult people not belonging to risk groups like pregnant women, machinery operators, etc. And always responsibly.

TASTING PROFILE

Colour	Golden
Foam	Creamy and consistent
Appearance	Bright
Aroma	Clear and fruity with hints of hops and yeast
Taste	Well-balanced moderate bitterness
Mouthfeel	Intense body

COMPOSITION

INGREDIENTS

Water.
Barley malt.
Maize.
Hops.

CONTENT ANALYSIS

	Standard	Min.	Max.
Original Extract	12.0	11.5	12.5

CO2 (Kegs)	4.8	4.5	5.5
CO2 (Bot/Can)	5.1	4.7	5.5
Alcohol	5.0	4.6	5.4
Colour	7.0	5.0	9.0
pH		3.90	4.60
Bitterness (sensorial)	25	21	29

NUTRITIONAL VALUES per 100 mL

Energy (kJ/100 ml)	187
Energy (kcal /100 ml)	44
Fat (g/100 ml)	0
of which saturates (g/100 ml)	0
Carbohydrate (g/100 ml)	3,6
Of which sugars (g/100 ml)	0,2
Protein (g/100 ml)	0,4
Salt (g/100 ml)	0

ALLERGENS

1-Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof	yes
2-Crustaceans and products thereof	No
3-Eggs and products thereof	No
4-Fish and products thereof	No
5-Peanuts and products thereof	No
6-Soybeans and products thereof	No
7-Milk and products thereof (including lactose)	No
8-Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts, and products thereof	No
9-Celery and products thereof	No
10-Mustard and products thereof	No
11-Sesame seeds and products thereof	No
12-Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO2	No
13-Lupin and products thereof	No
14-Molluscs and products thereof	No

No

GMO

MICROBIOLOGICAL ANALYSIS

ABSENCE OF BACTERIA, MOULDS AND YEAST

APPROVAL DATE (MM/DD/YYYY)

08/24/2018