



GIO' CREAM 38% FAT PASTRY

Pasteurized at high temperature
in 1 litre Tetra Rex®

PROD. cod.
2138

EAN cod.
8006543020972

HS CODE
04015031

Obtained by centrifuging fresh milk, which is then pasteurization 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 that stock can be maintained, at refrigerated temperature, without expiration date problems. It is an extremely versatile product, suited to various uses. PASTRY INDUSTRY. When whipped in a planetary mixer at a constant temperature of between 0 and +4°C, it has a fluffy and creamy consistency, with a good yield, maintaining a consistent, dry structure, perfect for the preparation of stable decorations and frozen desserts without problems of syneresis or the formation of ice crystals. ICE CREAM INDUSTRY. Perfect for the production of ice cream: added in the creaming phase, it favours a good increase in volume and the formation of a creamy, fluffy and spreadable base. RESTAURANT INDUSTRY AND HOME USE. Also excellent in cooking, it adds a delicate, refined taste to entrees and main dishes, blending well with the other ingredients, favouring perfectly balanced flavour. Also ideal for the preparation of cooked creams, pudding and a variety of cakes.

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>38%</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>992</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	38%	± 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	992	g/l	pH	6,60 - 6,80		Peroxidase	negative		Phosphate	negative	
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Scan the QR code
for our
website 

GIÒ PASTEURIZED AT HIGH TEMPERATURE CREAM 38% FAT IN 1 LITRE TETRA REX®

TECHNICAL CHARACTERISTICS	DESCRIPTION																											
NUTRITION DECLARATION (AVERAGE VALUES PER 100 g)	<table> <tr> <td>Energy</td> <td>1468 / 356</td> <td>kJ / kcal</td> </tr> <tr> <td>Fat</td> <td>37</td> <td>g</td> </tr> <tr> <td> of which saturated</td> <td>25</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	1468 / 356	kJ / kcal	Fat	37	g	of which saturated	25	g	Carbohydrate	3,7	g	of which sugars	3,7	g	Protein	2,1	g	Salt	0,10	g						
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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 colspan="3">TETRA REX® Plant-Based 1 litre brik</td> </tr> <tr> <td>Net weight</td> <td>0,992</td> <td>Kg</td> </tr> <tr> <td>Tare (brik)</td> <td>0,028</td> <td>Kg</td> </tr> <tr> <td>Gross weight</td> <td>1,020</td> <td>Kg</td> </tr> </table>	TETRA REX® Plant-Based 1 litre brik			Net weight	0,992	Kg	Tare (brik)	0,028	Kg	Gross weight	1,020	Kg															
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SELLING UNIT CHARACTERISTICS	See features of the consumption unit																											
SECONDARY PACKAGING CHARACTERISTICS	<table> <tr> <td colspan="3">Cardboard box (to lose) for 10 TETRA REX® Plant-Based briks of 1 litre</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 colspan="3">Cardboard box dimensions 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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TERTIARY PACKAGING CHARACTERISTICS	Not present																											
HANDLING UNIT	<table> <tr> <td>Epal type platform</td> <td colspan="2">1200 x 800 x 150 mm</td> </tr> <tr> <td>Tare</td> <td>24</td> <td>Kg</td> </tr> <tr> <td>Cardboard box per layer</td> <td>15</td> <td>number</td> </tr> <tr> <td>Layers per pallet</td> <td>5</td> <td>number</td> </tr> <tr> <td>Cardboard box per pallets</td> <td>75</td> <td>number</td> </tr> <tr> <td>Briks per pallet</td> <td>750</td> <td>number</td> </tr> <tr> <td>Net weight</td> <td>777</td> <td>Kg</td> </tr> <tr> <td>Gross weight</td> <td>801</td> <td>Kg</td> </tr> <tr> <td colspan="3">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	777	Kg	Gross weight	801	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. 15 of 2024/10/22																											