



WHOLE UHT COW MILK TECHNICAL DATA SHEET

*"The best Spanish
whole UHT cow milk
for your family."*

THERE IS NO DOUBT.

We show you *the best milk in the Spanish market, at the best price.* Our cow milk is *100% natural*, just milked, UHT treatment, homogenized and then packed. *The care of every detail* (feeding, hygiene, animal care) is essential for our quality. Own brand available. *Not reconstituted* like other companies produce from milk powder. Be careful at this point to *the safety of your family.*

PRODUCT DESCRIPTION



Reference

UHT MILK

Product Name

WHOLE UHT COW MILK

Ingredients

Whole cow milk. 100% natural milk. Not reconstituted

Product Description

Whole UHT cow milk. It has been exposed to such heat treatment with a combination of time and temperature which assures the destruction of microorganisms, and packed in aseptic conditions

Number and Revision Date

October 2014

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PHYSICAL, CHEMICAL AND MICROBIOLOGICAL DATA

PHYSICAL & CHEMICAL DATA

| | |
|----------------------|-------------|
| Fat (%) | 3.5 – 3.55 |
| NFDM (%) | ≥ 8.3 |
| Protein (%) | ≥ 2.9 |
| Density (g/L) | > 1028 |
| pH: | 6.55 – 6.90 |
| Volume (ml) | 1000 ± 5 |

MICROBIOLOGICAL DATA

| | |
|---|-----------|
| Sterility (Bioluminescence test > 48 h incubation): | < 150 RLU |
| Sterility (Bioluminescence test > 56 h incubation): | < 150 RLU |
| Microbiology (> 17 ± 2 days incubation): | Absence |

ORGANOLEPTIC DATA AND SHELF-LIFE



ORGANOLEPTIC DATA

Slightly yellow color. Smell and flavour slightly marked by heating treatment.

SHELF-LIFE PRESERVING

11 Months
Once opened keep refrigerated

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NUTRITION FACTS

| | |
|----------------------|------------------------------------|
| Energy | 63 Kcal (264 KJ) |
| Protein | 3.1 g |
| Carbohydrates | 4.6 g (of which sugars: 4.6 g) |
| Fat | 3.60 g (of which saturated: 2.4 g) |
| Fiber | 0 g |
| Sodium | 0,04 g |
| Calcium | 120 mg (15% RDA) |



LOGISTICS DATA

| | |
|--|--|
| Packaging Units | 1 L Unit, Net weight unit: 1028 g – Gross weight unit: 1059 g |
| Retractable Pack of 6 Units | Net weight case: 6.2 kg – Gross weight case: 6.4 kg |
| Pallet | Europallet of 144 packs (6 layers; 24 packs/layer; Units/pallet: 864) Heigh pallet: 1.4 m |
| Type of Packaging | Tetra brick slim 1 L with screw cap |
| Measures Unit | 19.5 H x 5.9 W x 9 L |
| Measures Pack | 21 H x 12.5 W x 28 L |
| Tetra Brik Paper | Weight: 28.2 g (Measurements: 19 H x 5.9 W x 9 L) |
| White Screw Cap | Weight: 2.9 g (Measurements: 0.5 H x 2.5 W x 4.4 L) |
| Ret. Pack 2x3 L Width 390 | Weight: 12.3 g |
| Tray x 6 | Weight: 43 g (Measurements: 4 H x 12.5 W x 29 L) |
| Handle Pack 6x1 L | Weight: 0.6 g (Measurements: 19 L x 2.5 W) |
| Adhesive Ribbon Handle Pack 6 Units | |
| Preserving and Storage: | Protect from direct sunlight and aggressive smells. Avoid long periods of storage with temperatures higher than 37 Celsius degrees |
| Expedition | Not refrigerated transport is required |

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