



Product Fact Sheet

P/N: 09070

swissmooh Natural UHT Milk Tetra Slim

We collect our fresh and pure Swiss Milk on a two-day cycle and supply it to the most famous dairies in Switzerland. After standardisation and homogenisation the milk is sterilized by a UHT-treatment, followed by an aseptically filling in multilayer Tetra Packs. For Transportation and storages for short times refrigeration is not necessary. To reach the maximal possible shelf-life up to 9 months we recommend storage temperatures between 2 and 5 °C.

swissmooh's mission is to launch fascinating specialties, which are produced entirely by Swissmooh associated, leading and high performing cheese dairies in Switzerland. Long-standing expertise and the full commitment of highly skilled and passionate cheese-makers contribute to outstanding and trustworthy quality. All swissmooh's cheese creations are made with 100% swissmooh premium Alpine milk from happy cows only.



swissmooh
Natural UHT Milk Tetra

P/N 09070
15 September 2014

swissmooch Natural UHT Milk, P/N: 09070,

Properties	
Composition	Fresh cow milk, ultra heat treated (UHT), aseptically filled
Origin	Switzerland
Packaging	Multilayer Tetra Packs
Size	1 litre

Nutritional value / 100 ml	
Protein	3.3 g
Fat	3.6 g
Minerals	0.5 g
Carbohydrates	4.9 g
Energy	65 kcal, 273 kJ

Microbiological value	
Commercial sterile	

Additional data	
Shelf life	9 months
Transport and storage	Max. 5°C, min. 2 °C
Allergens	Milk, no other potential allergens
Customs Tariff Number	0401.2000
Authorization exporter	CH 77831680

Packing sizes	
P/N	09070
Size	Tetra Slim, 1 Litre
Carton	12 Packs / Carton
Minimal Order Quantity	10'000 kg
Pallet	144 Tetra Slim per layer 5 layers per pallet