## **Product Description**



## Vanilla Yoghurt

Intended Use: Ready to eat Preservation: Refrigerate at or below 4°C. Shelf Life: 50 Days from Date of Manufacture. Shelf Life Unit Code: Use By Net Weight: 125g, 500g, 2kg 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 and	Packaged in food grade plastic buckets	
10kg	with tamper evident lids.	
APN:		
125g	9337 536 000 831	
500g	9337 536 000 848	

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			
2kg				
Cartons Per Pallet	48 Boxes			
Layers Per Pallet	8 Layers			
Units Per Pallet	288 Units			
Pallet Height	128cm			
10kg				
Layers Per Pallet	4 Layers			
Units Per Pallet	49 Buckets			
Pallet Height	69cm			

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



## Ruurieu Vanilla Yoghurt



Nutritional information		
Serving S	iize per 100g	
Energy		511kj
Protein		6.1g
Fat	- Total	5.7g
	- Saturated	4.5g
	- Trans	<1g
Carbohydrates		10.6g
	- Sugars	10.6g
	- Lactose	Nil
	- Galactose	3.5g
Sodium		75mg

**Ingredients:** Full Cream Milk, Vanilla Syrup (9.3%)(Water, Sugar, Corn Starch, Natural Flavours, Acidity Regulator (330, 331), Vanilla Bean), Skim Milk Powder, Cream, Milk Solids, Liquid Enzyme, Starter Culture, ABC (Active) Cultures

Allergens: Contains Milk

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

Microbial Specification				
Test	Limit	Test Method		
Listeria.M	Not detected in 25g	ANFOR SOL 37/02		
E.Coli	Not exceeding 10cfu/ml	AOAC 991.14		
Chemical Specification				
рН	4.5 or Less			

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

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