



13/12/2018

PUR NATUR YOGURT STRAWBERRIES 100G

ART.nr. 1800



PRODUCT DESCRIPTION

Organic yogurt with organic strawberries in 100g pot.

INGREDIENTS

Full-fat **yogurt*** with live cultures, cane sugar*, strawberry* 6 %, elderberries* 1,1%, thickeners: locust bean gum*, pectin; lemon*, natural flavour, acidity regulator: calcium citrate.

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

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AVERAGE NUTRITIONAL VALUES (per 100 g)

energy (kcal)	89
energy (kJ)	373
fat	3,4 g
of which saturates	2,1 g
carbohydrates	10,8 g
of which sugars	10,8 g
protein	3,9 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)	1000	1600

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)		31,5
Width (cm)		16
Height (cm)	4,3	8,5
Diameter (cm)	7,5	-
Net weight (kg)	0,1	1,6
Gross weight (kg)	0,10463	1,73008
Barcode	5412971118007	5412971918003
Intrastat	04031053	-

PALETTISATION

pieces per box	16	Type of pallet	EURO
boxes per layer	17	Pallet weight	0
pieces per pallet	3808	Type of packing material	Plastic
layers per pallet	14		

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