

Product Name: Natural Yoghurt
Item Number: 311



Product Description: Natural Flavoured Yoghurt

Intended Use: Ready to eat

Method of Preservation: Refrigerate at or below 4°C.

Shelf Life: 45 Days from Date of Manufacture.

Shelf Life Unit Code: Use By

Country of Origin:



Net Weight: 100g, 500g, 2kg, 5kg, 10kg

Packaging	
100g	Packed in Food grade plastic tub with a heat seal foil. 24 units are packed into a cardboard carton. Cardboard Carton Dimension: 312 (L) X 224 (W) X 104 (H) 2.85kg
500g	Packed in Food Grade plastic tub with a heat seal foil and plastic lid. 9 units are packed into a cardboard carton. Cardboard carton dimensions: 303 (L) X 303(W) X 107 (H) 4.91kg
2kg, 5kg, 10kg	Packaged in Food grade plastic buckets with tamper evident lids.
APN	
100g	9337 536 000 350
500g	9337 536 000 282
2kg	9337 536 000 480
5kg	9337 536 000 466
10kg	9337 536 000 442

100g Pallet Configuration	
Carton Quantity	24 Units Per Carton
Cartons Per Pallet	120
Layers Per Pallet	8 Layers
Units Per Pallet	2,880 Units
Pallet Height	100cm
500g Pallet Configuration	
Carton Quantity	9 Units Per Carton
Cartons Per Pallet	90
Layers Per Pallet	10 Layers
Units Per Pallet	810 Units
Pallet Height	107cm

Ingredients: Full cream milk, skim milk powder, cream, starter cultures

Allergens: Contains Milk

Sensitive Customers: Product is intended for general population, contains allergenic ingredients.

Genetically Modified Statement: We do not knowingly use Genetically Modified Foods in our products.

Nutritional Information	
Serving Size per 100g	
Energy	380kj
Protein	5.3g
Fat - Total	4.3g
- Saturated	3.1g
-Trans	<1g
Carbohydrate	8g
- Sugars	5.4g
Sodium	57mg

Microbiological Specification		
Test	Limit	Test Method
Listeria	Not detected in 25g	AOAC 995.22
E-Coli	Not Exceeding 10cfu/g	AOAC 991.14

Chemical Specification	
Test	Limit
pH	4.5 or Less

Organoleptic Properties	
Appearance	Creamy white yoghurt compound.
Aroma	Natural yoghurt compound free from objectionable smells.
Flavour	Natural yoghurt flavour free from objectionable tastes.
Texture	Smooth and creamy.
Physical Defect Tolerance	None
Foreign Matter Tolerance	None

Product Legality: This product complies with the regulations set out in the Australia New Zealand Food Standards Code & the Export Control Order 2005.

Halal Certified: Yes

Kosher Certified: No