

Finished Product Specification

Product	Lite Greek Style 170g	Issue Date	7/06/2024	Issue Number	8
----------------	-----------------------	-------------------	-----------	---------------------	---

Description: 170g Greek Style yoghurt mix

Product Codes: **1606768**

Manufacturer's/Customer Address: 160 State Highway 2 RD11 Masterton, 5871 New Zealand

Storage Conditions: 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).

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: 9417986944845		
Height (mm)	Width (mm)	Depth (mm)
185	150	Approx. 50

Secondary

Material (Code: 6156): Cardboard		
Barcode: 19417986944842		
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.		

Finished Product Specification

Product	Lite Greek Style 170g	Issue Date	7/06/2024	Issue Number	8
----------------	-----------------------	-------------------	-----------	---------------------	---

Nutritional Information:

Servings Per Pack: 5 Serving Size: 200g	Average Quantity per Serving	Average Quantity per 100g
Energy	590kJ (141Kcal)	295kJ (71Kcal)
Protein	11.4g	5.7g
- Gluten	0.0g	0.0g
Fat – Total	2.6g	1.3g
– Saturated	2.0g	1.0g
Carbohydrate	17.4g	8.7g
– Sugars	11.0g	5.5g
Sodium	144mg	72mg
Calcium	402mg (50%RDI)†	201mg

*When prepared as directed.

†Recommended Dietary Intake.

**Total Fat = 1.3%. Contains 78% less fat than Hansells Thick & Creamy Greek Style yoghurt.

Ingredients:

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

Poudre de lait ecreme, poudre de **lait** entier (contient de la lecithine de **soja**), ferments lactiques (L.bulgaricus, S.thermophilus, L.acidophilus, B.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>		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, Soy.

Finished Product Specification

Product	Lite Greek Style 170g	Issue Date	7/06/2024	Issue Number	8
----------------	-----------------------	-------------------	-----------	---------------------	---

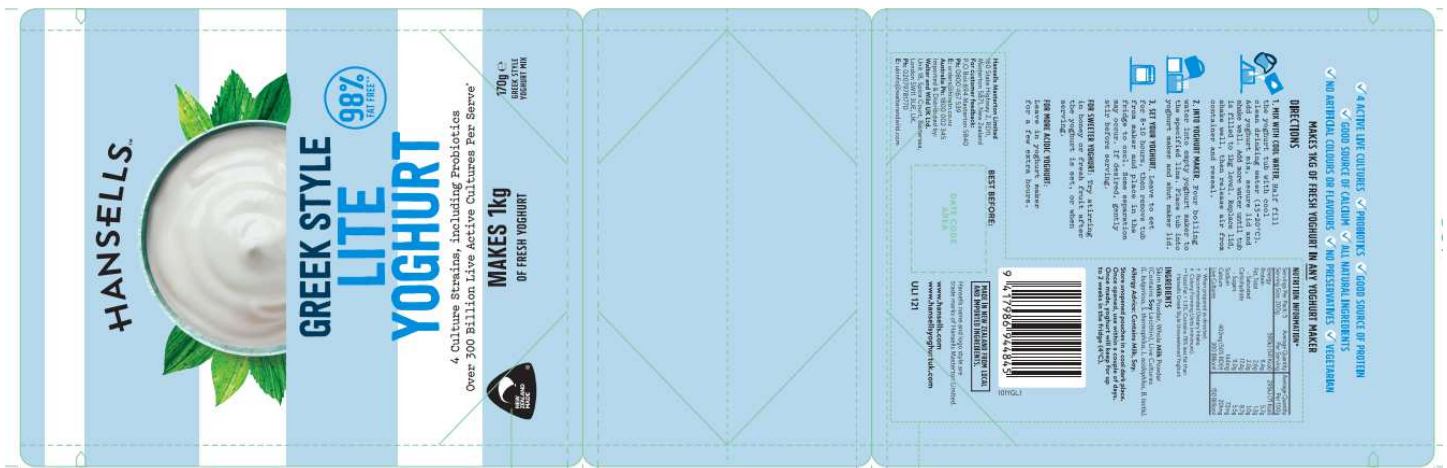
Directions:

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 shut maker lid.
3. **SET YOUR YOGHURT.** Leave to set for 8-10, 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 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:



Finished Product:

