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

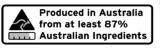
Packaging		
125g	Packed in Food grade plastic tub with a	
	heat seal foil. 24 units are packed into a	
	cardboard carton. Dimensions of carton:	
	312 (L) x 224 (W) x 104 (H), 3.7kg	
500g	Packed in Food grade plastic tub with a	
	heat seal foil and plastic lid. 9 units are	
	packed into a cardboard carton. 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				
рН	4.5 or Less			

Organoleptic Properties		
	Passionfruit Puree compound gathered	
Appreance	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	None	
Tolerance		
Foreign Matter	None	
Tolerance		