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	

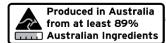
125g				
Carton Quantity	24 Units Per Carton			
Cartons Per Pallet	192 Boxes			
Layers Per Pallet	12 Layers			
Units Per Pallet	4608 Units			
Pallet Height	125cm			
500g				
Carton Quantity	9 Units Per Carton			
Cartons Per Pallet	108 Boxes			
Layers Per Pallet	12 Layers			
Units Per Pallet	972 Units			
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	<u> </u>	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				
pН	4.5 or Less			

Organoleptic Properties		
	Mixed Berry Puree compound gathered	
Appreance	underneath creamy white yoghurt	
	compound	
Aroma	Mixed Berry with yoghurt compound	
	free from objectionable smells.	
	Lactose Free Natural yoghurt with	
Flavour	sweet Mixed Berry 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		