



17/03/2017

PUR NATUR YOGHURT ICE-CREAM 1000ML

ART.nr. 270



PRODUCT DESCRIPTION

Delicious, organic and top-quality Belgian yoghurt ice-cream made from the unique and well known Pur Natur natural yoghurt. The yoghurt ice cream is tasty and deliciously mild en soft, creamy and with a fresh touch of yoghurt. Available in a pack of 1000 ml.

INGREDIENTS

Full-fat **yogurt*** with live cultures, **cream***, cane sugar*, glucose syrup*, whey powder*, tickener: guar gum*, locust bean gum* ; natural vanilla flavour.

* from organic farming

EU/non EU agriculture

control Certisys BE- BIO-02

PAG 1/4

Pur Natur nv ■ Hoogstraat 25 ■ B-9770 Kruishoutem

T. +32 (0)9 333 93 99 ■ F. +32 (0)9 333 93 94

sales@purnatur.be ■ www.purnatur.be

Versie 2



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AVERAGE NUTRITIONAL VALUES (per 100 g)

energy (kcal)	194
energy (kJ)	812
fat	7,4 g
of which saturates	4,5 g
carbohydrates	28,9 g
of which sugars	28,9 g
protein	3,2 g
salt	0,2 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 derivatives
- + 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 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

ORGANIC GUARANTEE

See certificate of conformity Certisys, licence number 20773

PAG 3/4

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PRESERVATION

Preservation	min -18° C
Best before	Day of production + 2 years

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)	19	39,5
Width (cm)	12,7	19,8
Height (cm)	6,5	14
Diameter (cm)		-
Net weight (kg)	1	6
Gross weight (kg)	0,5954	3,7304
Barcode	5412971002702	5412971902705
Intrastat	21050099	-

PALETTISATION

pieces per box	6	Type of pallet	CHEP
boxes per layer	12	Pallet weight	0
pieces per pallet	720	Type of packing material	Plastic
layers per pallet	10		

PAG 4/4

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