

## Finished Product Specification

<b>Product</b>	Natural Unsweetened 140g	<b>Issue Date</b>	7/06/2024	<b>Issue Number</b>	9
----------------	--------------------------	-------------------	-----------	---------------------	---

**Description:** 140g yoghurt mix

**Product Code:** 1606761

**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: 9417986944838		
Height (mm)	Width (mm)	Depth (mm)
185	150	Approx. 50

**Secondary**

Material (Code: 6156): Cardboard		
Barcode: 19417986944835		
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

<b>Product</b>	Natural Unsweetened 140g	<b>Issue Date</b>	7/06/2024	<b>Issue Number</b>	9
----------------	--------------------------	-------------------	-----------	---------------------	---

### Nutritional Information:

Servings Per Pack:	5	<b>Average Quantity per Serving</b>	<b>Average Quantity per 100g</b>
Serving Size:	200g		
Energy		614kJ (147Kcal)	307kJ (73Kcal)
Protein		7.8g	3.9g
- Gluten		0.0g	0.0g
Fat – Total		7.4g	3.7g
– Saturated		5.2g	2.6g
Carbohydrate		12.2g	6.1g
– Sugars		6.4g	3.2g
Sodium		90mg	45mg
Calcium		274mg (34%RDI)†	137mg
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), Live Cultures (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
Gluten		Y
Wheat		Y
Crustaceans		
Egg		Y
Peanuts		
Soybeans	Y	
Milk	Y	
Lactose	Y	
Nuts		
Sesame seeds		
Sulphites		Y
Fish		Y
Lupins		

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

### Directions:

## Finished Product Specification

Product	Natural Unsweetened 140g	Issue Date	7/06/2024	Issue Number	9
---------	--------------------------	------------	-----------	--------------	---

- 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 the yoghurt maker for a few extra hours.

### Product Packaging:



### Finished Product:

