

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
Calcium	187mg

Best consumed within 5 days of opening.

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		
pH	4.5 or Less	

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