

Product Description



Vanilla Yoghurt



Intended Use: Ready to eat

Preservation: Refrigerate at or below 4°C.

Shelf Life: 50 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 and 10kg	Packaged in food grade plastic buckets with tamper evident lids.
APN:	
125g	9337 536 000 831
500g	9337 536 000 848

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
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	49 Buckets
Pallet Height	69cm

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	511kj
Protein	6.1g
Fat	- Total
	- Saturated
	- Trans
Carbohydrates	10.6g
	- Sugars
	- Lactose
	- Galactose
Sodium	75mg
Calcium	172mg

Best consumed within 5 days of opening.

Ingredients: Full Cream **Milk**, Vanilla Syrup (10.9%)(Water, Sugar, Corn Starch, Natural Flavours, Acidity Regulator (330, 331), Vanilla Bean), Skim **Milk** Powder, Cream, **Milk** Solids, Liquid Enzyme, Starter Culture, ABC (Active) Cultures

Allergens: Contains Milk

Sensitive Customers: Product is intended for general population, contains allergenic ingredients.

Microbial Specification		
Test	Limit	Test Method
Listeria.M	Not detected in 25g	ANFOR SOL 37/02
E.Coli	Not exceeding 10cfu/ml	AOAC 991.14
Chemical Specification		
pH	4.5 or Less	

Organoleptic Properties	
Appearance	Creamy white yoghurt compound
Aroma	Vanilla with yoghurt compound free from objectionable smells.
Flavour	Natural yoghurt with sweet Vanilla flavour free from objectionable tastes.
Texture	Smooth and creamy
Physical Defect	None
Tolerance	
Foreign Matter	None
Tolerance	

Genetically Modified Statement: We do not knowingly use Genetically Modified Foods in our products.