



## GIÒ UHT CREAM 38% FAT PASTRY

Long life (UHT) in 1 litre Brik® Base

PROD. cod.  
1138

EAN cod.  
8006543020927

HS CODE  
04015031

Obtained by centrifuging fresh milk, which is 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 that stock can be maintained 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	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	<b>1000 ml e</b>																								
INGREDIENTS LISTED ON THE LABEL	<b>MILK</b> cream																								
ALLERGENS [ANNEX II REG. (EU) 1169/2011]	Milk and milk products (including lactose)																								
ORIGINE DEL LATTE	<b>Italy</b>																								
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> <tbody> <tr> <td>Fat</td> <td>38%</td> <td>± 1% w/w</td> </tr> <tr> <td>Humidity</td> <td>57,6%</td> <td>w/w</td> </tr> <tr> <td>Dry residue</td> <td>42,4%</td> <td>w/w</td> </tr> <tr> <td>Dry fat-free residue</td> <td>4,5%</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	57,6%	w/w	Dry residue	42,4%	w/w	Dry fat-free residue	4,5%	w/w	Density at +20°C	992	g/l	pH	6,60 - 6,80		Peroxidase	negative		Phosphate	negative	
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**MARCO ALBERTI srl**  
Viale Matteotti 25  
18100 IMPERIA-ITALIA

VAT NUMBER IT01591870082  
+33 6 40 61 29 60  
info@giofood.it

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website 

## GIÒ UHT CREAM 38% FAT IN 1 LITRE BRIK BASE

TECHNICAL CHARACTERISTICS	DESCRIPTION																					
NUTRITION DECLARATION (AVERAGE VALUES PER 100 g)	<table> <tr> <td>Energy</td> <td>1476 / 358</td> <td>kJ / kcal</td> </tr> <tr> <td>Fat</td> <td>38</td> <td>g</td> </tr> <tr> <td>  of which saturated</td> <td>24</td> <td>g</td> </tr> <tr> <td>Carbohydrate</td> <td>2,8</td> <td>g</td> </tr> <tr> <td>  of which sugars</td> <td>2,7</td> <td>g</td> </tr> <tr> <td>Protein</td> <td>1,4</td> <td>g</td> </tr> <tr> <td>Salt</td> <td>0,08</td> <td>g</td> </tr> </table>	Energy	1476 / 358	kJ / kcal	Fat	38	g	of which saturated	24	g	Carbohydrate	2,8	g	of which sugars	2,7	g	Protein	1,4	g	Salt	0,08	g
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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	<b>180</b> 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 <table> <tr> <td>Net weight</td> <td>0,992</td> <td>Kg</td> </tr> <tr> <td>Tare (brik)</td> <td>0,0272</td> <td>Kg</td> </tr> <tr> <td>Gross weight</td> <td>1,020</td> <td>Kg</td> </tr> </table>	Net weight	0,992	Kg	Tare (brik)	0,0272	Kg	Gross weight	1,020	Kg												
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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 <table> <tr> <td>Net weight</td> <td>12,2</td> <td>Kg</td> </tr> <tr> <td>Tare</td> <td>0,119</td> <td>Kg</td> </tr> <tr> <td>Gross weight</td> <td>12,4</td> <td>Kg</td> </tr> </table> Cardboard box dimensions 170 x 205 x 395 mm (H x W x L)	Net weight	12,2	Kg	Tare	0,119	Kg	Gross weight	12,4	Kg												
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ENVIRONMENTAL LABELING	Cardboard box                      Paper C/PAP 20																					
TERTIARY PACKAGING CHARACTERISTICS	Not present																					
HANDLING UNIT	Epal type platform <table> <tr> <td>Tare</td> <td>24</td> <td>Kg</td> </tr> <tr> <td>Cardboard box per layer</td> <td>12</td> <td>number</td> </tr> <tr> <td>Layers per pallet</td> <td>6</td> <td>number</td> </tr> <tr> <td>Cardboard box per pallets</td> <td>72</td> <td>number</td> </tr> <tr> <td>Briks per pallet</td> <td>864</td> <td>number</td> </tr> <tr> <td>Net weight</td> <td>890</td> <td>Kg</td> </tr> <tr> <td>Gross weight</td> <td>914</td> <td>Kg</td> </tr> </table> Wrapping of the palletized unit with plastic stretch film (LDPE 4)	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	890	Kg	Gross weight	914	Kg
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PRODUCED AND PACKAGED	at the factory in Via Cesare Battisti, 29 Bardineto (SV) Italy																					
APPROVAL NUMBER	<b>IT 07 23 UE</b>																					
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