



6/03/2018

PUR NATUR YOGHURT ICE-CREAM GREEK STYLE 1000ML

ART.nr. 280



PRODUCT DESCRIPTION

Delicious, organic and top-quality Belgian yoghurt ice cream made from the unique and well known Pur Natur Greek style yoghurt. The yoghurt ice cream has a soft and fresh taste and has a delicious creamy and firm structure. Available in a pack of 1000 ml.

INGREDIENTS

Cream*, full-fat **yogurt*** with live cultures, cane sugar*, glucose syrup*, skimmed **milk*** powder, thickeners: locust beam gum*, guar gum*.

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

PAG 1/4



6/03/2018

PUR NATUR YOGHURT ICE-CREAM GREEK STYLE 1000ML

ART.nr. 280

AVERAGE NUTRITIONAL VALUES (per 100 g)

energy (kcal)	261
energy (kJ)	1087
fat	17,4 g
of which saturates	11,0 g
carbohydrates	22,6 g
of which sugars	20,3 g
protein	3,5 g
salt	0,13 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

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



6/03/2018

PUR NATUR YOGHURT ICE-CREAM GREEK STYLE 1000ML

ART.nr. 280

- 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

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



6/03/2018

PUR NATUR YOGHURT ICE-CREAM GREEK STYLE 1000ML

ART.nr. 280

PRESERVATION

Preservation	-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
-----------------	---

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)	0,55	3,3
Gross weight (kg)	0,5954	3,7304
Barcode	5412971002801	5412971902804
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

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