



17/09/2018

PUR NATUR YOGURT NATURAL 750G

ART.nr. 1630



## PRODUCT DESCRIPTION

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This delicious yogurt is made according to the unique production process where the yogurt is ripened in the pot. The result is unsurpassed mild yogurt with a typically firm structure.

## INGREDIENTS

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Full-fat **yogurt\*** with live cultures.

\* from organic farming  
EU agriculture  
control Certisys BE-BIO-01

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**PAG 1/4**

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sales@purnatur.be ■ www.purnatur.be

Versie 2



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AVERAGE NUTRITIONAL VALUES (per 100 g)

energy (kcal)	68
energy (kJ)	284
fat	3,9 g
of which saturates	2,4 g
carbohydrates	4,9 g
of which sugars	4,9 g
protein	3,4 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

PAG 2/4

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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 SO<sub>2</sub>

#### FYSICOCHEMISTRY

	Min	Max
pH	4,3	4,6
Viscosity (mPa.s)	170	300

#### 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

PAG 3/4

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## PRESERVATION

Preservation	max 7°C
Best before	productiedatum + 32 dagen

## 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 &amp; LABELING

	Unit	Box
Length (cm)		38
Width (cm)		26
Height (cm)	12	13
Diameter (cm)	11,6	-
Net weight (kg)	0,75	4,5
Gross weight (kg)	0,7826	4,8346
Barcode	5412971016303	5412971916306
Intrastat	04031051	-

## PALETTISATION

pieces per box	6	Type of pallet	IPP
boxes per layer	9	Pallet weight	0
pieces per pallet	540	Type of packing material	Plastic
layers per pallet	10		

PAG 4/4

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