

Product Description

Natural Yoghurt

Intended Use: Ready to eat

Preservation: Refrigerate at or below 4°C.

Shelf Life: 55 Days from Date of Manufacture.

Shelf Life Unit Code: Use By

Net Weight: 125g, 500g, 2kg, 5kg and 10kg



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
2kg	Packaged in food grade plastic buckets with tamper evident lids. 6 Units are packed into a cardboard carton. Dimensions of carton: 520 (L) x 346 (W) x 160 (H), 13.5kg
5kg and 10kg	Packaged in food grade plastic buckets with tamper evident lids.
APN:	
125g	9337 536 000 350
500g	9337 536 000 282
2kg	9337 536 000 480
5kg	9337 536 000 466
10kg	9337 536 000 442

125g	
Cartons Per Pallet	192 Boxes
Layers Per Pallet	12 Layers
Units Per Pallet	4608 Units
Pallet Height	125cm
500g	
Cartons Per Pallet	108 Boxes
Layers Per Pallet	12 Layers
Units Per Pallet	972 Units
Pallet Height	130cm
2kg	
Cartons Per Pallet	48 Boxes
Layers Per Pallet	8 Layers
Units Per Pallet	288 Units
Pallet Height	128cm
5kg	
Layers Per Pallet	4 Layers
Units Per Pallet	100 Buckets
Pallet Height	75cm
10kg	
Layers Per Pallet	4 Layers
Units Per Pallet	48 Buckets
Pallet Height	69cm

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

Total Sugars Include Lactose

Ingredients: Full Cream Milk, Skim Milk Powder, Cream, ABC 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.

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		
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