

## Finished Product Specification

<b>Product</b>	Greek Style Unsweetened 190g	<b>Issue Date</b>	7/06/2024	<b>Issue Number</b>	9
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**Description:** Greek Style Unsweetened Yoghurt Mix 190g

**Product Code:** 1606796

**Manufacturers Address:** Hansells Masterton , 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: 9417986944883		
Height (mm)	Width (mm)	Depth (mm)
185	150	Approx. 50

**Secondary**

Material (Code: 6156): Cardboard		
Barcode: 19417986944880		
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:**

	Average Quantity per Serving	Average Quantity per 100g
Servings Per Pack:5 Serving Size: 200g		
Energy	896kJ (214Cal)	448kJ (107Cal)
Protein	10.2g	5.1g
- Gluten	0.0g	0.0g
Fat – Total	13.2g	6.6g
- Saturated	9.6g	4.8g
Carbohydrate	13.8g	6.9g
- Sugars	8.6g	4.3g
Sodium	112mg	56mg
Calcium	370mg (46%RDI)†	185mg
Bifido.Lactis CFU# (min)	100 Million **	50 Million**
L.Acidophilus CFU# (min)	2 Billion**	1 Billion**
S.Thermophilus CFU# (min)	20 Billion**	10 Billion**
L.Bulgaricus CFU# (min)	2 Billion*	1 Billion**

\*When prepared as directed. †Recommended Dietary Intake.

#Colony Forming Units. \*\*Independent Laboratory Results exceed these figures.

Consume within a few days to optimise highest levels of probiotics.

**Ingredients:** Whole **Milk** Powder (Contains **Soy** Lecithin), Lactic Cultures (L.bulgaricus, S.thermophilus, L.acidophilus, Bifido.lactis).

**Country of Origin:** Made in New Zealand from local and imported ingredients.

**Allergen Information:**

Allergen	Present in product	Present in same facility
<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**.

**Product Claims:** 4 Live Active cultures, Probiotics, Good Source of Protein, Good Source of Calcium, All Natural ingredients, No Artificial colours or flavours, No preservatives, Vegetarian.

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## Directions:

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

**For sweeter yoghurt:** Add a tablespoon of caster sugar as you make up the yoghurt, or add a natural sugar alternative after it is set. Try stirring through 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:

✓ 4 ACTIVE LIVE CULTURES ✓ PROBIOTICS ✓ GOOD SOURCE OF PROTEIN  
 ✓ GOOD SOURCE OF CALCIUM ✓ ALL NATURAL INGREDIENTS  
 ✓ NO ARTIFICIAL COLOURS OR FLAVOURS ✓ NO PRESERVATIVES ✓ VEGETARIAN

**MAKES 1KG OF FRESH YOGHURT IN ANY YOGHURT MAKER**

**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 shut maker lid.
- SET YOUR YOGHURT.** Leave to set for 8-10 hours, then remove tub from maker and place in the fridge to cool. Some separation may occur. If desired, gently stir before serving.

**FOR SWEETER YOGHURT:** Try stirring in honey or fresh fruit after the yoghurt is set, or when serving.

**FOR MORE ACIDIC YOGHURT:** Leave in yoghurt maker for a few extra hours.

**NUTRITION INFORMATION\***

Servings Per Pack: 5	Average Quantity Per Serving	Average Quantity Per 190g Tub
Energy	896kJ/214 kcal	448kJ/107 kcal
Protein	10.2g	5.1g
Fat Total	0.2g	0.0g
- Saturated	0.0g	0.0g
Carbohydrate	1.8g	0.9g
- Sugar	0.0g	0.0g
Sodium	10mg	5.0mg
Calcium	370mg/9.4% DV†	185mg
Live Cultures	200 Billion‡	100 Billion‡

\* When prepared as directed. † Recommended Dietary Intake. ‡ Colony Forming Units (per gram).

**INGREDIENTS**  
 Whole Milk Powder (Contains Soy Lecithin), Live Cultures (L. bulgaricus, S. thermophilus, L. acidophilus, B. lactis).

**Allergy Advice:** Contains Milk, Soy.

Store unopened pouches in a cool dark place. Once opened, use within a couple of days. Once made, yoghurt will keep for up to 2 weeks in the fridge (4°C).

**MADE IN NEW ZEALAND FROM LOCAL AND IMPORTED INGREDIENTS.**

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[www.hansells.com](http://www.hansells.com)  
[www.hansellsyoghurtuk.com](http://www.hansellsyoghurtuk.com)

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**BEST BEFORE:** DATE CODE AREA

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