

# Product Description



## Mixed Berry 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 536 000 398
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

**Sensitive Customers:** Product is intended for general population including Lactose Intolerant individuals, contains allergenic ingredients.

**Allergens:** Contains Milk

**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	500kj
Protein	5g
Fat	- Total 5g
	- Saturated 3.7g
	- Trans <1g
Carbohydrates	13g
	- Sugars 8.3g
	- Lactose Nil
	- Galactose 3.1g
Sodium	56mg
Calcium	187mg

Best consumed with 5 days of opening.

**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, Cream, Sucrose, **Milk** Solids, Honey, Liquid Enzyme, 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		
pH	4.5 or Less	

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