



Product Specification
BÉCHAMEL UHT
GIGLIO

SPF/UHT-BESC
giglio. ENG

Rev. n° 10

Data: 23/05/2023

Product name	Béchamel UHT	
Product description	High viscosity liquid product, white in color, characteristic and delicate flavor of milk cream, compliant with EC Reg. 852/2004 and 853/2004 exposed to HT-ST heat treatment.	
Size	200 ml and 500 ml Tetrabrik	
Internal codes CLI Product	200 ml size: 004110 500 ml size: 026822	
Manufacturing plant	IT 08 9 CE via J.F.Kennedy, 16 – 42124 Reggio Emilia	
Use by From production	180 days	
Remaining shelf life on delivery	120 days	
Storage temperature	Room temperature	
Ingredients	Whole milk , milk cream , soft wheat flour type "00", corn starch, salt. It may contain soy , mustard	
Organoleptic parameters	ASPECT	Creamy, homogeneous
	COLOUR	Typical, from ivory white to straw yellow
	TASTE	Pleasant
Chemical and physical parameters	pH	6,40 ± 0,1
	Fat % p/p	9,0 ± 0,1
	Protein % p/p	3,0 ± 0,5
Microbiological parameters	Microbiological stability by incubation for 15 days at 30°C or 7 days at 55°C, in a closed package, in accordance with Reg. EC 1662/2006. In compliance with EC Reg. 2073/2005 and subsequent modifications and additions.	
	<i>Listeria monocytogenes</i>	Absent in 25 g
	<i>Salmonella</i> spp.	Absent in 25 g
Contaminants	Meets requirements of EU Reg. 2023/915 and subsequent amendments and integrations	
Allergens	It belongs to the categories Milk and products thereof and Cereals containing gluten and derivatives (Reg. EC 1169/2011 All.II ° and Dir. 2007/68 /EC).	

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GMO	The product is not made using GMO ingredients and conforms to EC Reg. 1829/2003 and EC Reg. 1830/2003.
Food contact materials	Meets requirements of EC Reg. 1935/2004, EC Reg. 2023/2006, UE Reg. 10/2011 and Italian laws (DM 21/03/73, DPR 777/82 and subsequent amendments and integrations).
Transport	At room temperature, in chilled vehicles suitable for transporting foodstuffs.

Average Nutritional Value per 100 g	Energy	kJ kcal	580 139
	Fat	g	9,0
	Saturated Fat	g	6,0
	Carbohydrates	g	11,5
	Sugar	g	4,2
	Protein	g	3,0
	Salt	g	0,53

Selling unit to the public				
TYPE	WIDTH (mm)	HEIGHT (mm)	DEPTH (mm)	GROSS WEIGHT (g)
1 Tetra brik 200 ml	64	84	41	208
1 Tetra brik 500 ml	96	89	64	531

Distribution unit					
PACKAGING	S.U. PER CASE	WIDTH	HEIGHT	DEPTH	GROSS WEIGHT (KG)
Tray (200 ml brik)	24	348	90	201	5,113
Carton (da 500 ml brik)	12	200	90	395	6,400

Shipping unit			
Size	CASES PER PALLET	CASES PER LAYER	LAYERS PER PALLET
Tetra brik 200 ml	132	12	11
Tetra brik 500 ml	144	12	12

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