



GIO' CREAM 35% FAT ICE CREAM

Pasteurized at high temperature
in 1 litre Tetra Rex®

PROD. cod.
2135

EAN cod.
8006543020965

HS CODE
04015031

Obtained by centrifuging fresh milk, and then pasteurized at high temperature, immediately cooled and semi-aseptically packaged. This technology guarantees a hygienically safe product without changing its chemical-physical, organoleptic or nutritional characteristics for the entire shelf life of the product, so stock can be maintained, at refrigerated temperature, without expiration date problems. Suitable for whipping in cream whippers and particularly suited for use in ice cream shops, bars, coffee shops, restaurants. Perfect for garnishing desserts, hot chocolate and strawberries.

TECHNICAL CHARACTERISTICS	DESCRIPTION																								
LEGAL NAME	Cream pasteurized at high temperature																								
PRODUCT DESCRIPTION	Cream obtained through skimmed fresh milk, undergone pasteurization at high temperature, packaged in TETRA REX® Plant-Based 1 litre brik. For whipping and for ice cream producers/shops and pastries. The product is intended for all individuals, compatibly with their state of health.																								
NOMINAL QUANTITY	1000 ml e																								
INGREDIENTS LISTED ON THE LABEL	MILK cream																								
ALLERGENS [ANNEX II REG. (EU) 1169/2011]	Milk and milk products (including lactose)																								
ORIGINE DEL LATTE	Italy																								
OGM STATUS	Marco Alberti srl, declares that, with reference to the current legislation, based on the information received from their suppliers and the knowledge acquired up to now, the supplied product is not obtained from or contain GMOs.																								
SENSORY CHARACTERISTICS	Form: the product assumes the form of the container Colour: cream white Smell: characteristic, typical of cream Flavour: characteristic, typical of cream																								
CHEMICAL – PHYSICAL CHARACTERISTICS	<table> <tbody> <tr> <td>Fat</td> <td>35%</td> <td>± 1% w/w</td> </tr> <tr> <td>Humidity</td> <td>56,6%</td> <td>w/w</td> </tr> <tr> <td>Dry residue</td> <td>43,4%</td> <td>w/w</td> </tr> <tr> <td>Dry fat-free residue</td> <td>8,4%</td> <td>w/w</td> </tr> <tr> <td>Density at +20°C</td> <td>995</td> <td>g/l</td> </tr> <tr> <td>pH</td> <td>6,60 - 6,80</td> <td></td> </tr> <tr> <td>Peroxidase</td> <td>negative</td> <td></td> </tr> <tr> <td>Phosphate</td> <td>negative</td> <td></td> </tr> </tbody> </table>	Fat	35%	± 1% w/w	Humidity	56,6%	w/w	Dry residue	43,4%	w/w	Dry fat-free residue	8,4%	w/w	Density at +20°C	995	g/l	pH	6,60 - 6,80		Peroxidase	negative		Phosphate	negative	
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GIÒ PASTEURIZED AT HIGH TEMPERATURE CREAM 35% FAT IN 1 LITRE TETRA REX®

