Product Description



Passionfruit Yoghurt Lactose Free



Intended Use: Ready to eat

Preservation: Refrigerate at or below 4°C. **Shelf Life:** 35 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 536 000 381	
500g	9337 536 000 237	

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			

Sensitive Customers: Product is intended for general population including Lactose Intolerant individuals, 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 Size per 100g		
Energy		508kj
Protein		5.1g
Fat	- Total	5g
	- Saturated	3.7g
	- Trans	<1g
Carbohydrates		13g
	- Sugars	8.4g
	- Lactose	Nil
	- Galactose	3.1g
Sodium		61mg

Ingredients: Full Cream Milk, Passionfruit Puree (10%) (passionfruit (50%), sugar, corn starch, sodium citrate, citric acid, natural flavour, natural colour (100)), skim milk powder, cream, sucrose, milk solids, honey, liquid enzyme, starter culture, ABC (active) cultures.

Allergens: Contains Milk

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