



GIÒ UHT CREAM 35% FAT ICE CREAM

Long life (UHT) in 1 litre Brik® Base

PROD. cod.
1135

EAN cod.
8006543020934

HS CODE
04015031

Obtained by centrifuging fresh milk, and then UHT (Ultra High Temperature) treated, immediately cooled and 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 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	Long life UHT cream																								
PRODUCT DESCRIPTION	Homogenized cream, thermally stabilized through UHT treatment, aseptically packaged in TETRA BRIK® BASE 1 litre. Free from preservatives. 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 UHT cream Flavour: characteristic, typical of UHT cream																								
CHEMICAL – PHYSICAL CHARACTERISTICS	<table> <tr> <td>Fat</td> <td>35%</td> <td>± 1% w/w</td> </tr> <tr> <td>Humidity</td> <td>59,4%</td> <td>w/w</td> </tr> <tr> <td>Dry residue</td> <td>40,6%</td> <td>w/w</td> </tr> <tr> <td>Dry fat-free residue</td> <td>5,5%</td> <td>w/w</td> </tr> <tr> <td>Density at +20°C</td> <td>996</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> </table>	Fat	35%	± 1% w/w	Humidity	59,4%	w/w	Dry residue	40,6%	w/w	Dry fat-free residue	5,5%	w/w	Density at +20°C	996	g/l	pH	6,60 - 6,80		Peroxidase	negative		Phosphate	negative	
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NUTRITION DECLARATION (AVERAGE VALUES PER 100 g)	<table> <tr> <td>Energy</td> <td>1381 / 335</td> <td>kJ / kcal</td> </tr> <tr> <td>Fat</td> <td>35</td> <td>g</td> </tr> <tr> <td> of which saturated</td> <td>23</td> <td>g</td> </tr> <tr> <td>Carbohydrate</td> <td>3,3</td> <td>g</td> </tr> <tr> <td> of which sugars</td> <td>3,0</td> <td>g</td> </tr> <tr> <td>Protein</td> <td>1,7</td> <td>g</td> </tr> <tr> <td>Salt</td> <td>0,06</td> <td>g</td> </tr> </table>	Energy	1381 / 335	kJ / kcal	Fat	35	g	of which saturated	23	g	Carbohydrate	3,3	g	of which sugars	3,0	g	Protein	1,7	g	Salt	0,06	g			
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Scan the QR code
for our
website 

GIÒ UHT CREAM 38% FAT IN 1 LITRE BRIK BASE

TECHNICAL CHARACTERISTICS	DESCRIPTION
MICROBIOLOGICAL CHARACTERISTICS	Mesophilic microbial load at 30°C (after incubation at 30°C for 15 days) ≤10 UFC / 0,1 ml Organoleptic control after 15 days of incubation at 30°C normal
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 3 days.
TRANSPORT CONDITIONS	Store at refrigerated temperature between 0°C and + 4°C. Transport with hygienically suitable vehicles with suitable supports.
SHELF LIFE	180 days after the packaging date. "Best before: see the date on the upper part of the package" (best before date expressed in day, month and year).
LOT	Best before 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	1 litre TETRA BRIK® BASE, in multi-layer polycoupled laminated material for milk and milk derivatives (from outside to inside: PE/Paperboard/PE/Aluminium/Low adh PE e mPE). Brik dimensions: 165 x 65 x 95 mm (H X W X L).
PRIMARY PACKAGING SUITABILITY FOR FOOD CONTACT	Declared by manufacturer
ENVIRONMENTAL LABELING	Pack for liquids Paper C/PAP 84
CONSUMPTION UNIT CHARACTERISTICS	TETRA BRIK® BASE 1 litre Net weight 0,996 Kg Tare (brik) 0,0272 Kg Gross weight 1,023 Kg
SELLING UNIT CHARACTERISTICS	Cardboard box for 12 pcs of 1 litre TETRA BRIK® BASE
SECONDARY PACKAGING CHARACTERISTICS	Cardboard box (to lose) for 12 TETRA BRIK® BASE 1 litre Net weight 12,3 Kg Tare 0,119 Kg Gross weight 12,4 Kg Cardboard box dimensions 170 x 205 x 395 mm (H x W x L)
ENVIRONMENTAL LABELING	Cardboard box Paper C/PAP 20
TERTIARY PACKAGING CHARACTERISTICS	Not present
HANDLING UNIT	Epal type platform 1200 x 800 x 150 mm Tare 24 Kg Cardboard box per layer 12 number Layers per pallet 6 number Cardboard box per pallets 72 number Briks per pallet 864 number Net weight 893 Kg Gross weight 917 Kg Wrapping of the palletized unit with plastic stretch film (LDPE 4)
PRODUCED AND PACKAGED	at the factory in Via Cesare Battisti, 29 Bardineto (SV) Italy
APPROVAL NUMBER	IT 07 23 UE
Document content revision	rev. 12 of 2024/08/27



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