



GIÒ WHOLE MILK

Pasteurized at high temperature
in 1 litre Tetra Rex®

PROD. cod.
4122

EAN cod.
8006543021146

HS CODE
04012091

GIO' whole milk preserves its quality and nutritional characteristics for a longer time because it has undergone a pasteurization at high temperature, a thermal treatment that is secure and natural. This, controlled and guaranteed, Italian milk preserve its nutritional properties and its good taste for a longer time thanks to this procedure.

CARATTERISTICHE TECNICHE	DESCRIZIONE																								
LEGAL NAME	High temperature pasteurized homogenized whole milk																								
PRODUCT DESCRIPTION	Whole milk treated with a high temperature pasteurization and homogenization, packaged in TETRA REX® Plant-Based 1 litre brik, with reclosable cap. The product is intended for all individuals if compatible with their state of health.																								
QUANTITÀ NOMINALE	1000 ml e																								
INGREDIENTS LISTED ON THE LABEL	Whole MILK																								
ALLERGENS [ANNEX II REG. (EU) 1169/2011]	Milk and milk products (including lactose)																								
MILK ORIGIN	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: milk white Smell: characteristic, typical of milk Flavour: characteristic, typical of milk																								
CHEMICAL – PHYSICAL CHARACTERISTICS	<table> <tr> <td>Fat</td> <td>3,5</td> <td>w/w</td> </tr> <tr> <td>Protein</td> <td>≥28</td> <td>g/l</td> </tr> <tr> <td>Dry fat-free residue</td> <td>≥8,50%</td> <td>w/w</td> </tr> <tr> <td>Density at +20°C</td> <td>≥1028</td> <td>g/l</td> </tr> <tr> <td>pH</td> <td>6,60 - 6,80</td> <td></td> </tr> <tr> <td>Acidity</td> <td>6,0 - 6,8</td> <td>°SH/100 ml</td> </tr> <tr> <td>Peroxidase</td> <td>negative</td> <td></td> </tr> <tr> <td>Phosphate</td> <td>negative</td> <td></td> </tr> </table>	Fat	3,5	w/w	Protein	≥28	g/l	Dry fat-free residue	≥8,50%	w/w	Density at +20°C	≥1028	g/l	pH	6,60 - 6,80		Acidity	6,0 - 6,8	°SH/100 ml	Peroxidase	negative		Phosphate	negative	
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GIO' PASTEURIZED AT HIGH TEMPERATURE WHOLE MILK IN 1 LITRE TETRA REX®

TECHNICAL CHARACTERISTICS	DESCRIPTION
MICROBIOLOGICAL CHARACTERISTICS	Enterobacteriaceae ≤10 CFU/ml in 5/5 s.u. Listeria monocytogenes absent in 25 g in 5/5 s.u.
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	TETRA REX® Plant-Based 1 litre brik, with TwistCap™ OSO Plant-Based reclosable cap (base in LDPE; cap in HDPE), 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 cap and 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. The opening/closing system, which has been designed to stay attached to the rest of the carton package ("Tethered Cap") to help prevent plastic litter in the environment. It is a new flip cap concept with a self-locking hinge, with closure snaps shut for later consumption.
PRIMARY PACKAGING SUITABILITY FOR FOOD CONTACT	Declared by manufacturer
ENVIRONMENTAL LABELING	Pack for liquids Paper C/PAP 81
CONSUMPTION UNIT CHARACTERISTICS	TETRA REX® Plant-Based 1 litre brik Net weight 1,030 Kg Tare (brik + cap) 0,032 Kg Gross weight 1,062 Kg
SELLING UNIT CHARACTERISTICS	See features of the consumption unit
SECONDARY PACKAGING CHARACTERISTICS	Cardboard box (to lose) for 10 TETRA REX® Plant-Based briks of 1 litre Net weight 10,6 Kg Tare 0,2 Kg Gross weight 10,8 Kg 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	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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