## **Product Description**



Intended Use: Ready to eat

**Preservation:** Refrigerate at or below 4°C. **Shelf Life: 5**5 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	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			
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			
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			
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		
	<ul> <li>Saturated</li> </ul>	3.1g		
	- Trans	<1g		
Carbohydrates		8g		
	- Sugars	5.4g		
Sodium		57mg		
Calcium		207mg		

Best consumed within 5 days of opening.

**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				
рН	4.5 or Less			

Organoleptic Properties			
Appreance	Creamy white yoghurt compound		
Aroma	Natural yoghurt compound free		
Aloma	from objectionable smells.		
Flavour	Natural yoghurt flavour free from		
riavoui	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