



33CL

Date Code Box and Crown Logo	
BPA-NI Internal Coating	EPOXY Internal Coating
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Design Number	Colour 1	Colour 2	Colour 3	Colour 4	Colour 5	Colour 6	Colour 7	Colour 8
LPI XXX	SCREEN ANGLE xx °	SCREEN ANGLE xx °	SCREEN ANGLE xx °	SCREEN ANGLE xx °	SCREEN ANGLE xx °	SCREEN ANGLE xx °	SCREEN ANGLE xx °	SCREEN ANGLE xx °
Barcode Mag %								
BWR XXX								

CUSTINES 33CL ALU MAR16	DESIGN NUMBER	DESCRIPTION	DATE
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PLEASE COLOUR A DOT PER SEPARATION.

PLEASE COLOUR THIS BAR IN THE LIGHTEST AVAILABLE COLOUR, EXCLUDING BLUE/GREEN.

PRINT LENGTH 207.75mm

Custine - 33cl - BB-330R-A-C1-03

Bière - Bier - Beer - Birra - Cerveza - Öl

A consommer de préférence avant fin : voir fond • Ten minste houdbaar tot einde : zie bodem • Best before end : see bottom • Mindestens haltbar bis Ende : siehe unten • Da consumarsi preferibilmente entro : vedere fondo • Consumir preferentemente antes de : ver bajo • Bäst före : se botten

Energy value per 100 ml: 206 KJ/ 49 KCAL

Brassée par : • Gebrouwen door : • Brewed by : • Gebraut durch : • Prodotta dalla : • Fabricada por : • Bryggt av : **Brasserie Dupont**, rue Basse 5, 7904 Tourpes, Belgium.

Ingédients : eau, malt d'orge, houblon, levure, dioxyde de carbone • Ingrediënten: water, gerstemout, hop, gist, kooldioxide • Ingredients: water, barley malt, hop, yeast, carbon dioxide • Zutaten: Brauwasser, Gerstenmalz, Hopfen, Hefe, Kohlendioxid • Ingredienti: acqua, malto di orzo, luppolo, lievito, anidride carbonica • Ingredientes: agua, malta de cebada, lúpulo, levadura, dióxido de carbono • Ingredienser: vatten, kornmalt, humle, jäst, koldioxid.



Saison Dupont
DRY HOP



ANOTHER SAISON FROM BRASSERIE DUPONT

UNE AUTRE SAISON,
ENCORE PLUS RICHE EN HOUBLON!

Une version bien houblonnée de notre célèbre Saison Dupont ! Selon la méthode traditionnelle « dry hopping », nous infusons directement les fleurs d'un houblon supplémentaire dans la bière pour relever son caractère ensoleillé.

EEN ANDER SAISON, MET NOG MEER HOP!

Ons beroemde bier Saison Dupont in een versie met extra veel hop! Wij maken gebruik van de traditionele methode van "dry hopping" en laten de bloemen van de extra hop rechtstreeks in het bier intrekken om het zonnige karakter nog te versterken.

ANOTHER SAISON, WITH EVEN MORE HOPS!

A deliciously hoppy version of our famous Saison Dupont! Made according to the traditional "Dry Hopping" method, we infuse another hop directly into the beer to bring out its sunny character.



COULEUR	<div></div> <div></div> <div></div> <div></div> <div></div>
AMERTUME	<div></div> <div></div> <div></div> <div></div> <div></div>
PLAISIR	<div></div> <div></div> <div></div> <div></div> <div></div>

40 IBU

CROWN APPROVAL:

Date: _____

Name: _____

Signature: _____

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