Product Description

Mixed Berry Yoghurt



Intended Use: Ready to eat Preservation: Refrigerate at or below 4°C. Shelf Life: 32 Days from Date of Manufacture. Shelf Life Unit Code: Use By Net Weight: 125g and 500g

Packaging		
125g	Packed in Food grade plastic tub with a	
	heat seal foil. 24 units are packed into a	
	cardboard carton. Dimensions of carton:	
	312 (L) x 224 (W) x 104 (H), 3.7kg	
500g	Packed in Food grade plastic tub with a	
	heat seal foil and plastic lid. 9 units are	
	packed into a cardboard carton. Dimensions	
	of carton: 303 (L) x 303 (W) x 107 (H), 5.25kg	
APN:		
125g	9337 536 000 398	
500g	9337 536 000 251	

125g			
Carton Quantity	24 Units Per Carton		
Cartons Per Pallet	192 Boxes		
Layers Per Pallet	12 Layers		
Units Per Pallet	4608 Units		
Pallet Height	125cm		
500g			
Carton Quantity	9 Units Per Carton		
Cartons Per Pallet	108 Boxes		
Layers Per Pallet	12 Layers		
Units Per Pallet	972 Units		
Pallet Height	130cm		

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.

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



Nutritional information		
Serving S	iize per 100g	
Energy		494kj
Protein		5.13g
Fat	- Total	5.15g
	- Saturated	3.7g
	- Trans	<1g
Carbohydrates		17.65g
	- Sugars	12.8g
Sodium		55mg
Total Sug	ars Include Lactose	

Ingredients: Full Cream Milk, Mixed Berry Puree (10%) (Mixed Berries (50%) (Blackberries (20%), Boysenberries (15%), Raspberries (15%)), Sugar, Corn Starch, Sodium Citrate, Citric Acid, Natural Flavours, Black Carrot Concentrate, Black Currant Concentrate), Skim Milk Powder, Sucrose, Cream, Honey, Milk Solids, Starter Cultures, ABC (active) cultures.

Microbial Specification				
Test	Limit	Test Method		
Listeria.M	Not detected in 25g	AOAC 995.22		
E.Coli	Not exceeding 10cfu/ml	AOAC 991.14		
Chemical Specification				
рН	4.5 or Less			

Organoleptic Properties		
	Mixed Berry Puree compound gathered	
Appreance	underneath creamy white yoghurt	
	compound	
Aroma	Mixed Berry with yoghurt compound	
Aroma	free from objectionable smells.	
Flavour	Natural yoghurt with sweet Mixed Berry	
FlavOul	flavour free from objectionable tastes.	
Texture	Smooth and creamy with Mixed Berry	
Texture	puree gathered on the bottom.	
Physical Defect	None	
Tolerance		
Foreign Matter	None	
Tolerance		