



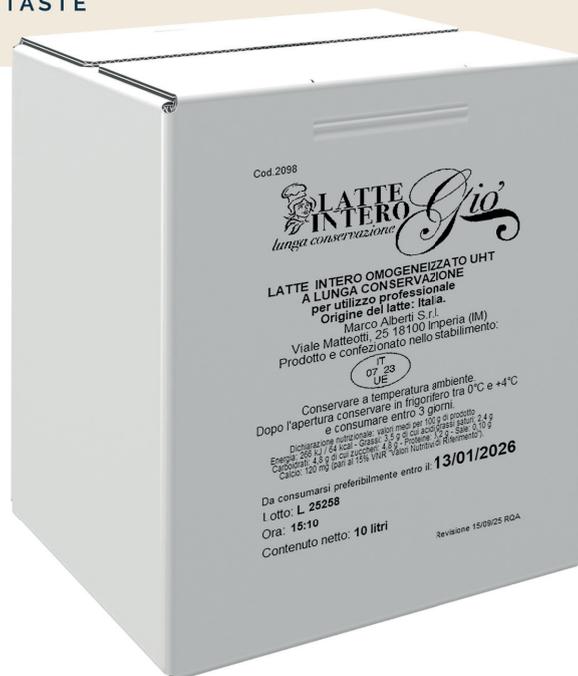
## GIÒ UHT WHOLE MILK

Homogenized Long life (UHT)  
in 10 litre Bag in Box

PROD. cod.  
3001

EAN cod.

HS CODE  
04012099



TECHNICAL CHARACTERISTICS	DESCRIPTION																								
LEGAL NAME	Long life UHT homogenized whole milk																								
PRODUCT DESCRIPTION	Homogenized whole milk, thermally stabilized through UHT treatment, aseptically packaged in BAG IN BOX 10 litres, with reclosable cap. Free from preservatives. The product is intended for all individuals, compatibly with their state of health.																								
NOMINAL QUANTITY	<b>10 l</b>																								
INGREDIENTS LISTED ON THE LABEL	UHT whole <b>MILK</b>																								
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: 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 10 LITRES BAG IN BOX

TECHNICAL CHARACTERISTICS	DESCRIPTION																								
NUTRITION DECLARATION (AVERAGE VALUES PER 100 g)	<table> <tr> <td>Energy</td> <td>266/64</td> <td>kJ / kcal</td> </tr> <tr> <td>Fat</td> <td>3,5</td> <td>g</td> </tr> <tr> <td>  of which saturated</td> <td>2,4</td> <td>g</td> </tr> <tr> <td>Carbohydrate</td> <td>4,8</td> <td>g</td> </tr> <tr> <td>  of which sugars</td> <td>4,8</td> <td>g</td> </tr> <tr> <td>Protein</td> <td>3,2</td> <td>g</td> </tr> <tr> <td>Salt</td> <td>0,10</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	266/64	kJ / kcal	Fat	3,5	g	of which saturated	2,4	g	Carbohydrate	4,8	g	of which sugars	4,8	g	Protein	3,2	g	Salt	0,10	g	Calcium	120 *	mg
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MICROBIOLOGICAL CHARACTERISTICS	<table> <tr> <td>Mesophilic microbial load at 30°C (after incubation at 30°C for 15 days)</td> <td>≤10</td> <td>UFC / 0.1 ml</td> </tr> </table> <p>Organoleptic control after 15 days of incubation at 30°C normal</p>	Mesophilic microbial load at 30°C (after incubation at 30°C for 15 days)	≤10	UFC / 0.1 ml																					
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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	<b>120</b> days after the packaging date. Best before date expressed in day, month and year, indicated on the label.																								
LOT	Best before date (dd/mm/yyyy), 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	Bag, with plastic reclosable cap, for food use made with an internal layer of LLDPE and an external layer of PE/Met PET/PE.																								
PRIMARY PACKAGING SUITABILITY FOR FOOD CONTACT	Declared by manufacturer																								
ENVIRONMENTAL LABELING	<table> <tr> <td>Bag</td> <td>Plastic 7</td> </tr> <tr> <td>Cap</td> <td>Plastic LDPE 4</td> </tr> </table>	Bag	Plastic 7	Cap	Plastic LDPE 4																				
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SELLING UNIT CHARACTERISTICS	See features of the consumption unit																								
SECONDARY PACKAGING CHARACTERISTICS	<table> <tr> <td>Cardboard box (to lose) for 1 BAG of 10 litres</td> <td></td> <td></td> </tr> <tr> <td>Net weight</td> <td>10,4</td> <td>Kg</td> </tr> <tr> <td>Tare (bag + cap)</td> <td>0,264</td> <td>Kg</td> </tr> <tr> <td>Gross weight</td> <td>10,6</td> <td>Kg</td> </tr> <tr> <td>Cardboard box dimensions</td> <td colspan="2">270 x 190 x 230 mm (H x W x L)</td> </tr> </table>	Cardboard box (to lose) for 1 BAG of 10 litres			Net weight	10,4	Kg	Tare (bag + cap)	0,264	Kg	Gross weight	10,6	Kg	Cardboard box dimensions	270 x 190 x 230 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></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>851</td> <td>Kg</td> </tr> <tr> <td>Gross weight</td> <td>875</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	851	Kg	Gross weight	875	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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