TECHNICAL CHARACTERISTICS	DESCRIPTION																					
NUTRITION DECLARATION (AVERAGE VALUES PER 100 g)	<table> <tr> <td>Energy</td> <td>1394 / 338</td> <td>kJ / kcal</td> </tr> <tr> <td>Fat</td> <td>35</td> <td>g</td> </tr> <tr> <td> of which saturated</td> <td>24</td> <td>g</td> </tr> <tr> <td>Carbohydrate</td> <td>3,7</td> <td>g</td> </tr> <tr> <td> of which sugars</td> <td>3,7</td> <td>g</td> </tr> <tr> <td>Protein</td> <td>2,1</td> <td>g</td> </tr> <tr> <td>Salt</td> <td>0,10</td> <td>g</td> </tr> </table>	Energy	1394 / 338	kJ / kcal	Fat	35	g	of which saturated	24	g	Carbohydrate	3,7	g	of which sugars	3,7	g	Protein	2,1	g	Salt	0,10	g
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MICROBIOLOGICAL CHARACTERISTICS	<table> <tr> <td>Enterobacteriaceae</td> <td>≤10</td> <td>CFU/ml in 5/5 s.u.</td> </tr> <tr> <td>Listeria monocytogenes</td> <td>absent</td> <td>in 25 g in 5/5 s.u.</td> </tr> </table>	Enterobacteriaceae	≤10	CFU/ml in 5/5 s.u.	Listeria monocytogenes	absent	in 25 g in 5/5 s.u.															
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STORAGE AND CONSUMER INFORMATION	Store at refrigerated temperature between 0°C and + 4°C. Once opened, store at refrigerated temperature between 0°C and + 4°C and use within 2 days.																					
TRANSPORT CONDITIONS	Store at refrigerated temperature between 0°C and + 4°C. Transport with hygienically suitable vehicles with suitable supports.																					
SHELF LIFE	30 days after the packaging date. "Use by: see the date on the upper part of the package" (use by date expressed in day, month and year).																					
LOT	Use by date (dd/mm/yy), lot ("Lyyddd" where L = lot, yy = last two digits of the year and ddd = progressive annual day of packaging, Julian calendar) and packaging time.																					
PRIMARY PACKAGING CHARACTERISTICS	TETRA REX® Plant-Based 1 litre brik, in multi-layer polycoupled laminated material for milk and milk derivatives (from outside to inside: PE/Paperboard/PE). Dimensions: 230 x 70 x 70 mm (H x W x L). The TETRA REX® Plant-Based brik, made of materials from renewable and sustainable sources, is completely recyclable. Its board derives from cellulose obtained from certificate FSC® forests, managed in compliance with rigorous environmental standards. The protective layers of plastic are exclusively of vegetable origin because they consist of polyethylene obtained from sugar cane, therefore without the use of fossil sources.																					
PRIMARY PACKAGING SUITABILITY FOR FOOD CONTACT	Declared by manufacturer																					
ENVIRONMENTAL LABELING	Pack for liquids Paper C/PAP 81																					
CONSUMPTION UNIT CHARACTERISTICS	<table> <tr> <td>TETRA REX® Plant-Based 1 litre brik</td> <td></td> <td></td> </tr> <tr> <td>Net weight</td> <td>0,995</td> <td>Kg</td> </tr> <tr> <td>Tare (brik)</td> <td>0,028</td> <td>Kg</td> </tr> <tr> <td>Gross weight</td> <td>1,023</td> <td>Kg</td> </tr> </table>	TETRA REX® Plant-Based 1 litre brik			Net weight	0,995	Kg	Tare (brik)	0,028	Kg	Gross weight	1,023	Kg									
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SELLING UNIT CHARACTERISTICS	See features of the consumption unit																					
SECONDARY PACKAGING CHARACTERISTICS	<table> <tr> <td>Cardboard box (to lose) for 10 TETRA REX® Plant-Based briks of 1 litre</td> <td></td> <td></td> </tr> <tr> <td>Net weight</td> <td>10,2</td> <td>Kg</td> </tr> <tr> <td>Tare</td> <td>0,2</td> <td>Kg</td> </tr> <tr> <td>Gross weight</td> <td>10,4</td> <td>Kg</td> </tr> <tr> <td>Cardboard box dimensions</td> <td colspan="2">240 x 155 x 375 mm (H x W x L)</td> </tr> </table>	Cardboard box (to lose) for 10 TETRA REX® Plant-Based briks of 1 litre			Net weight	10,2	Kg	Tare	0,2	Kg	Gross weight	10,4	Kg	Cardboard box dimensions	240 x 155 x 375 mm (H x W x L)							
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Cardboard box dimensions	240 x 155 x 375 mm (H x W x L)																					
ENVIRONMENTAL LABELING	Cardboard box Paper C/PAP 20																					
TERTIARY PACKAGING CHARACTERISTICS	Not present																					
HANDLING UNIT	<table> <tr> <td>Epal type platform</td> <td>1200 x 800 x 150 mm</td> </tr> <tr> <td>Tare</td> <td>24 Kg</td> </tr> <tr> <td>Cardboard box per layer</td> <td>15 number</td> </tr> <tr> <td>Layers per pallet</td> <td>5 number</td> </tr> <tr> <td>Cardboard box per pallets</td> <td>75 number</td> </tr> <tr> <td>Briks per pallet</td> <td>750 number</td> </tr> <tr> <td>Net weight</td> <td>779 Kg</td> </tr> <tr> <td>Gross weight</td> <td>803 Kg</td> </tr> <tr> <td colspan="2">Wrapping of the palletized unit with plastic stretch film (LDPE 4)</td> </tr> </table>	Epal type platform	1200 x 800 x 150 mm	Tare	24 Kg	Cardboard box per layer	15 number	Layers per pallet	5 number	Cardboard box per pallets	75 number	Briks per pallet	750 number	Net weight	779 Kg	Gross weight	803 Kg	Wrapping of the palletized unit with plastic stretch film (LDPE 4)				
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PRODUCED AND PACKAGED	at the factory in Via Cesare Battisti, 29 Bardineto (SV) Italy																					
APPROVAL NUMBER	IT 07 23 UE																					
Document content revision	rev. 14 of 2024/10/22																					



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