

TECHNICAL SHEET



BREWERY ST-FEULLIEN S.A. Phone +32 64 31 18 18 HR MONS 126 025
Rue d'Houdeng, 20 Fax +32 64 31 18 19 INTRASTAT 22030001
B-7070 Le Roeulx info@st-feuillien.com VAT BE 0447 090 618
Belgium www.st-feuillien.com

DESCRIPTION OF THE PRODUCT



ST-FEULLIEN CUVÉE DE NOËL – KEG 20L

| | |
|-----------------|---------------|
| Reference | 047 |
| Plato degrees | 20,00° |
| Alc. vol. | 8,50% |
| E.B.U. | 25 |
| Shelf life | 9 |
| Content SCU | 2000cl |
| EAN Code 13 SCU | 5412138302010 |
| EAN Code 14 DU | - |



LOGISTICS INFORMATION

Selling consumer unit (SCU)

| | |
|------------------|-----------|
| Height SCU | 56,00 cm |
| Width SCU | 23,00 cm |
| Length SCU | 23,00 cm |
| Weight gross SCU | 25640 gr. |
| Weight net SCU | 20640 gr. |
| Weight empty SCU | 5000 gr. |

Delivery unit (DU)

| | |
|-----------|-----------|
| Height DU | 56,00 cm |
| Width DU | 23,00 cm |
| Length DU | 23,00 cm |
| SCU / DU | 1 |
| Weight DU | 25640 gr. |

Pallet (PAL)

| | |
|------------------|-----------|
| Height empty PAL | 16,50 cm |
| Height PAL | 72,50 cm |
| Width PAL | 100,00 cm |
| Length PAL | 120,00 cm |
| Weight PAL | 538,00 kg |
| Weight empty PAL | 25,20 kg |
| Crate / Layer | 20 |
| Layer / PAL | 1 |
| DU / PAL | 20 |

SAMPLING TIP

This beer has a generous head - compact and firm. Its slightly brown colour is the result of the roasted barley. It has a dark ruby brown colour and a very intense aroma. The aromatic herbs and spices used greatly enhance its delicious smell. This beer is full-bodied with a smoothness that is the result of the synergy of caramelised malts, carefully controlled fermentation and long cold storage. St-Feuillien Cuvée de Noël has a very subtle bitterness that is the dominant flavour in this harmonious ale that strikes a perfect balance between all the different ingredients.