



NATURAL FLAVORED PULQUE



PENC LARG

PRODUCT DESCRIPTION

Pulque is a traditional Mexican alcoholic beverage, Elaborated through fermentation produced starting from agua miel obtained from maguey pulquero. Penca larga offers a product with an extended shelf life thanks to its pasteurization and packaging; It is characterized by having a whitish color, slightly acidic and sweet taste, with 5% alcohol.

ORGANOLEPTIC FEATURES

Smell: Acid notes, fresh bread, herbaceous notes.

Taste: Slightly acidic, sweet and with fruity notes.

Appearance: Translucent pearl white.

SHELF LIFETIME: 12 months

SUGGESTED STORAGE AND DISTRIBUTION TEMPERATURE:

Ambient temperature (20-22°C)

SUGGESTED CONSUMPTION TEMPERATURE: 8-15°C

COMMERCIAL PRESENTATION:

Boxes of 12 and 16 amber glass bottles, 12 fl. oz. per bottle, with hermetic closure type Pry Off.

	BOXES	
	PRESENTATIONS	
DIMENSIONS	12	16
Long (cm)	26	25.5
width (cm)	19.5	25.5
height (cm)	24.5	24.5
weight (kg)	7.315	9.530

NUTRITIONAL INFORMATION

NUTRIMETER	g /100 ml
Energetic content in 100g a Kcal	Between 24-28
Proteins	Under 0.5
Fats	0
Total Carbohydrates	Under 10
Dietary Fiber	0
Sugars	Under 2
Sodium mg/100ml	Between 14-16

INGREDIENTS

Natural pulque, sweetener, benzoate as a preservative, antifoam.

MANUFACTURED BY

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