

Finished Product Specification

Product	Biohealth Manuka Honey Yoghurt 215g	Issue Date	07/06/2024	Issue Number	3
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Description: Biohealth Manuka Honey Yoghurt Mix

Product Codes: **1607853**

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 9417986946221		
Height (mm)	Width (mm)	Depth (mm)
185	150	Approx. 50

Secondary

Material (Code: 6156): Cardboard		
Barcode: 19417986946228		
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	796kJ (190Kcal)	398kJ (95Kcal)
Protein	7.8g	3.9g
Fat – Total	8.2g	4.1g
– Saturated	5.2g	2.6g
Carbohydrate	19.2g	9.6g
– Sugars	16.2g	8.1g
Dietary Fibre	4.2g	2.1g
Sodium	80mg	40mg
Calcium	300mg (37%RDI) †	146mg
Live Cultures	300 Billion#	150 Billion#

**When prepared as directed.

†Recommended Dietary Intake.

#Colony Forming Units.

Ingredients:

Whole **Milk** Powder (Contains, **Soy** Lecithin), Sugar, Natural Prebiotic Plant fibre (12.2%) (from Chicory Root), Manuka Honey powder (1.0%), Natural Flavours, Live Cultures (*L. bulgaricus*, *S. thermophilus*, *L. acidophilus*, *B. lactics*)

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>		Y
<i>Wheat</i>		Y
<i>Crustaceans</i>		
<i>Egg</i>		Y
<i>Peanuts</i>		
<i>Soybeans</i>	Y	
<i>Milk</i>	Y	
<i>Lactose</i>	Y	
<i>Nuts</i>		
<i>Sesame seeds</i>		
<i>Sulphites</i>		Y
<i>Fish</i>		Y
<i>Lupins</i>		

Allergy Advice:

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

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Directions:

1. **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.
2. **INTO YOGHURT MAKER.** Pour boiling water into empty yoghurt maker to the specified line. Place tub into yoghurt maker and immediately shut maker lid.
3. **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.

*The fibre in Hansells BioHealth™ helps keep you regular, plus calcium support digestive enzyme function, when consumed as part of a healthy eating plan.

** When prepared as directed

Product Packaging:

Finished Product: