



17/09/2018

PUR NATUR YOGURT GREEK STYLE 700G

ART.nr. 1685



PRODUCT DESCRIPTION

Typical Greek style yogurt with a 10% fat content. 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

Full-fat **yogurt*** with live cultures, **cream***.

*from organic farming

EU agriculture

controlled by Certisys BE-BIO-01

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Pur Natur nv ■ Hoogstraat 25 ■ B-9770 Kruishoutem

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Versie 2



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AVERAGE NUTRITIONAL VALUES (per 100 g)

energy (kcal)	128
energy (kJ)	534
fat	10 g
of which saturates	6,2g
carbohydrates	5,6g
of which sugars	5,6g
protein	4,0g
salt	0,2g

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

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)		38
Width (cm)		26
Height (cm)	12	13
Diameter (cm)	11,6	-
Net weight (kg)	0,7	4,2
Gross weight (kg)	0,7326	4,5346
Barcode	5412971016853	5412971916856
Intrastat	04031019	-

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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