



TECHNICAL PRODUCT SHEET

Strawberry

File Code: STR2023

Revision: 2

Date: 01/04/2022

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1 Sales description, product description and use**STRAWBERRY**

UHT Ice cream ready to make

2 Ingredients

Strawberry puree (45%), water, sugar, maltodextrin, dextrose, inulin, vegetable dye concentrate, lemon juice, semi-finished product for ice cream (stabilizers: carboxymethylcellulose, carob seed flour, guar seed flour; emulsifiers: E471-E433), antioxidant: ascorbic acid.

May contain traces of milk, egg, nuts.

3	Allergens (attached II REG 1169/2011)	Yes/No	Specific name of the substance	Allergen absent in the product but present on the same production line	Allergen absent in the product but present in the production site	Possible presence in traces
	Cereals containing gluten and derivatives	no				
	Crustaceans and products based on crustaceans	no				
	Eggs and egg products	no		x	x	
	Fish and fish products	no				
	Peanuts and peanut-based products	no				
	Soy and soy products	no		x	x	
	Milk and milk products (including lactose)	no		x	x	
	Nuts and derivatives	no		x	x	
	Celery and celery-based products	no				
	Mustard and mustard-based products	no				
	Sesame seeds and products based on sesame	no				
	Sulfur dioxide and sulphites in concentrations higher than 10 mg / kg or 10 mg / l expressed as SO ₂ in the finished product	no				
	Lupine and lupine-based products	no				
	Molluscs and products based on molluscs	no				

4	Nutritional information for 100 ml	Unit of measure	Average values
	Energy	Kj	540
		Kcal	128
	Fats	g	0,3
	Of which saturated	g	0,1
	Carbohydrates	g	29,0
	of which sugars	g	21,0
	Proteins (N x 6,25)	g	0,5
	Salt	g	0,02
	The salt is exclusively due to the sodium naturally present in the ingredients		

5 General information*Primary package*

TETRA BRICK ASEPTIC Tetra Pack®



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6	General information	
Format	1 L.	
Shelf-life	12 months	
Lot identification	L. serial number of the day of production	

7	Terms of distribution and conservation	
Storage temperature	Room temperature	
Storage instructions	The product retains its organoleptic characteristics when stored at refrigerated temperature.	
General warnings	Once the package is opened, the product should be consumed preferably within 4-5 days, keeping it closed at refrigeration temperature (0-4°C). (The product is guaranteed according to the methods of use indicated in the instructions and directions contained in the technical documents.)	

8	Logistic	
Sales unit - secondary packaging	Pack of 12 bricks	
Sales unit -Gross weight	14,2 Kg	
Retail Pack Dimensions	30x23x22 cm	
Boxes / Layers	13	
Layers / Pallet	5	
Boxes / Pallet	65	
Pallet dimensions (including pallet)	80x120 - h 125 cm	
Gross pallet weight (compressed pallet)	943 kg	

9	Analytical characteristics for 100 g	Unit of measure	Average values
Specific weight		P/v	1,115
PH			4,1
Dry leftover		%	29,8
Refractometric degree		°B	31,0

10	Microbiological characteristics	Unit of measure	Average values
C.B.T. UFC/ 1g		UFC/g	< 100
Coliforms total UFC/ 1g		UFC/g	< 10
E. Coli UFC/ 1g		UFC/g	< 10
Staphylococci coagulase + UFC/1g		UFC/g	< 100
Yeasts and molds UFC/1g		UFC/g	< 10
Taste of anaerobic sporigens MPN/1g		MPN/g	< 10
Listeria monocytogenes / 25g		n/25g	Absent
Salmonella/ 25 g		n/25g	Absent