



5/10/2018

PUR NATUR LOW FAT YOGURT 1KG

ART.nr. 1507



PRODUCT DESCRIPTION

Organic low fat yogurt available in a handy re-sealable 1 kg carton. The ideal start of the day for the whole family. It fits perfectly at the breakfast table. You can combine it with muesli, fruits or cereals.

INGREDIENTS

Low-fat **yogurt*** with live cultures.

*from organic farming
Eu agriculture
control Certisys BE-BIO-01

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sales@purnatur.be ■ www.purnatur.be

Versie 2



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AVERAGE NUTRITIONAL VALUES (per 100 g)

energy (kcal)	33
energy (kJ)	139
fat	0,4 g
of which saturates	0,2 g
carbohydrates	4,4 g
of which sugars	4,4 g
protein	3,1 g
salt	0,1 g

ALLERGENS

- absent

+ present

- Peanuts and products thereof
- Eggs and products thereof
- Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof
- Lupine and dervatives
- + Milk and products thereof (including lactose)
- Mustard and products thereof
- Crustaceans and products thereof
- Nuts i.e. Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut and products thereof
- Celery and products thereof
- Sesame seeds and products thereof
- Soybeans and products thereof

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- Fish and products thereof
- Molluscs and derivatives
- Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/litre expressed as SO₂

FYSICOCHEMISTRY

	Min	Max
pH	4,2	4,5
Viscosity (mPa.s)	600	600

ORGANOLEPTICAL ASPECTS

taste	no strange influences
smell	no strange influences
visual aspect	no strange influences

BACTERIOLOGY

enterobacteriaceae (VRBG,30°C,24h)	on production date	< 10/ml
	at the end of shelf life	10/ml
yeasts (YGC, 25°C, 72h)	on production date	< 10/ml
	at the end of shelf life	100/ml
moulds (YGC, 25°C, 72h)	on production date	< 10/ml
	at the end of shelf life	10/ml



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PRESERVATION

Preservation	max 7°C
Best before	Day of production + 28 days

ORGANIC GUARANTEE

Certificate	See certificate of conformity Certisys, licence number 20773
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GMO DECLARATION

GMO declaration	Conform EU regulation 1829/2003 and 1830/2003 is no GMO labelling required for this product
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PACKAGING & LABELING

	Unit	Box
Length (cm)	7,3	22,7
Width (cm)	7,3	15,1
Height (cm)	23,3	23,6
Diameter (cm)		-
Net weight (kg)	1	6
Gross weight (kg)	1,03	6,2792
Barcode	5412971015078	5412971915071
Intrastat	04031011	-

PALETTISATION

pieces per box	6	Type of pallet	EURO
boxes per layer	25	Pallet weight	0
pieces per pallet	600	Type of packing material	Bric
layers per pallet	4		

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