



17/09/2018

PUR NATUR LOW FAT YOGURT 750G

ART.nr. 1635



PRODUCT DESCRIPTION

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

INGREDIENTS

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

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

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AVERAGE NUTRITIONAL VALUES (per 100 g)

| | |
|--------------------|-------|
| energy (kcal) | 50 |
| energy (kJ) | 209 |
| fat | 0,9 g |
| of which saturates | 0,5 g |
| carbohydrates | 5,9 g |
| of which sugars | 5,9 g |
| protein | 4,6 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 | 4,4 | 4,65 |
| Viscosity (mPa.s) | 180 | 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 |

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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 |
|-------------|--|

GMO DECLARATION

| | |
|-----------------|---|
| GMO declaration | Conform EU regulation 1829/2003 and 1830/2003 is no GMO labelling required for this product |
|-----------------|---|

PACKAGING & 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 | 5412971016358 | 5412971916351 |
| Intrastat | 04031011 | - |

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 | | |

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