



GIÒ HIGH QUALITY FRESH WHOLE MILK

Pasteurized and Homogenized
in 10 litre Bag in Box

PROD. cod.
4001

EAN cod.

HS CODE
04012099



TECHNICAL CHARACTERISTICS	DESCRIPTION																											
LEGAL NAME	Fresh pasteurized and homogenized whole milk with high quality																											
PRODUCT DESCRIPTION	Fresh pasteurized and homogenized whole milk, with high quality, packaged in 10 litres BAG IN BOX, with reclosable cap. The product is intended for all individuals, compatibly with their state of health. Free from preservatives.																											
NOMINAL QUANTITY	10 l																											
INGREDIENTS LISTED ON THE LABEL	Fresh whole MILK with high quality																											
ALLERGENS [ANNEX II REG. (EU) 1169/2011]	Milk and milk products (including lactose)																											
MILK ORIGIN	Italy (Piemonte)																											
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> <tbody> <tr> <td>Fat</td> <td>3,5</td> <td>w/w</td> </tr> <tr> <td>Protein</td> <td>≥32</td> <td>g/l</td> </tr> <tr> <td>Udenatured soluble protein serum</td> <td>≥15,5%</td> <td>w/w</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	≥32	g/l	Udenatured soluble protein serum	≥15,5%	w/w	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 FRESH WHOLE MILK PASTEURIZED AND HOMOGENIZED WITH HIGH QUALITY IN 10 LITRES BAG IN BOX

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NUTRITION DECLARATION (AVERAGE VALUES PER 100 g)	<table> <tr> <td>Energy</td> <td>273/65</td> <td>kJ / kcal</td> </tr> <tr> <td>Fat</td> <td>3,6</td> <td>g</td> </tr> <tr> <td>of which saturated</td> <td>2,1</td> <td>g</td> </tr> <tr> <td>Carbohydrate</td> <td>4,9</td> <td>g</td> </tr> <tr> <td>of which sugars</td> <td>4,9</td> <td>g</td> </tr> <tr> <td>Protein</td> <td>3,3</td> <td>g</td> </tr> <tr> <td>Salt</td> <td>0,13</td> <td>g</td> </tr> <tr> <td>Calcium</td> <td>120 *</td> <td>mg</td> </tr> </table> <p>*15% DRI (Daily Reference Intakes)</p>	Energy	273/65	kJ / kcal	Fat	3,6	g	of which saturated	2,1	g	Carbohydrate	4,9	g	of which sugars	4,9	g	Protein	3,3	g	Salt	0,13	g	Calcium	120 *	mg
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MICROBIOLOGICAL CHARACTERISTICS	<table> <tr> <td>Enterobacteriaceae</td> <td>≤10</td> <td>UFC/ml in 5/5 u.c.</td> </tr> <tr> <td>Listeria monocytogenes</td> <td>absent in 25 gin 5/5 s.u.</td> <td></td> </tr> </table>	Enterobacteriaceae	≤10	UFC/ml in 5/5 u.c.	Listeria monocytogenes	absent in 25 gin 5/5 s.u.																			
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STORAGE AND CONSUMER INFORMATION	Store between 0°C e + 4°C. At the moment of use, heat without boiling. Once opened, store in fridge and use within 3 days.																								
TRANSPORT CONDITIONS	Store at room temperature. Transport with hygienically suitable vehicles with suitable supports.																								
SHELF LIFE	6 days after the packaging date. Use by date expressed in day, month and year, indicated on the label.																								
LOT	Use by date (dd/mm/yyyy)																								
PRIMARY PACKAGING CHARACTERISTICS	Bag, with plastic reclosable cap in LLDPE, for food use made with an internal layer of LLDPE and an external layer of LLDPE.																								
PRIMARY PACKAGING SUITABILITY FOR FOOD CONTACT	Declared by manufacturer																								
ENVIRONMENTAL LABELING	<table> <tr> <td>Bag</td> <td>Plastic 4</td> </tr> <tr> <td>Spout and Cap</td> <td>Plastic 4</td> </tr> </table>	Bag	Plastic 4	Spout and Cap	Plastic 4																				
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TERTIARY PACKAGING CHARACTERISTICS	Not present																								
HANDLING UNIT	<table> <tr> <td>Epal type platform</td> <td></td> <td></td> </tr> <tr> <td>Tare</td> <td>24</td> <td>Kg</td> </tr> <tr> <td>BAG IN BOX per layer</td> <td>20</td> <td>number</td> </tr> <tr> <td>Layers per pallet</td> <td>4</td> <td>number</td> </tr> <tr> <td>BAG IN BOX per pallets</td> <td>80</td> <td>number</td> </tr> <tr> <td>Net weight</td> <td>848</td> <td>Kg</td> </tr> <tr> <td>Gross weight</td> <td>872</td> <td>Kg</td> </tr> </table> <p>Wrapping of the palletized unit with plastic stretch film (LDPE 4)</p>	Epal type platform			Tare	24	Kg	BAG IN BOX per layer	20	number	Layers per pallet	4	number	BAG IN BOX per pallets	80	number	Net weight	848	Kg	Gross weight	872	Kg			
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PRODUCED AND PACKAGED	at the factory in Via Cesare Battisti, 29 Bardineto (SV) Italy																								
APPROVAL NUMBER	IT 07 23 UE																								
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