Doc 6.2.2 Issue 11	Section 6.2 – Product Specifications	Prepared by: M. M-F
03/07/2023	Organic Sheep's Yogurt 450g(e)	Approved by: S. Boyt

Product Codes - Six Pack = SN4506 / IWD006

Ingredients - Sheep's milk, Culture: S.Thermophilus, L Bulgaricus, L Acidophilus

Method – Heat the milk to 75°C, hold for 15 minutes, cool to between 45-50°C, pump through 100μ filter to holding tank, add culture according to batch size, agitate for 20 minutes, pump to filling machine, fill retail containers to declared weight, mark lids with Batch Code and "USE BY" date, pack in 6 packs, incubate at 43°C until pH <4.7 (approx.5 hours), blast chill to below 5°C, the pH is then checked and must be below 4.5, store below 5° C, despatch.

Packaging -

Pots – PP pot with card outer 95.5 dia x 470ml printed "Organic Sheep Milk Natural Yoghurt"

Foils - 95.5 dia foils with Universal lacquer, printed "Organic Sheep Milk Natural Yoghurt"

Lids – clear RPET overcap

Collation Tray – 6 x 97mm RPET tray

Pack dimensions – 200mm x 300mm x 115mm high
2,846g gross weight

Pallet quantities – 20 packs per layer x 8 layers = 160 packs
Pallet 1200 x 1000 x 1425 high (inc. board)

Barcodes - TUC: 050 14618903450 (EAN-128 including (17) USE BY)

Retail Pot: 50 14618 400508

Shelf Life - Pack plus 45 days

Nutritional Information –

Typical Value per 100g		
Energy	385kJ/92kcal	
Fat	5.8g	
Of which saturates	3.8g	
Of which mono-	1.7g	
unsaturates		
Of which	0.2g	
polyunsaturates		
Carbohydrate	4.8g	
Protein	5.2g	

Microbiological Standards-

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

Artwork

Sleeve



Foil

