

## Finished Product Specification

<b>Product</b>	BioHealth Blackcurrant and Acai Yoghurt 210g	<b>Issue Date</b>	07/06/2024	<b>Issue Number</b>	3
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**Description:** Biohealth Blackcurrant & Acai Yoghurt Mix  
**Product Codes:** 1607860  
**Manufacturer's/Customer Address:** 160 State Highway 2 RD11 Masterton, 5871 New Zealand

**Storage Conditions:** Store unopened Hansells Yoghurt sachets in a cool dark place.  
 Once packet seal is broken use within a couple of days.  
 Made up yoghurt will keep for up to 2 weeks under refrigeration (4°C).

**Shelf Life:** 18 months – Production Date, Best Before Date and Julian batch code printed on pack.

**Packaging:**

**Primary**

Material (Code: 101YGR): Multi-layered pouch. PE/AL/PA/PE		
Barcode 9417986946238		
Height (mm)	Width (mm)	Depth (mm)
185	150	Approx. 50

**Secondary**

Material (Code: 6156): Cardboard		
Barcode: 19417986946235		
Height (mm)	Width (mm)	Depth (mm)
167	142	219

**Units per carton:** 5

### MICROBIOLOGICAL TESTING STANDARDS

Test	Method	Acceptable range
E Coli	E. coli D (Food & Feed) [NZ] Abs Pres /g: CMMEF Chapter 9 mod.; APHA 5th Edition 2015 (EF) ISO 11866-1:2005/IDF 170-1:2005(modified) (AQ)	<100cfu/g (Target: Not Detected/g)
Salmonella	Salmonella species D (Food & Feed) [NZ] /25 g: BACGene Salmonella spp (EF). GENE-UP – BioMerieux (Screen)(AQ)	Not Detected/25g
Listeria Species	Listeria species D (Food & Feed) [NZ] /100 g: BACGene Listeria Multiplex kit. GENE-UO – BioMerieux (Screen)	Not Detected/100g
Bacillus cereus (annual test)	Bacillus cereus E (Food & Feed) [NZ] 3 000 /g (1) MYP 50%EY Agar-S: CMMEF Chapter 31.6; APHA 5th Edition 2015 (EF) RAPID'B.cereus (AQ)	< 100 cfu/g (Target < 1 cfu/g)
Staphylococcal Enterotoxins (EU/UK Only)	Detection of Staphylococcal Enterotoxin(A) (subcontracted) (EF). VIDAS SET2 (AQ)	Not detected/25g

Ref: APN: PSP June 2022 Chapt D:1:1:D1.3 Micro Limits Table 4 Micro Limits Dairy product human consumption.  
 APN: GB OMAR Part 4: Dairy material and Dairy Pdt for Human Food Amendment 8 Oct 23.  
 APN: EU OMAR Part 4: Dairy material Pdt for Human Consumption Amendment 18 June 23.

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**Nutritional Information \*\***

Servings Per Pack:5 Serving Size:200g	Average Quantity per Serving	Average Quantity per 100g
Energy	850kJ (203Kcal)	425kJ (102Kcal)
Protein	9.0g	4.5g
Fat – Total	9.02g	4.5g
– Saturated	5.6g	2.8g
Carbohydrate	21.4g	10.7g
– Sugars	17.8g	8.9g
Sodium	90mg	45mg
Calcium	340mg (31%RDI) †	170mg
Vitamin C	12.0mg	6.0mg
Live Cultures	300 Billion#	150 Billion#

\*\*When prepared as directed.

†Recommended Dietary Intake.

#Colony Forming Units.

**Ingredients:**

Whole **Milk** Powder (Contain **Soy** Lecithin), Sugar, Natural Flavour, Freeze Dried Blackcurrant Powder (0.7%), Freeze Dried Acai Powder (0.5%), Antioxidant (Vitamin C), Live Cultures (*L.bulgaricus*, *S.Thermophilus*, *L.Acidophilus*, *B.Lactis*)

**Country of Origin:**

Made in New Zealand from local and imported ingredients.

**Claims:**

4 CULTURE STRAINS (INCLUDING PROBIOTICS) • PREBIOTIC DIETARY FIBRE • SOURCE OF PROTEIN • GOOD SOURCE OF CALCIUM • NO ARTIFICIAL COLOURS OR FLAVOURS

**Allergen Information:**

Allergen	<i>Present in product</i>	<i>Present in same facility</i>
<i>Gluten</i>		<b>Y</b>
<i>Wheat</i>		<b>Y</b>
<i>Crustaceans</i>		
<i>Egg</i>		<b>Y</b>
<i>Peanuts</i>		
<i>Soybeans</i>	<b>Y</b>	
<i>Milk</i>	<b>Y</b>	
<i>Lactose</i>	<b>Y</b>	
<i>Nuts</i>		
<i>Sesame seeds</i>		
<i>Sulphites</i>		<b>Y</b>
<i>Fish</i>		<b>Y</b>
<i>Lupins</i>		

**Allergy Advice:**

Contains **milk** and **soy**.

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### Directions:

- MIX WITH COOL WATER.** Half fill the yoghurt tub with cool clean drinking water (15-20°C). Add yoghurt mix, secure lid and shake well. Add more water until tub is filled to 1kg level. Replace lid, shake well then release air from container and reseal.
- INTO YOGHURT MAKER.** Pour boiling water into empty yoghurt maker to the specified line. Place tub into yoghurt maker and immediately shut maker lid.
- SET YOUR YOGHURT.** Leave to set for 8-10 hours, then remove from maker and place in the fridge to cool. Some separation may occur. If desired, gently stir before serving.

**For sweeter yoghurt:** Add a tablespoon of caster sugar while mixing with cool water. Alternatively, try stirring in honey or fresh fruit after the yoghurt is set, or when serving.

**For more acidic yoghurt:** Leave in the yoghurt maker for a few extra hours.

### Product Packaging:

