



9/05/2018

PUR NATUR YOGURT NATURAL 150G

ART.nr. 665



PRODUCT DESCRIPTION

Organic Natural yogurt in 150g glass jar.

INGREDIENTS

Full-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) | 75 |
| energy (kJ) | 313 |
| fat | 3,8 g |
| of which saturates | 2,4 g |
| carbohydrates | 5,7 g |
| of which sugars | 5,7 g |
| protein | 4,3 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 | 4,6 |
| Viscosity (mPa.s) | 1100 | 1900 |

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) | | 25,6 |
| Width (cm) | | 12,5 |
| Height (cm) | 9,3 | 9,5 |
| Diameter (cm) | 5,74 | - |
| Net weight (kg) | 0,15 | 1,2 |
| Gross weight (kg) | 0,2535 | 2,069 |
| Barcode | 5412971116652 | 5412971906659 |
| Intrastat | 04031013 | - |

PALETTISATION

| | | | |
|-------------------|------|--------------------------|-------|
| pieces per box | 8 | Type of pallet | EURO |
| boxes per layer | 30 | Pallet weight | 0 |
| pieces per pallet | 2400 | Type of packing material | Glass |
| layers per pallet | 10 | | |

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