

Doc 6.2.1 Issue 11	6.2 Goat's Milk Yoghurt - Natural 450g(e)	Prepared by: M. M-F
03/07/2023	Woodlands Dairy Product Specification	Approved by: S. Boyt

Goat's Milk Yoghurt Natural 450g

Product Codes - Single Pot = G45N; Six Pack = G45N06

Ingredients-Powdered Full cream Goats **milk** - batch size 600 to 800 litres,
Culture: S. Thermophilus, L. Bulgaricus. L Acidophilus

Method - The powdered milk is weighed and blended into the water when the water is heating and has reached 40° C then circulated to make sure it is dissolved and continued to be heated to 75°C. Held at this temperature for 15 minutes then cooled to between 45-50°C. When cooled the thickener is added. It is then pumped through 100mu filter to holding tank where the correct dose of culture is added and agitated for 15 minutes then pumped in to the filling machine. Fill to declared weight, 450g (PR06). Lid retail containers, mark lids with Batch Code and "USE BEFORE" date (PR 05), incubate at 43°C to pH <4.7 (approx. 6 hours). Chill to 5°C or lower. Move to cold store and despatch to customers.

Packing - **Pots** - PP pot with card outer 97.5 dia. x 470ml printed "Live Goatsmilk Yoghurt"
Lids - 97.5 dia. foil printed "Live Goatsmilk Yoghurt" and RPET overcap
Collation Tray - Six cavity RPET

Shelf Life - Pack plus 45 days

Bar-code - **Retail Pot - 5014618 001262** **Six Pack - none**

Nutritional Information -

Typical Value per 100g

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Energy	263kJ/63kcal
Fat	3.7g
Of which saturates	2.4g
Of which mono-unsaturates	1.0g
Of which polyunsaturates	0.2g
Carbohydrate	4.1g
Protein	3.2g

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Microbiological Standards-

Organism	Specification	Confirmation tests
E.Coli	<100	Test for E. Coli 0157 if E. Coli detected
Entero's	<1000	
Listeria	Not detected in 25g	Enumeration and Speciation testing if detected
Mould	<100	
Salmonella	Not detected in 25g	
Yeast	<100	
Staphs	<20	If Staph result out of specification test for Staph Toxins, results should be not detected

Artwork-

Our goats milk yoghurt is a delicious alternative to cow and sheep products, and may help those with allergies or food intolerances. It contains live cultures, Lactobacillus acidophilus, Lactobacillus bulgaricus and Streptococcus thermophilus which may help maintain a good digestive system. It has a mild, fresh taste that is perfect on its own or with fruit or cereal. Its smooth, creamy texture makes it ideal for cooking or as an excellent alternative to cream. All our milk is GMO free and pasteurized.

For more information please visit www.woodlandsdairy.co.uk

Nutritional information		Guideline daily amounts (GDA)	
Typical value per	100g serving (1/2 pot)	per 100g serving	% of GDAs
Energy - kcal	395	99kcal	5%
Protein	4.8g	4.8g	10%
Carbohydrate	6.5g	6.5g	2.2%
Fat	5.8g	5.8g	8%
of which saturates	3.0g	3.0g	6%
of which monounsaturates	1.5g	1.5g	3%
Fibre	less than 0.1g	less than 0.1g	
Sodium	less than 0.1g	less than 0.1g	
Calcium	150mg	150mg	19%

Ingredients: goats milk, live cultures.

Woodlands Dairy, Sunrise Park
Blandford Forum, Dorset DT11 8ST, UK
www.woodlandsdairy.co.uk

**goats milk
natural yoghurt**
a great alternative to
cow milk yoghurt

MADE IN OUR
DORSET

This pot is made with 60% recycled PET plastic, check for local recycling. Sleeve - card, widely recycled.

Use by date on lid
Store between 0°-5°
Eat within 3 days of opening.

450g e

NEW Stronger pot

For more information and to separate for recycling, tear here