

Technical Product Specification

Supplier / Manufacturing Site:

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Plant Approval No.: IE 1032 EC

Product: Natural Yogurt

Description: A creamy natural yogurt with a smooth consistency and a clean lactic flavour.

Varieties: Natural

Packaging:

Pack size:	2kg tub + lid	10kg bucket + lid
Length:	178mm	245mm
Width:	178mm	245mm
Height:	100mm	250mm
Weight	103g	452g
Colour:	White	White + Green
Material:	Polypropylene	Polypropylene
Cases:	6 x 2kg per case	n/a
Palletising:	420 tubs per pallet	100x10kg containers

Other Pack/ Case Sizes Available on Request

Batch: Julian date code Example only: 3rd January = 003

Shelf-life: 28 days from production date Once open use within 3 days and before the date indicated

Storage conditions: 2-5°C

Chemical Specification:

Test	Target	Max	Min	Method
Fat %	3%	5%	2%	Gerber (BS 696/1 and BS 696/2-1989)
Moisture %	84%	86%	82%	Oven Method (BS 1741:Part2-1990 ISO 6731-1989
Total solids %	16%	18%	14%	Oven Method (BS 1741:Part2-1990 ISO 6731-1989
pН	4.1	4.4	3.9	WTW pH meter

Microbiological Specification:

Test	Target	Max	Min	Method
Enterobacteriaceae	<10/g	100/g	N/A	VRBGA pour plate
Yeast & Mould	<100/g	<100/g	N/A	CGA pour plate
Salmonella	Absent in 25g	Absent in 25g	N/A	ELIZA Method
Listeria	Absent in 25g	Absent in 25g	N/A	Method based on one day ALOA system
Staph aureus	<10/g	<100/g	N/A	Method based in 3M Petri-film Plate "Interpretation Guide"



Nutritional Data: Typical values per 100g

Test	Value	Method
Energy	327kJ	Calculation: Food Information for Consumers Regulation
Energy	78kcal	EU No 1169/2011
Total Fat	3.79g	Gerber Method BS 696: Part 2:1989
Saturated	2.37g	Method based on AOAC (1990) 985.21
Monounsaturated	1.03g	
Polyunsaturated	0.16g	
Carbohydrate (available,		Method based on BMMA Analytical Schedule PO14 May
by difference)	6.1g	1998
Of which sugars	3.6g	HPLC
Fibre	0g	AOAC
Protein (Nx6.25)	4.9g	Method based on AOAC 981.10
Salt	0.18g	Calculated from Sodium
Sodium	0.07g	Flame Photometric Method
Moisture	84.21g	Method using oven at 100 °C to constant weight
Ash	1.0g	Method based on AOAC 941.12A

Ingredients:

Ingredients	%	Function	E-no.	Country of Origin
Whole milk				Ireland
Skim milk powder				Ireland
Modified maize starch		Stabiliser	E1422	Netherlands
Lactic cultures				Denmark
Potassium sorbate	0.03	Preservative	E202	China

Food Intolerance Data:

Does the product contain?

Allergen	Yes	No
Cereals containing Gluten and products thereof.		No
Crustaceans and products thereof.		No
Eggs and products thereof.		No
Fish and products thereof.		No
Peanuts and products thereof.		No
Soybeans and products thereof.		No
Milk and products (including lactose) thereof.	Yes	
Nuts and products thereof.		No
Celery and products thereof.		No
Mustard and products thereof.		No
Sesame Seeds and products thereof.		No
Sulphur Dioxide & Sulphites (at >10ppm as SO2).		No
Lupin and products thereof.		No
Molluscs and products thereof.		No

Suitable for:

Vegetarians?	Yes	
Vegans?		No
Coeliacs (no gluten containing ingredients)?	Yes	

Signed by

Langley Quality Assurance Manager, 7th May 2019.

Issued 07/05/2019 by Ann Langley

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