



GIÒ UHT WHOLE MILK

Homogenized Long life (UHT)
in 1 litre Tetra Brik® Aseptic Edge

PROD. cod. 3120 | EAN cod. 8006543030902 | HS CODE 04012091



TECHNICAL CHARACTERISTICS	DESCRIPTION																											
LEGAL NAME	Long life UHT homogenized whole milk																											
PRODUCT DESCRIPTION	Homogenized whole milk, thermally stabilized through UHT treatment, aseptically packaged in TETRA BRIK® ASEPTIC EDGE LIGHTWING™ 30 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	UHT whole MILK																											
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: milk white Smell: characteristic, typical of UHT milk Flavour: characteristic, typical of UHT milk																											
CHEMICAL – PHYSICAL CHARACTERISTICS	<table> <tbody> <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> </tbody> </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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GIÒ UHT WHOLE MILK IN 1 LITRE TETRA BRIK® ASEPTIC EDGE

TECHNICAL CHARACTERISTICS	DESCRIPTION
MICROBIOLOGICAL CHARACTERISTICS	Mesophilic microbial load at 30°C ≤ 10 UFC / 0,1 ml (after incubation at 30°C for 15 days) Organoleptic control after 15 days of incubation at 30°C normal
STORAGE AND CONSUMER INFORMATION	Store at room temperature. Once opened, keep refrigerated between 0°C and +4°C and consume within 3 – 4 days.
TRANSPORT CONDITIONS	Store at room temperature. Transport with hygienically suitable vehicles with suitable supports.
SHELF LIFE	120 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® ASEPTIC EDGE, in multi-layer polycoupled laminated material for milk and milk derivatives (from outside to inside: PE/Paperboard/PE/Aluminium/Low adh PE e mPE). LIGHTWING™30 (HDPE/liner: PE-Aluminium-PE) 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. Brik dimensions: (greater height H2) 205 mm x (lower height) 188 mm x (height with cap H1) 209 mm x (depth D) 71 mm x (length at the base W) 74 mm x (length at the top) 76 mm
PRIMARY PACKAGING SUITABILITY FOR FOOD CONTACT	Declared by manufacturer
ENVIRONMENTAL LABELING	Cardboard box Paper C/PAP 20
CONSUMPTION UNIT CHARACTERISTICS	TETRA BRIK® ASEPTIC EDGE LIGHTWING™30 1 litre Net weight 1,030 Kg Tare (brik + cap) 0,030 Kg Gross weight 1,060 Kg
SELLING UNIT CHARACTERISTICS	Cardboard box for 12 pcs of 1 litre TETRA BRIK® ASEPTIC EDGE LIGHTWING™30
SECONDARY PACKAGING CHARACTERISTICS	Cardboard box (to lose) for 12 TETRA BRIK® ASEPTIC EDGE LIGHTWING™30 1 litre Net weight 12,7 Kg Tare 0,185 Kg Gross weight 12,9 Kg Cardboard box dimensions 216 x 239 x 299 mm (H x P x L)
ENVIRONMENTAL LABELING	Pack for liquids Paper C/PAP 84
TERTIARY PACKAGING CHARACTERISTICS	Not present
HANDLING UNIT	Epal type platform 1200 x 800 x 150 mm Tare 25 Kg Cardboard box per layer 13 number Layers per pallet 5 number Cardboard box per pallets 65 number Briks per pallet 780 number Net weight 839 Kg Gross weight 833 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. 00 of 2025/01/09



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